



# Shared Tables Food and Wine Educational Tour South Australia

Sunday 15<sup>th</sup> to Thursday 19<sup>th</sup> June 2014

Meet at Rendezvous Grand Hotel Adelaide

55 Waymouth Street Adelaide

at

2.00pm Sunday 15<sup>th</sup> June 2014



**SHARED**TABLES



2.00pm

### Meet at Five Star Rendezvous Grand Hotel Check In

55 Waymouth St Adelaide  
South Australia 5000  
P: (08) 8115 8888  
E: [www.rendezvous-hotels.com/adelaide](http://www.rendezvous-hotels.com/adelaide)



Five Star Rendezvous Grand Hotel Adelaide is superbly located in the heart of Adelaide’s central business district, just a short stroll from Adelaide Convention Centre, Rundle Mall, Central Market, Adelaide Casino, and the city’s arts precinct. The hotel is only a 15-minute drive from Adelaide Airport.

The Rendezvous Grand Hotel Adelaide offers friendly service, a relaxed atmosphere and modern facilities which are all designed to provide you with a superior experience. It has a heated indoor pool and fully equipped fitness centre to 24-hour in-room dining, along with broadband and wireless internet access. Free WIFI.



3.00pm

### Depart Adelaide via coach to the Barossa Valley

4.30pm

### Murray Street Winery Greenock

MSV Murray Street Vineyards  
Murray Street, Greenock  
Barossa Valley, South Australia 5360  
P: +61 8 8562 8373  
W: [www.murraystreet.com.au](http://www.murraystreet.com.au)



#### Activity – Wine tasting of MSV Wine Range and discussion

Murray Street Vineyards was founded in 2001 and its mission is to produce wine that honours the past and helps define the future of winemaking in the Barossa Valley.





According to Andrew Seppelt, Winemaker MSV uses new world technologies with old world techniques to produce some of the finest wines of the region, specialising in Estate grown Shiraz and Shiraz blends.

The vineyards are managed in a sustainable way as the team is mindful of their environmental responsibility and of leaving a healthy legacy for future generations and this approach includes the re vegetation of native flora including thousands of trees and minimal use of herbicides and pesticides.





5.50pm

### Depart Murray Street Winery

6.30pm	<p><b>Hentley Farm Seppeltsfield</b>          Corner Gerald Roberts Road and Jenke Roads          Seppeltsfield          P: (08) 8562 8427          W: <a href="http://www.hentleyfarm.com.au">www.hentleyfarm.com.au</a></p> <p><b>Activity – Wine Tasting and Dinner</b></p> <p>Dine at Hentley Farm – awarded Four Forks and crowned Restaurant of the Year in the Advertiser Food Awards 2014. Meet Head Chef Lachlan Colwill who according to the Adelaide Advertiser “Weaves undeniable food magic in the kitchen”.</p> <p>Keith Hentschke Hentley Farm – Founder is opening the restaurant for this special evening where Lachlan Colwill and his team will produce a special menu matched with Hentley Farm Wines.</p> <p>The Hentley Farm cellar-door is located in the beautifully renovated old stables with picture windows set into history whispering stone walls, revealing snatches of Barossa views.</p>   
10.00pm	<b>Depart Hentley Farm</b>
11.30pm	<b>Arrive Rendezvous Hotel Adelaide</b>
<b>Monday 16 June</b>	
10.15am	<b>Depart Adelaide via coach to McLarenVale</b>
11.00am	<p><b>Goodieson Brewery</b>          194 Sand Road          McLaren Vale SA 5171          PH: 0409 676 542          W: <a href="http://www.goodiesonbrewery.com.au">www.goodiesonbrewery.com.au</a></p> <p><b>Activity: Beer Tasting and discussion</b></p> <p>Goodieson Brewery offers a unique and boutique beer experience. Meet the owners Jeff and Mary Goodieson at their home in McLaren Vale, South Australia.</p> <p>Their passion for brewing came from their passion for drinking good beer, and they have put a lot of "research" into drinking good beer. Both Jeff and Mary spent many years as 20 something's in Europe and developed a taste and respect for traditional beers from Austria</p> 

	and Germany. On returning to Australia they did a bit of home brewing before deciding to get serious about beer.
12.00midday	<b>Depart Goodieson Brewery</b>
12.30pm	<p><b>d'Arry's Verandah at d'Arenberg Winery</b>  Osborn Rd, McLaren Vale SA 5171  P: (08) 8329 4888  W: <a href="http://www.darenberg.com.au">www.darenberg.com.au</a></p> <p><b>Activity: Wine Tasting and lunch at d'Arry's Verandah</b></p> <p>The d'Arenberg Cellar Door offers a truly unique wine tasting experience, with over 35 wines made from more than 25 grape varieties. Established in 1912, this fourth generation family owned winery has paved the way for many alternative varieties in the region, achieving worldwide acclaim for their white and red wines.</p>   <p>The cellar door and restaurant are located in a nineteenth century homestead with stunning views of the rolling hills and endless vineyards of McLaren Vale. D'Arry's Verandah Restaurant is an award-winning restaurant specialising in regionally inspired cuisine based around the extensive d'Arenberg wine range.</p> <p>Lunch will be held at d'Arry's Verandah Restaurant with its breathtaking views overlooking the rolling hills of McLaren Vale, it is the idyllic place for an unforgettable dining experience.</p> <p>Head Chef Peter Reschke draws inspiration from local and seasonal produce to complement the award winning d'Arenberg wines.</p>
3.30pm	<b>Depart d'Arenberg Winery</b>
4.00pm	<p><b>Alexandrina Cheese Company</b>  Sneyd Rd, Mt Jagged SA 5211  P: (08) 8554 9666  W: <a href="http://www.alexandrinacheese.com.au">www.alexandrinacheese.com.au</a></p> <p><b>Activity: Cheese Tasting</b></p> <p>UThe McCaul family began making cheese originally in 1902, and more recently third generation Dan McCaul and his family are continuing the tradition of manufacturing premium quality cheeses in the purpose built cheese factory at Mt. Jagged.</p> <p>Using exclusive starter cultures and rennet, the manufacturing process has gone back in time over a hundred years, returning to the traditional methods of cheese making. The boutique cheeses possess subtle variation in flavour – it is to be enjoyed knowing the seasonal variation of the Jersey cows milk, and the weekly turn of the cheesemakers hands.</p> 

5.00pm	<b>Depart Alexandrina Cheese Company</b>
5.30pm	<p><b>Serafino Wines</b> Kangarilla Rd, McLaren Vale SA 5171</p> <p>P: (08) 8323 8911 W: <a href="http://www.serafino.com.au">www.serafino.com.au</a></p> <p><b>Activity: Wine Tasting and Dinner</b></p> <p>Enjoy a tasting and dinner hosted by Serafino Wine Manager Russell Gallagher and Executive Chef Thomas Dorre. After traveling around the world, Thomas has gained valuable experience in some of the best hotels such as Park Hyatt London, Park Hyatt Paris and Hyatt Spain.</p> <p>Thomas moved to Australia with his partner and took up the position at Park Hyatt Canberra. Being in such surrounds, he has cooked for many Royals and Prime Ministers and has also been asked to personally to cook for Madonna, Sacha Baron Cohen, and Pink.</p> <p>Since moving to Adelaide he has worked in two of SA's leading restaurants in Jolley's Boat House and Mt Lofty House. His cooking style is Modern Australian with European influences and his menu is based around using the best seasonal local produce. The use of local McLaren Vale produce along with his leadership will ensure the Serafino kitchen continues to produce first class food.</p> <p>Under his influence Serafino Restaurant will continue moving forward and become the "Taste of McLaren Vale".</p> 
10.00pm	<b>Depart Serafino</b>
10.45pm	<b>Arrive Rendezvous Hotel Adelaide</b>
<b>Tuesday 17 June</b>	
8.00am	<b>Depart Adelaide for the Clare Valley</b>
10.00am	<p><b>Jim Barry Winery</b> 33 Craig Hill Road, Clare SA 5453 <a href="http://jimbarry.com">jimbarry.com</a> T: (08) 8842 2261 W: <a href="http://www.jimbarry.com">www.jimbarry.com</a></p> <p><b>Activity: Wine Tasting</b></p> <p>The late Jim Barry was a pioneer of the Australian wine industry. With his wife, Nancy, Jim built a successful wine business which has produced trophy-winning wines since it was established in 1959.</p> 

Jim Barry Wines produce all of their own fruit from 10 locations in the Clare Valley totalling more than 200 hectares, along with a 14 hectare property at Coonawarra. This access to high-quality, estate-grown fruit has been instrumental in the development of a number of prominent brands, including The Armagh Shiraz, The McRae Wood Shiraz, The Lodge Hill Shiraz, First Eleven Cabernet Sauvignon, The Benbournie Cabernet Sauvignon, The Cover Drive Cabernet Sauvignon, The Florita Riesling, The Lodge Hill Riesling and Watervale Riesling.



Jim Barry Wines are available in more than 25 countries throughout the world and 50 per cent of the company's production is destined for international markets.

10.45am

### Knappstein Winery

2 Pioneer Avenue Clare SA

T: (08) 8841 2100

W: [www.knappstein.com.au](http://www.knappstein.com.au)



#### Activity: Wine Tasting

Knappstein Winery in the Clare Valley, South Australia, is one of the most recognisable and popular Clare Valley wineries. This small producer manages its own vineyard, harvests its own fruit and sells its own premium quality wines. It is located in the original nineteenth century Enterprise Brewery, a National Trust building and the landmark of the Clare township.



Knappstein Hand Picked Riesling, consistently rated amongst Australia's finest, has a spine of lime citrus typical of Clare Riesling and floral notes attributable to the location of the vineyard in the Watervale area.

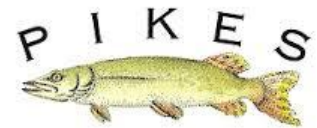
11.40am

### Pikes Wines

Polish Hill Rd, Polish Hill River SA 5453

P: (08) 8843 4370

W: [www.pikeswines.com.au](http://www.pikeswines.com.au)



#### Activity: Wine Tasting

Pikes is a family owned winery, established in 1984 by Neil and Andrew Pike. Over the years the business has grown somewhat, but Pikes still has plenty of charm and character.



The Pikes label was founded on great Riesling which was again confirmed when the renowned Pikes 'Traditionale' Riesling was awarded the Best Australian Riesling at the 2013 Canberra International Riesling Challenge. However, Pikes also offers a wide range of wine

styles to suit all tastes.

The cellar door and winery is located amongst the vineyards on their property at Polish Hill River. The restored stone building, originally a shearing shed, was built by Polish immigrants in the 1800's. Adjacent to the cellar door is a beautifully landscaped area for visitors to sit, relax and enjoy a delicious picnic grazing plate and a glass of wine or a Pikes Beer. The grounds are also available to host weddings, wedding photos and other celebrations.

Along with the tasting room the Gallery at Pikes showcases high quality art works from a variety of artists, the exhibitions changing every two months.

A micro-brewery is planned for the site to be opened in December 2014.

12.35pm

## Kilikanoon Wines

Penna Ln, Penwortham SA 5453

P: (08) 8843 4377

W: [www.kilikannoon.com.au](http://www.kilikannoon.com.au)

### Activity: Wine Tasting

A trip to the Clare Valley is not complete without a visit to Kilikanoon Cellar Door.

Kilikanoon was awarded the prestigious Winery of the Year in the James Halliday Australian Wine Companion 2013.

The wines are simply stunning; beautifully handcrafted expressions of the old vines enjoyed and revered by consumers and judges alike. Kilikanoon wines have won such prestigious awards as World's Best Shiraz (twice), World's Best Riesling, Best Rhone Style Red, South Australian Wine of The Year just to name a few. James Halliday rated five Red Star winery.

Not only are the wines sensational, the cellar door is situated in one of the most beautiful parts of the Clare Valley, just getting there makes you feel good.



1.40pm

## Terroir Auburn

Main North Road

Auburn SA 5451

P: (08) 8849 2509

### Activity: Lunch

Lunch will be hosted by Chef Dan Moss at his first solo venture - Terroir - a lovely old room next to the pub in the little town of Auburn. Terroir offers Modern Australian Cuisine using a locavore philosophy with chef Dan creating a savvy and modern focus.



Dan completed his apprenticeship at Jolleys Boathouse (Adelaide) as well as stints in

	<p>Germany, the UK and Canada but his focus is local and his menu lists only three starters, three mains and two desserts, but changes top-to-bottom every week, based on what is available – and all ingredients other than such things as incidental spices must come from within a 100-mile radius.</p>
<p>4.00pm</p>	<p><b>Shut The Gate</b>          Lot 281/ Main North Rd Watervale SA 5452          P: (08) 8843 0111</p> <p><b>Activity: Wine Tasting</b></p> <p>Shut The Gate Wines is the latest wine adventure from the Clare Valley’s Rasa Fabian and Richard Woods. Their new range reflects their passion for small parcels of individual vineyard fruit that are distinctively regional wine styles.</p> <p>The portfolio while Clare Valley centric also features “gypsy wines” from emerging premium regions. This new range highlights the purity of the famous Clare Valley Rieslings alongside the elegance and power of Clare Valley Shiraz.</p> <p>Classic Italian varieties such as Sangiovese and Barbara provide savoury food friendly alternatives. Shut The Gate Wines are full of character, flavour and curiosity.</p> 
<p>5.00pm</p>	<p><b>Depart Shut The Gate</b></p>
<p>6.45pm</p>	<p><b>Arrive Rendezvous Hotel Adelaide</b></p>
<p>8.00pm</p>	<p><b>Celsius Restaurant &amp; Bar</b>          95-97 Gouger St Adelaide 5000          Ph: (08) 8231 6023          W: <a href="http://www.celsiusrestaurant.com.au">www.celsiusrestaurant.com.au</a></p> <p><b>Activity: Dinner – 5 minute walk</b></p> <p>Located on busy, cosmopolitan Gouger Street in one of Adelaide's most popular dining precincts, the award-winning Celsius Restaurant mixes elegance with a great ambiance. With a chef/co-owner at the helm, Celsius offers quality without compromise in their quest to bring you the best. Celsius is a modern dining destination restaurant master-minded by awarded Adelaide chef Ayhan Erkok. He consistently wows with dishes innovative in both design and presentation. His smooth, multi-roomed venue has been awarded Three Forks in the Advertiser Food Guide 2014.</p> 
<p><b>Wednesday 18 June</b></p>	
<p>8.30am</p>	<p><b>Depart Adelaide for the Barossa Valley</b></p>



10.00am

## Maggie Beer Farm Shop

50 Pheasant Farm Road

Nuriootpa SA 5355

P: (08) 8562 4477

W: [www.maggiebeer.com.au](http://www.maggiebeer.com.au)



### Activity: Meet with Maggie Beer

A visit to Maggie Beer's Farm Shop is an absolute must whilst in the Barossa Valley. Maggie Beer - cook, writer and founder of 'Maggie Beer Products', offers tastings and sales of her full product range including limited edition seasonal produce.



Maggie Beer will greet Shared Tables and discuss her Farm Store, her passion for produce and her career.

Take the opportunity to browse amongst her personally selected regional specialty goods, purchase one of her signed books or simply sit back and take in the view.

10.40am

## Wolf Blass Winery

97 Sturt Highway

Nuriootpa SA 5355

P: (08) 8568 7311

W: [www.wolfblass.com.au](http://www.wolfblass.com.au)



### Activity: Wine Tasting at Wolf Blass Medlands Vineyard

Discover Wolf Blass wines in the famous Barossa wine region including Medlands Vineyard and Tanunda.

Welcomed and introduced to the Wolf Blass Winery by

**Matt O'Leary** (Wolf Blass Winemaker) and **Simon Blacket**

(Wolf Blass Ambassador) whilst enjoying a glass of Wolf Blass Gold Label Pinot Chardonnay.



In 1969 Wolfgang Blass purchased a 2.5 acre landholding in South Australia. Four years later, Wolf Blass Wines was born with the first vintage of Wolf Blass Black Label. From humble beginnings in a tin shed in the Barossa Valley, Wolf Blass Wines is now one of the most successful and awarded wineries in Australia.



The piece of land happened to be on Bilyara Road and when researching the name, Wolf discovered that it is the Aboriginal name for "Eaglehawk". As the eagle is also the national emblem of Germany, Wolf's homeland, he decided that the Eagle would also appear on all of his wines – a legacy that continues today.

In 1974 Wolf Blass Black Label won the highly coveted Jimmy Watson Trophy from the Melbourne Wine Show, the first of three consecutive wins, generating substantial publicity and hype. In 1999, Wolf Blass Black Label made history, becoming the only wine to win the Jimmy Watson Trophy an unprecedented four times.

Since then, growth has been impressive and inspiring with Wolf Blass winning more than

	<p>3,000 awards at national and international wine shows, including most recently, International Red Winemaker of the Year at the 2008 International Wine Challenge in London.</p>
<p>11.10am</p>	<p><b>Depart Wolf Blass Winery</b></p>
<p>11.30am</p>	<p><b>Saltram Wine Estate</b>  Nuriootpa Road, Angaston SA 5353  P: (08) 8561 0200  W: <a href="http://www.saltramwines.com.au">www.saltramwines.com.au</a></p> <p><b>Activity: Wine Tasting and lunch at Dolan's Den at Saltram</b></p> <p>Group stroll to <b>Mamre Brook House lawns</b> with a welcome from <b>Shavaughn Wells</b> (Chief Winemaker Saltram) with a glass of Leo Buring Riesling served on the lawn.</p> <p>Arrive in the "Grey Floor Room" for a Wolf Blass and Saltram tasting hosted by <b>Matt O'Leary and Shavaughn Wells</b></p> <p>Wines to be tasted:</p> <ul style="list-style-type: none"> <li>• Wolf Blass Gold Label Range</li> <li>• Wolf Blass Private Release Shiraz</li> <li>• Wolf Blass White Label range</li> <li>• Wolf Blass Medlands</li> <li>• Saltram No 1</li> <li>• Saltram Mamre Brook Cab Sauv</li> </ul> <p>Lunch served in <b>Dolans Den</b> and hosted by Shavaughn Wells.</p> <p>Wines to be tasted over lunch:</p> <ul style="list-style-type: none"> <li>• Saltram 1859 Chardonnay &amp; Shiraz</li> <li>• Wynns The Gables</li> <li>• Pepper Jack Ale</li> <li>• Saltram Mr Pickwicks Tawny</li> </ul> <p>Saltram has celebrated the tradition and heritage behind the Barossa Valley, making flagship red wines of great style and taste.</p> <p>Many of Australia's most influential and celebrated winemakers have passed through the Saltram's cellar doors throughout its 150 year history. During this time, two families dominated winemaking; the Salters and Dolans. Three generations of Salters made wine until 1937 and the Dolans played a part at Saltram from the 1950s through until 2007.</p> <p>For more than 150 years Saltram has celebrated the tradition and heritage behind the Barossa Valley, making flagship red wines renowned for their richness, intensity and character.</p> <p>In 1844, a recently arrived immigrant from England named William Salter was one of the first people to purchase land in the newly opened land survey known as the Barossa Valley. He</p>



	<p>built a stone house for his family naming it 'Mamre Brook' after Abraham's spiritual home in the book of Genesis. Mamre Brook house has been a central feature of Saltram throughout its history; a constant link between the present and the past. The fine wines of Mamre Brook are a tribute to the iconic Barossa wine region.</p> <p>William Salter and Son's first planted grapes in 1859, and in 1862 produced 8000 litres of a wine appropriately named 'No.1 Shiraz'. This wine stands proudly today as the flagship Barossa Shiraz from Saltram, highly awarded and respected amongst Australian wine lovers for being a classic statement of intensity and finesse.</p> <p>After more than 150 years, the winemaking excellence continues with Saltram still producing quality premium wines loved and admired by many within the Australian wine industry.</p>
3.10pm	<p><b>Depart Saltram Wine Estate</b></p>
3.30pm	<p><b>Henschke Wines</b>          Keyneton-Angaston Road          Keyneton SA 5353          P: (08) 8564 8223          W: <a href="http://www.henschke.com.au">www.henschke.com.au</a></p> <p><b>Activity: Wine Tasting</b></p> <p>Keyneton in the Eden Valley region in which the Henschke Cellars are situated, is recognised as one of the great wine producing areas in the country. Mediterranean climate, old vines, high altitude and deep loam soils contribute to the superb quality and longevity of the wines. The Henschke Cellars, which today is operated by the fifth generation of the family, Stephen Henschke, has a proud heritage and philosophy for outstanding quality wines.</p> <p>Shared Tables will be treated to a special tasting of the famous Henschke Hill of Grace.</p> <div style="text-align: right;">  </div> <div style="text-align: right;">  </div>
4.15pm	<p><b>Depart Henschke</b></p>
5.45pm	<p><b>Arrive Rendezvous Hotel Adelaide</b></p>
7.15pm	<p><b>Depart via coach to Magill Estate Adelaide Hills</b></p>

7.30pm

## Penfolds Magill Estate

78 Penfold Road

Magill SA 5072

P: (08) 8301 5551

W: [www.penfolds.com](http://www.penfolds.com)

*Penfolds*<sup>®</sup>

ESTABLISHED 1844

### Activity: Dinner

Fine dining returns to Adelaide with the reopening of Magill Estate Restaurant under the direction of executive chef Scott Huggins. Soak up the history, enjoy the views, and savour the food at the home of Penfolds wine. Sitting among quaint, old buildings imbued with the history of one of Australia's most revered winemakers, the restaurant overlooks five hectares of 168 year old vineyards that are used exclusively to produce Penfolds Magill Estate Shiraz.



The fine diner - Magill Estate has been awarded Four Forks in the 2014 issue and described by the Advertiser as a 'Modern Masterpiece'.

Penfolds has long been cherished by wine-lovers the world over.

Founded in 1844 by a young English doctor, Dr Christopher Rawson Penfold, vine cuttings from the south of France were planted around the site of the modest stone cottage he built with his wife Mary at Magill, on the outskirts of Adelaide.

Following Dr Penfold's death in 1870, the vineyards and winery continued to be very capably run by Mary, who had been fundamental in their establishment and development from the very beginning. After her death, full responsibility for the continued success of the company was passed to her daughter and son-in-law Georgina and Thomas Hyland – and then eventually passed on to their two sons and two daughters.

Penfolds continues to innovate in winemaking. The Yattarna project of the 1990s has led to an expansion of the white wine portfolio of Penfolds. Two white wines now sit proudly in the Bin range – Bin 311 Chardonnay and Bin 51 Riesling – and a Semillon Sauvignon Blanc joined the Koonunga Hill range.

In 2004, Penfolds released two Special Bin wines – Kalimna Block 42 and Bin 60A, offering these unique wines to wine-lovers en primeur. The Thomas Hyland range adopted the Adelaide appellation and launched two new wines, a Sauvignon Blanc and a Riesling.

Sourcing the Penfolds Thomas Hyland wines from the Adelaide winegrowing region showcases the finest wines that the Adelaide region can produce from the only winery that truly calls Adelaide home.

Thirty years after the inaugural vintage of Koonunga Hill Shiraz Cabernet, Penfolds released Koonunga Hill Seventy Six Shiraz Cabernet from the 2006 vintage as an homage to the original wine.

From humble beginnings in the 1950s, Grange has maintained its place as Australia's most prestigious red wine over four decades. An Australian icon, Grange represents a tradition in winemaking that is totally uncompromising.

10.30pm	<b>Depart Penfolds Magill Estate</b>	
10.50pm	<b>Arrive Rendezvous Hotel Adelaide</b>	
<b>Thursday 19 June</b>		
10.00am	<b>Check out Rendezvous Hotel Adelaide</b>	
10.30am	<p data-bbox="358 394 883 432"><b>Adelaide Central Market Tour</b></p> <p data-bbox="358 449 773 478">44-60 Gouger St, Adelaide SA 5000</p> <p data-bbox="358 489 568 518">P: (08) 8203 7494</p> <p data-bbox="358 529 834 558">W: <a href="http://www.adelaidecentralmarket.com.au">www.adelaidecentralmarket.com.au</a></p> <p data-bbox="358 596 820 625"><b>Activity: Market Tour – 5 minute walk</b></p> <p data-bbox="358 663 1024 898">The 140 year old Adelaide Central Market located in the heart of the Central Business District is the epicenter of food, culture and lifestyle in South Australia. The largest fresh produce market in the Southern Hemisphere, with over 80 specialist Stalls and the most visited tourist destination in South Australia.</p> <p data-bbox="358 951 1450 1060">Since 1869, the Central Market has been the jewel in the crown of South Australian Tourism experiences, a haven of premium food and wine products, and second home to chefs and food lovers.</p> <p data-bbox="358 1113 1458 1222">The tour will be a sensory and interactive gourmet walking tour with a local food expert. You will enjoy a range of delicious samples that represent the multicultural community of South Australia and the clean and green produce harvested from our farms and oceans.</p> <p data-bbox="358 1266 1427 1375">Food SA will be joining us on our last day to provide an insight into South Australia’s food scene, whilst also providing valuable information on unique food products available to the Victorian food service sector.</p> <div data-bbox="954 443 1198 548">  </div> <div data-bbox="1243 411 1425 596">  </div> <div data-bbox="1089 621 1435 848">  </div>	
12.30pm	<p data-bbox="358 1419 818 1457"><b>Bistro Dom on Waymouth</b></p> <p data-bbox="358 1474 740 1503">Shop no 1, 24 Waymouth Street</p> <p data-bbox="358 1514 566 1543">Adelaide SA 5000</p> <p data-bbox="358 1554 568 1583">P: (08) 8231 7000</p> <p data-bbox="358 1593 686 1623">W: <a href="http://www.bistrodom.com.au">www.bistrodom.com.au</a></p> <p data-bbox="358 1677 820 1707"><b>Activity: Lunch Finale – 5 minute walk</b></p> <p data-bbox="358 1745 1443 1938">Winner Chef of the Year - Duncan Welgemoed The Advertiser Food Awards 2014 Bistro Dom is a CBD restaurant. Bistro Dom was established in 2008 and was born from a nostalgic craving for the ‘come as you are’ European bistro. An eatery that can be all things from a quick one course and glass of wine through to a grand occasion,</p> <div data-bbox="764 1476 1081 1619">  </div> <div data-bbox="1133 1470 1435 1591">  </div> <div data-bbox="1060 1638 1450 1858">  </div>	

	celebrated with excellent food and wine.  Very much French in its inspiration, Bistro Dom sources local produce and mixes the classic bistro style with the contemporary.
3.30pm	<b>Tour Concludes</b>

*\*Please note: This itinerary is subject to change without notice.*