

suggested itineraries



Mildura Rural City Council

gourmet taste of mildura trail

Day 1 - Travel Distance – 104 km Time required approx. 5 - 7 hours

Day 2 - Travel Distance – 41 km Time required approx. 4 – 6 hours.

The 'Gourmet Taste of Mildura' Trail has been designed to give you a sample of the unique produce grown right here in the 'food bowl' of Victoria, along with the products produced from these premium ingredients. This itinerary is designed to be enjoyed over two days, each showcasing a good mix of fresh produce and gourmet food, wine and locally made spirits.

Have a fantastic journey, it's time to excite the taste buds and experience the produce that is truly Mildura. If you need any assistance along the way please give us a call on 1800 039 043.

Please drink responsibly and arrange a dedicated driver to ensure the safety of yourself and others.

If purchasing fresh produce to take home with you, please check quarantine restrictions at <https://www.interstatequarantine.org.au/travellers/interstate-quarantine> to ensure you protect our fruit growing regions and avoid heavy penalties.

DAY ONE

1 Mildura Visitor Information & Booking Centre

Make the Mildura Visitor Information and Booking Centre the start of your journey of discovery of the Mildura region. Our team of expert staff can help you plan your time in Mildura and share the secrets only a local would know. The centre offers local knowledge and personal insights about Mildura and the wider region, guides, brochures and maps, and can help to make your visit one that you won't forget.

An attraction in itself, the centre boasts a myriad of interpretive displays, an indigenous canoe tree, virtual reality headsets, theatre and a gift shop selling local produce, gifts and souvenirs for family and friends.

Open 9am – 5.30pm Monday – Friday, 9am – 5pm Weekends and public holidays.

180 – 190 Deakin Avenue, Mildura
Telephone: **03 5018 8380**

2 Capogreco Winery (8km from previous point)

A family owned and operated boutique winery/vineyard established in 1976, with a family history of viticulture and winemaking dating back to the early 1800s in Calabria, Italy. The winery specialises in fine aged table and fortified wines, using traditional, natural methods.

Open 10am – 5pm Daily

3078 Riverside Avenue, Mildura South
Telephone: **03 5022 1434**

3 Oak Valley Estate Winery (3.2km from previous point)

Oak Valley Estate is a family owned winery using traditionalist winemaking methods and the knowledge that has been handed down from father to son, combined with today's modern techniques to produce wines of unique character, with every step of the production process handled personally from the vineyard to the bottle.

The matured vines of Oak Valley are particularly suited to producing the less common table wines such as Grenache, Muscatel and Black Muscatel. They also make a dual coloured 'Rose' from 30-year-old Grenache vines.

Oak Valley Estate also have a delightful range of unique produce, Jams and Preserves, as well as Dried Fruits, Vincotto and Olive Oils that are all grown and processed on the Oak Valley Estate property. A range of Gift Packs are also available, as is freshly roasted coffee in all styles and an all-natural hot chocolate.

Open 10am – 5pm Daily

3055 Deakin Avenue, Mildura South
Telephone: **03 5021 2379**
Website www.oakvalleyestate.com.au

4 Murray River Salt (7.2km from previous point)

SunSalt was established in 1983 and began producing salt from underground saline water at Hattah, about 70km south of Mildura. With the experience gained from this the Murray River Salt & Trade company began producing premium gourmet salt flakes in 2000. The salt is formed from concentrated brine from the Mourquong Salt Mitigation Basin, 13km North West of

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Mildura, which was built to reduce the amount of saline ground water entering the Murray River.

The ancient inland concentrated brine found in the basin is recognised for its purity and mineral content. The pristine saline water has been trapped underground for thousands of years and remains unexposed to the elements until it is pumped to the surface for salt extraction. The brine is evaporated in crystallizer ponds over the summer months and then harvested and refined into a range of products, including white grinder salt and pink salt flakes

Open 9am – 5pm Mon - Fri

4 Bothroyd Court, Mildura

Telephone: **03 5021 5355**

Website: www.murrayriversalt.com.au



5 Mildura Chocolate Company (on location with Murray River Salt)

The Mildura Chocolate Company is a purveyor of fine chocolate to the people of Mildura and beyond. They source chocolate from Kennedy & Wilson, one of Australia's foremost chocolate producers, which is then blended with Sunraysia grown ingredients such as almonds, sun-muscats and blood orange to make a delicious range of products. Why not try their salted chocolate products using Murray River Salt – you won't be disappointed.

Open 9am – 5pm Daily

4 Bothroyd Court, Mildura

Telephone: **03 5023 6465**

Website: www.mildurachocolatecompany.com.au

6 Varapodio Estate Olive Oil (6.3km from previous point)

Varapodio Estate is a family owned and operated Olive grove situated in the hamlet of Buronga, and named after Varapodio, the small Italian town in the province of Reggio Calabria, the home town of the first generation of the Scopelliti family. Their award-winning olive oils are grown and processed on the estate from a wide range of olive varieties, some propagated from trees brought from Italy back in 1940. Other olive products are available for sale including salad dressings, moisturisers and soaps. Light morning and afternoon teas and light lunches are available from the Cellar Door Café, along with oil tastings and local product sales. Be sure to try their famous olive oil ice-cream, you won't be disappointed.

Block 60 Sturt Highway, Buronga NSW

Telephone: **03 5023 2292**

Website: www.varapodioestate.com.au

7 Trentham Estate Winery (9.9km from previous point)

Located on the banks of the Murray River, Trentham Estate is a multi award-winning family owned winery which was established a little over 30 years ago by the Murphy family. Renowned for its quality, award-winning, varietal wines, Trentham Estate boasts a Cellar Door and Restaurant with stunning views of the landscaped gardens and the mighty Murray River. The award-winning restaurant offers quality lunches every Wednesday to Sunday. Enjoy the ambience and culinary experience, featuring seasonal and locally sourced produce, either indoors in the restaurant or alfresco on the balcony.

Cellar Door open seven days for wine tasting and sales, 10am – 5pm

Restaurant open for lunch Wednesday – Sunday

6531 Sturt Highway, Trentham Cliffs, NSW 2738

Telephone: **03 5024 8888**

Website: www.trenthamestate.com.au



8 Orange World (15.5km from previous point)

Orange World is a 50 acre working citrus property featuring a wide variety of citrus varieties and avocados. It has a retail area where you can pick up fresh fruit and a wide range of juices, marmalades, preserves and sorbets all made fresh on the property, along with other uniquely local products, gifts and souvenirs.

Tractor train tours of the property take place 7 days a week at 10.30am, 11.30am and 2.30pm, and include orange tastings, free juice and educational commentary.

Open 9.30am – 4pm Daily (Closed all of February)

93 Link Road, Mourquong NSW

Telephone: **03 5023 5197**

Website: www.orangeworldmildura.com.au

9 Ruby's Cargo (25.7km from previous point)

Ruby's Cargo is a local Cooperative stocking fresh and preserved produce from the local region, and a wide range of clothing, giftware, soaps and crafts, the majority of which is produced in the local region, all made in Australia.

Open: 10am – 4pm Mon – Fri, 10am – 1pm Sat, 9.30am – 12 noon Sun

Shop 1 Wentworth Place, Adams Street, Wentworth, NSW

Telephone: **0455 038 816**

[Ruby's Cargo Facebook Page](#)

10 Fossey's Boutique Gin and Whisky Distillery (28.6km from previous point)

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Fossey's is a boutique distillery based in the heart of Mildura, where exceptional becomes the standard and the quirkiness becomes the norm! The epitome of the boutique distillery, Fossey's showcases the best of local produce and highest quality of products through the speciality of craft distilling. Seasonal specialties are often available along with Gins which showcase local ingredients such as Desert Lime. Try a spicy gin and tonic, your favourite gin cocktail or even a tasting paddle. Famous for its epic range of Gin's, Fossey's also produce other spirits such as Single Malt Whiskey, Redgum Rum and Vodka.

Open: Distillery open 2pm – 8pm Thurs, Fri, Sun. Retail open 9am – 5pm Mon-Fri at Reception

110 Eighth Street, Mildura

Telephone: **03 5023 1341**

Website: www.fosseysgin.com.au



DAY TWO

1 Sunraysia Produce (4.8km from Mildura CBD)

Sunraysia Produce, located in the 'Silver Shed' are a locally owned and operated fruit and vegetable retailer with a difference. They stock a wide range of fresh local produce from greater Mildura and adjoining regions, along with a great selection of other locally produced items such as preserves, dried fruits, olive oils, chocolate products, pink salt and more.

Open: 8am – 5.30pm Mon – Fri, 9am – 4pm Sat. Closed Sunday.

655 Benetook Avenue, Mildura

Telephone: **03 5022 2286**

[Sunraysia Produce Facebook Page](#)

2 SRS Benetook Farm (2.7km from previous point)

Benetook Farms is a social enterprise designed to provide opportunities for people with disabilities, and is a great place for families to visit. It features a playground for the children as well as a variety of animals and free range chickens, which provide income for the enterprise through the sale of fresh free range eggs.

Enjoy a coffee and snack in the newly opened Tram Café, feed the chickens, pick your own vegetables and strawberries (when in season) or browse the wide selection of pre-loved goods in their store.

Open: 8.30am – 4.30pm seven days a week. Tours run Mon – Fri 10am, 11am, 1pm and 2pm

1022 Benetook Avenue, Mildura

Telephone: **03 5022 1741**

[SRS Benetook Farm Facebook Page](#)

3 Cappa Stone Wines (7.5km from previous point)

A locally owned and operated boutique winery, Cappa Stone sources super premium parcels of local grapes along with those from cool climate regions to make premium hand-made wines. The winery uses open fermentation vats and basket presses, and age their wines in the finest of oak barrels to produce a range of super premium wines.

Open: 12-5pm Daily

107 Twenty Second Street, Sunny Cliffs

Telephone: **03 5024 2442**

Website: www.cappastonewines.com

4 Mildura Farms (4.3km from previous point)

Mildura Farms stocks a range of nuts, dried fruits, honey and juices sourced from the local region and packaged in convenient eat now, or bulk packs. They also stock a wide range of other locally grown and packaged products and can help you out with Hampers which make the ideal gift for family and friends, if you can resist the temptation yourself of course!

It is co-located with The Shed Café which provide great breakfasts and lunches along with great coffee.

Open: 6am – 3pm Mon – Fri, 8am – 3pm Sat/Sun

59 Jacaranda Street, Red Cliffs

Telephone: **0418 502 460**

[Mildura Farms Facebook Page](#)



5 Table Top Grapes (7.8km from previous point)

Table Top Grapes is a family owned business, established in 1972 by the Gareffa family, producing a range of fresh and premium dried fruit using a chemical free drying process. Specialty products available include hand-picked Natural Sultanas and Clusters, Currants, Flame Raisins, Black Muscat, Muscatel Clusters, Sunmuscat Berries and Clusters, Vincotto and Fresh Table Grapes.

In the event you are unable to visit the property, Table Top Grape products are available from Stefano's Café and Sunraysia Cellar Door.

Open: By appointment only

Sultana Avenue, Irymple South

Telephone: **03 5024 5355**

Website: www.tabletopgrapes.com.au

7 Vanden Estate at the DVine Shed

Richard and Hani Byllaardt have been involved in the Australian wine industry since the mid-'90s, and now the next generation of their family, Christine, Jasmin and Adam, are continuing their family's tradition of producing quality wines.

Sourcing grapes from the most prestigious growing regions around Australia, to produce outstanding wines, the Vanden

“family label” series all have a significant history behind them.

On the Estate in Dewry Avenue the red wine varieties Grenache and Durif and a new emerging variety called Grillo sourced from Sicily, are grown using the traditional old world practices of hand pruning, hand picking, low irrigation and no trellising, to produce low cropping high-intensity wines.

Wine Tasting, Cellar Door Sales, Full bar, Coffee, slices, Cheese Platters available. Live music is often held on Sunday afternoons.

Check www.facebook.com/thedvineshed for details.

Cellar Door open Wed - Thurs 10:00am to 5:00pm, Fri - Sat 10:00am to 11:00pm and Sun - 10:00am to 5:00pm

7 Chateau Mildura Winery (4.1km from previous point)

In 1887 Canadian brothers George and W B Chaffey established irrigation colonies at Mildura and Renmark to produce a wide range of horticultural crops, on their own property on Belar Avenue Irymple. They planted 150 acres of wine grapes and established Chateau Mildura, giving birth to an industry that in the Sunraysia and Riverland areas has grown to produce over 50% of Australia's wine grapes.

In 2002 it was purchased by fourth generation local horticulturist Lance Milne who has re-established table wine production and cellar door sales in the building. A museum takes up a large portion of the complex and is well worth a look.

Chateau Mildura's boutique range of wines are made on a small scale with varieties of grapes from the Mildura region. They employ a unique mix of both old and modern techniques and technology in the winemaking operation.

Open: 10am – 4pm Daily

191 Belar Avenue, Mildura

Telephone: **03 5024 5901**

Website: www.chateaumildura.com.au

7 Stefano's Cafe (9.1km from previous point)

Take home a taste of Mildura's unique local food products including Stefano's own pasta sauce, preserves, olive oil, vinegar, essential pantry items and of course the Stefano's range of wines. They are also stockists of Tabletop Grapes and Murray River Pink Salt products and have freshly baked bakery goods available from 8.30am Tues – Sat.

A great place to enjoy breakfast or lunch along with great coffee, inside or alfresco under the vines, or take in the latest exhibition in their café gallery.

Open 7am – 3pm Mon – Fri, 8am – 3pm Sat, 8am – 12 noon Sun

27 Deakin Avenue, Mildura

Telephone: **03 5021 3627**

Website: www.stefano.com.au/stefanos-cafe



8 Mildura Brewery (300m from previous point)

Established in 2004 by Stefano Di Pieri, the unique Mildura Brewery has held on to its former glory as the Astor Theatre with a grandiose refurbishment of the magnificent art deco building, but also includes a state-of-the-art brewery that is on display to patrons drinking or dining in the brewery restaurant.

Now in the hands of beer company Broo, the brewery makes five permanent naturally brewed beers, along with unique seasonal brews, from inside the former Astor Theatre in Mildura's restaurant precinct. The beers are inspired by and named after local produce, landmarks and themes. Why not try them all by purchasing a tasting paddle.

Open 11am – 10pm Sun – Thurs, 11am – 11pm Fri - Sat

20 Langtree Avenue, Mildura

Telephone: **03 5022 2988**

Website: www.mildurabrewery.com.au



9 Sunraysia Cellar Door (750m from previous point)

Sunraysia Cellar Door invites you to sample more than 250 wines from 22 Murray Darling wine producers all under the one roof in the heart of Mildura. You can “try before you buy” from the vast range of our regions highly awarded wines at Inland Australia's only one stop cellar door. Why not try one of their fantastic platters as the perfect accompaniment to your tasting. Local beers and spirits are also available.

They also offer local products, such as olive oils, dried fruit, nuts, honey and a great range of winery gift ideas along with quality grinder's coffee!

They'd love to see you, so head in and chat to their friendly knowledgeable staff about the region's wineries, sights and attractions.

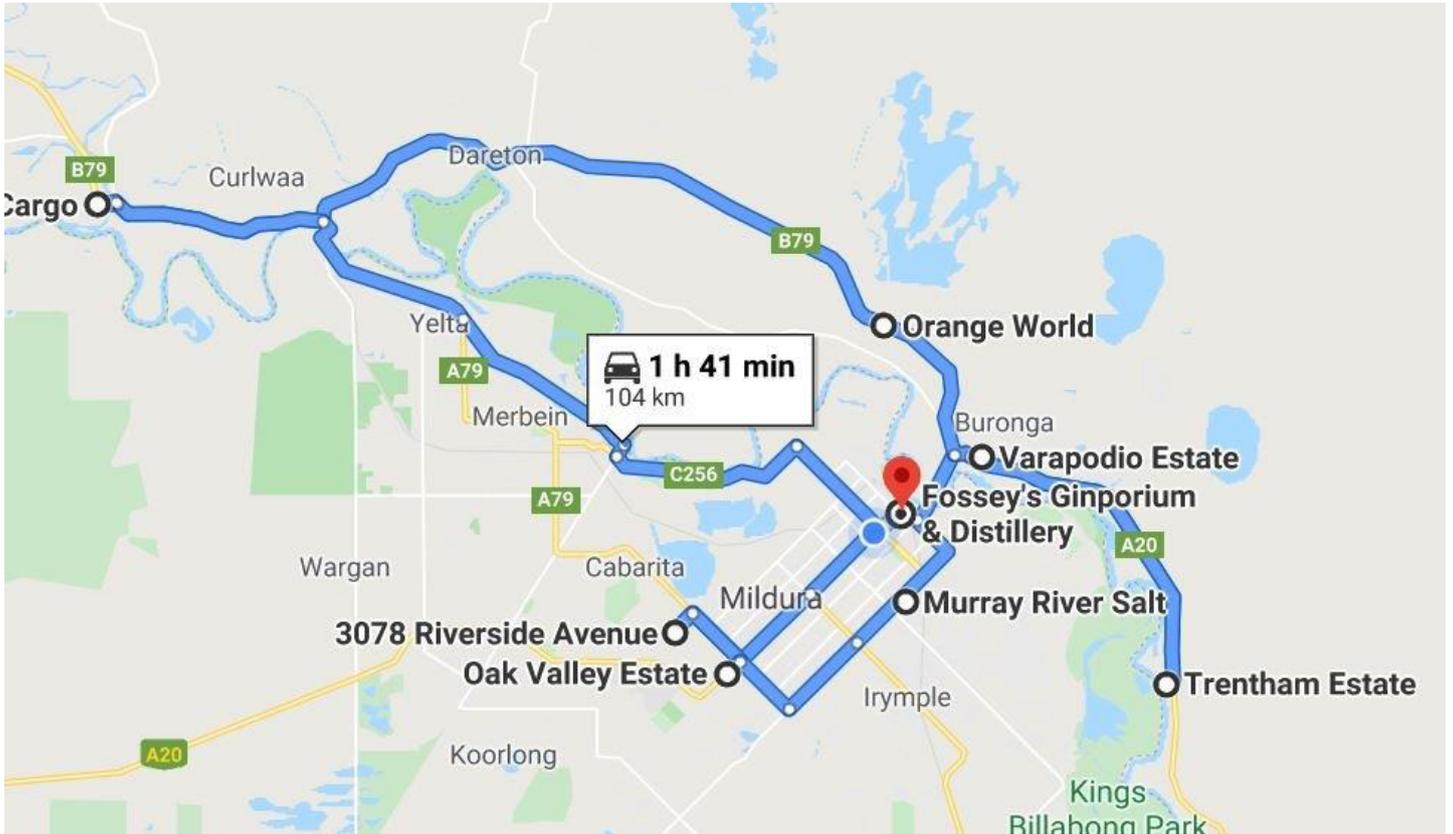
Open: 9am – 5pm Mon-Fri, (Friday night 'Wine Down' 5pm – Late), 11am – 5pm Sat/Sun

125 Lime Avenue, Mildura

Telephone: **03 5021 0794**

Website: www.sunraysiacellardoor.com.au

DAY ONE



DAY TWO

