



Kitchen to Table



Tasting Orange and the Southern Highlands Tour 29 April to 6 May 2026

Embark on a captivating journey through the stunning landscapes of regional New South Wales, where exceptional food and fine wine come together in an unforgettable experience! This exclusive small-group tour from Yamba to Orange and the Southern Highlands is a unique opportunity to explore these fabulous regions.

We'll explore charming towns and lush vineyards, sampling a diverse range of locally crafted wines and gourmet delights. Every stop on our tour is thoughtfully curated, offering you a taste of seasonal produce and locally-crafted specialties.

Join us on this tour to Orange and the Southern Highlands, where every bite and sip tells the story of unique Australian businesses, creating lasting memories and a renewed appreciation for the joy of good food and wine.

Day 1 | Wednesday 29 April | Yamba to Willow Tree

Our adventure begins! After we've collected everyone in Yamba, we'll hit the road via Grafton and continue on the scenic route to Uralla where we'll stop for lunch. After lunch and a chance to stretch our legs, we'll make our way to Willow Tree, where we'll rest for the night. Here we'll have the opportunity to sample a delicious steak, from the family's cattle farm, for dinner.

Lunch and dinner included

Day 2 | Thursday 30 April | Willow Tree to Orange

After breakfast, we'll board our van and head west to Orange. We'll take a scenic drive through Merriwa to Rylestone, where we'll enjoy a lunch of authentic dumplings and have time to stroll the quaint main street. After lunch, we'll meet Samantha and her expert truffle dog, Digga, at her farm, Tuscany Truffles. Sam will take us on a tour of the truffiere (truffle paddock) and Digga will show off his truffle scenting skills!

We'll then make our way to Orange, our home for the next 3 nights.

For dinner tonight, we've chosen one of Orange's fabulous restaurants that showcases local food and wines with an Italian flavour.

Breakfast, lunch and dinner included

Day 3 | Friday 1 May | Orange

Join us today for a cooking class with acclaimed food writer Sophie Hansen on her farm just outside Orange. We'll gather around her kitchen bench to create a selection of seasonal and delicious dishes, which we'll enjoy for lunch.

We'll return to town, and the rest of the afternoon is yours to relax or indulge in some retail therapy. Orange has some fabulous shops including Martha's Food and Home for kitchenware and gourmet food items, or The Sonic for fashion and homewares. There's also The White Place for fashion and homewares, and Hawkes General Store is always good for a browse. If you're interested in local art, The Corner Store Gallery is worth a look for original art work or handmade ceramics.

After a generous lunch, we've left tonight free for you to explore Orange's food and wine scene, but we'll be on hand to offer suggestions.

Breakfast and lunch included

Day 4 | Saturday 2 May | Orange

After breakfast, we'll kick off with a guided walk and tasting through a renowned local vineyard. We'll then return to the tasting room to enjoy another glass of your favourite wine, and a cheese and charcuterie board.

On our way back into Orange, we'll stop in at the Orange Regional Art Gallery, where you can wander the latest exhibition if you'd like to. Otherwise, the rest of the afternoon is free for you to rest or explore a little more of Orange. Perhaps a walk around Cook Park or the Botanical Gardens is in order before our special dinner tonight.

Tonight, we'll join around the dinner table at award-winning restaurant Tonic, located in the nearby village of Millthorpe. We're in for a special treat as the menu has a seasonal focus and showcases many of the region's local producers and winemakers.

Breakfast, light lunch (wine and charcuterie platter), and dinner included

Day 5 | Sunday 3 May | Orange - Bowral

After breakfast, we'll visit a local fruit orchard for a farm tour. Being late autumn, we can expect to see apples and pears, and there might be some late season plums and figs as well.

The farm store stocks a vast array of local products so this is a fantastic opportunity to do a spot of shopping!

It's then time to bid Orange farewell as we make our way to Bowral, our home for the next three nights. Along the way, we'll stop for lunch in a quaint village at a pub owned by a well-known Sydney restaurateur.

Then onto Bowral, where we'll be staying at the boutique Berida Hotel. After a long drive, we'll dine in-house at the hotel's restaurant, Bistro Sociale, which boasts a European vibe with a French twist.

Breakfast, lunch and dinner included

Day 6 | Monday 4 May | Bowral

This morning, after breakfast, we'll head to the quaint town of Berrima. Here you'll have time to browse the local shops before regrouping to enjoy morning tea at one of the local cafes.

We've got a very special lunch planned for today, in a local biodynamic vineyard (weather permitting), showcasing local produce and wine.

After lunch we'll return to our accommodation where you'll have the rest of the afternoon at leisure. We can recommend a visit to Ngununggula, the Southern Highlands Regional Art Gallery, or stroll around Corbett Garden in the centre of Bowral, or browse the shops.

After a generous lunch, we've left tonight free for you to relax at the hotel, or perhaps you'd like to explore Bowral's local restaurants for a light meal and a glass of wine.

Breakfast and long lunch (with wine) included

Day 7 | Tuesday 5 May | Bowral

Today we've got a special cooking experience planned at Moonacres Cooking School in Robertson. After a tour of the Moonacres Farm, we'll return to the cooking school for morning tea before our cooking class, led by Meredith. We'll all get hands-on preparing a 3-course lunch featuring local, seasonal produce...some of which we've collected during our travels. We'll sit around a long table to enjoy the delicious food we've prepared.

After lunch, we'll return to Bowral where you'll have time to relax or pop into town to browse the shops. For fashion, head to HEM, or their sister store Birdhouse by HEM for interesting homewares and accessories. Also, Few and Far is a fantastic store for homewares and beautifully curated. Another spot to visit is Dirty Janes Bowral with a vast array of objects d'art, antiques, collectables and curios. If you love a good book shop you can't go past The Bookshop Bowral for the latest releases and carefully curated selection of books. If you love stationery and gift wrapping, be sure to pay a visit to Bespoke Letterpress.

Dinner tonight is optional. If you're feeling peckish we'd love for you to join us at Briars Inn in nearby Burradoo. This sprawling pub is well regarded for its elevated pub food served in an elegant setting. Dinner and drinks can be purchased at your own expense.

Breakfast and lunch included

Day 8 | Wednesday 6 May | Bowral to Port Stephens

Today we'll say goodbye to the Southern Highlands and make our way back to the coast. We're staying at Bannisters at Port Stephens, overlooking the bay.

We'll stop for a light lunch along the way.

For our farewell dinner, we'll dine at Rick Stein's restaurant, famous for fresh seafood. Tonight's menu will reflect what has been caught by the local fishermen, but it will be fresh and simply cooked.

Breakfast, lunch and dinner included

Day 9 | Thursday 7 May | Port Stephens to Yamba

After breakfast overlooking the bay, we'll check out of our lodgings and begin our drive to Yamba. We'll stop along the way at Ricardoes Tomatoes and Strawberries, and there's the opportunity to pick your own tomatoes and strawberries too! We'll enjoy a light lunch before making our way to Yamba.

Breakfast and light lunch included

INCLUSIONS & EXCLUSIONS

Accommodation

- 8 nights accommodation

Meals

- Breakfast each day, except Day 1 of the tour
- 9 lunches
- 5 dinners
- Limited drinks (soft drinks, beer and wine) with included lunches and dinners.

Tour highlights

- Dinner at Graze at the Willow Tree Inn
- Lunch of authentic dumplings at 29 Nine 99 in Rylestone
- Truffle experience at Tuscan Truffles in the Capertee Valley
- Dinner at Lucetta Dining, Orange
- A cooking class and lunch with acclaimed cookbook author, Sophie Hansen
- Vineyard tour and wine tasting in Orange
- Dinner at the hatted restaurant, Tonic, in Milthorpe
- A visit to a fruit orchard in Orange with morning tea
- Dinner at Bistro Sociale, Bowral
- Farm tour and cooking class at Moonacres Cooking School, Robertson
- Long Lunch and wine tasting experience at Tractorless Vineyard, Berrima
- Dinner at Rick Stein's restaurant at Bannisters Port Stephens
- A visit to Ricardoes tomato and berry farm near Port Macquarie

*** Tour highlights subject to change. Please refer to Clause 5 of the T's and C's.**

Transport

- Transport in a private minivan throughout the tour departing from and returning to Yamba NSW 2464.

EXCLUSIONS

- Meals and drinks other than those specified; mini bar (where offered); laundry or other expenses of a personal nature.

COSTINGS:

Based on 8 guests

\$7,000 per person, in a **double room**

\$7,350 per person, **twin share** (split beds). Accommodation in Orange is a 2-bedroom suite.

Single supplement

\$1,000

PAYMENT SCHEDULE

Deposit - \$1,500 per person (non-refundable) due with registration to secure your spot.

Final payment is due no later than 31st March 2026

* The costings for this tour have been based on a participant number of 8 guests. Refer to Clause 1 of the T's and C's.

** The double or twin share room cost is based on two people sharing a room. If there are not two people sharing, the SINGLE SUPPLEMENT will apply.

TERMS & CONDITIONS

1. This tour requires 8 participants to proceed. If this number of guests is not reached by 30th January 2026 we reserve the right to either apply a surcharge (if agreed by all participants), postpone or cancel the tour. If the tour is cancelled by Kitchen to Table, deposits will be refunded to those that have paid.
2. Final payment is due no later than 31st March 2026. Cancellations of bookings will be subject to AUD \$1,500 per person cancellation fee plus any charges imposed by Kitchen to Table operating the tour. Please note that cancellations after final payment can be up to 100% cost of the tour.
3. Please note that your booking is **not secured** until the booking form has been completed and returned and deposit payment has been received by Kitchen to Table.
4. Payments by credit card via our payment platform, Stripe, will incur a merchant fee, which will be advised at the time of payment.
5. The itinerary is subject to change. There may be slight changes made to the itinerary or its sequence, however any changes or substitutions will be in line with the above and will only be done so to enhance and enrich our tour.

6. You acknowledge that you're joining a tour with a group of strangers who'll soon become friends. We ask that each participant be courteous and respectful towards others in the group. To make sure everyone has a great time, let's keep our political, religious, and current affairs opinions to ourselves. And please, no swearing or offensive language. We want this to be a fun and enjoyable experience for everyone.
7. If a participant chooses not to participate in or take up any part of an event, activity, or arrangement included on the tour, no refund or compensation will be provided. This includes unused activities or services (including meals), late arrivals, early departures, or missed days. The participant will be responsible for any costs or arrangements for an alternative event, activity, or arrangement they choose to participate in.
8. It is the responsibility of the participant to notify us at the time of booking of any special needs they may have. This includes, but is not limited to, dietary requirements, allergies, and mobility issues. We will aim to accommodate any special needs, however this cannot be guaranteed.
9. If Meredith Morschel or Scott Morschel are unable to fulfil their commitments as hosts due to illness or death, either of themselves or a family member, then a suitable replacement/s will be engaged to host the tour in their place. Cancellations will not be accepted in the unlikely event of this happening.
10. It is highly recommended that you purchase travel insurance which, at a minimum, provides cover for pre-tour cancellation.
11. In booking this tour, you agree with allowance of your photograph or video footage to be taken on tour. Tour participants grant us a royalty-free perpetual license and give us permission to use that content for marketing and promotional purposes. This can include, but is not limited to, social media platforms, our website, and print media.
12. Kitchen to Table will take all reasonable precautions to ensure your safety whilst on this tour. However by joining us on this tour you take responsibility for your own safety and wellbeing. As such, you and your successors indemnify Kitchen to Table for any personal loss, accident or injury that may occur on tour.
13. We may amend or update these terms and conditions at any time. In such case, we will provide you with a copy.
14. This agreement is prepared in New South Wales, Australia, and as such will be governed by the laws of New South Wales.

Contact details

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