Kitchen to Table

Tasting Victoria Tour
2nd to 11th June 2027

Embark on a captivating journey through the stunning landscapes of regional Victoria, where exceptional food and fine wine come together in an unforgettable experience! This exclusive small-group tour is a unique opportunity to explore regional Victoria whilst sampling its local restaurants, wineries and produce.

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 of regional Victoria, 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.

Arrival | Wednesday 2nd June | Melbourne

Welcome to Melbourne! We've included accommodation tonight so that we're all together to get underway smoothly tomorrow.

In the early evening we'll come together and get to know our fellow travellers over a casual dinner.

Dinner included

Day 1 | Thursday 3rd June | Melbourne to Lorne

Our adventure officially begins! We'll kick off with breakfast at LaManna, a vibrant Italian grocer and cafe, just a short walk away.

Then we'll board our mini van and make our way to Drysdale where we'll board The Q Train, Australia's premier rail restaurant. On board, we'll enjoy an exceptional lunch of local produce and wine. whilst taking in the scenery as we travel to Queenscliffe and back, from the comfort of our private dining compartment. After lunch we'll make our way to Lorne, where we'll rest for the night. After a generous lunch, we've left tonight free for you to relax.

Breakfast and lunch included

Day 2 | Friday 4th June | Lorne to Dunkeld

After breakfast, we'll board our van and head west along the scenic Great Ocean Road. We'll stop at a selection of stunning viewpoints along the coast. Our lunch today will be a gourmet picnic lunch at a scenic spot where we can soak in the views and the fresh ocean air.

We'll then make our way to Dunkeld's Royal Mail Hotel, a destination hotel with world class dining options. For dinner tonight, we'll dine at the hotel's more casual restaurant, Parker Street Project, where we'll enjoy a creative and delicious multi-course dinner with matched wines.

Note: this will be our longest travel day on the tour. There is some distance to cover and sights to see, however we will break up the drive with regular stops along the way.

Breakfast, lunch and dinner included

Day 3 | Saturday 5th June | Dunkeld

This morning we'll meet with one of the chefs for a tour of the hotel's kitchen garden. Here they grow a variety of vegetables and fruits that feature on the menu at their signature restaurant, Wickens.

After a morning exploring the kitchen garden, we'll have some free time to soak in the view of Mt Sturgeon, relax in your room, or partake in a bush walk. We'll leave you free to visit the local cafe or general store at your leisure for lunch (at own expense), but keep in mind we have a special dinner planned for this evening.

Tonight, we'll be treated to a special dining experience at Wickens restaurant, on site at the Royal Mail Hotel. We'll enjoy a seasonal tasting menu, created from the bounty of the kitchen garden. This is one of Australia's premier destination dining experiences and is something to look forward to.

Breakfast and dinner included

Day 4 | Sunday 6th June | Dunkeld - Halls Gap

After an early breakfast, we'll make our way to nearby Halls Gap for a day of sightseeing in this very scenic region, known at the Grampians.

We'll meet up with our local guide who'll show us the best vantage points and share her local knowledge of the area along with snippets of local history.

We'll do a regional olive and local produce tasting, followed by a visit to WAMA, a regional cultural centre showcasing the art and nature of the Grampians.

We'll have lunch at a local gem with a deep history, where they serve crowd-pleasing classics with a generous dash of country charm. There's also a local cellar door on site so we can order a glass of delicious wine to enjoy alongside our meal.

We'll finish our day in the Grampians with a visit to one of Australia's best kept winery secrets. This place is steeped in history, founded in 1866, and has been owned and

operated by the Thompson family since 1920. There's an opportunity to tour the historic cellar followed by a wine tasting.

Sunday night is a quiet night on the dining front in Dunkeld, so we've arranged a Chef's selection supper for you to enjoy in your room.

Breakfast, lunch, and light dinner included

Day 5 | Monday 7th June | Dunkeld - Bendigo

After breakfast, it's time to bid the Grampians farewell as we make our way to Bendigo, Australia's first UNESCO Creative City and Region of Gastronomy.

Bendigo's colourful history, fabulous architecture, and vibrant food scene make it a must-visit destination on our tour.

On route to Bendigo, we'll venture into some small regional towns and enjoy lunch along the way.

Tonight, we've planned a special dining experience where we'll sample a handful of Bendigo's excellent eateries. Be sure to wear comfortable shoes as we'll walk between venues.

Breakfast, lunch and dinner included

Day 6 | Tuesday 8th June | Bendigo

This morning, after breakfast, we'll meet our guide who'll lead us a walking tour of Bendigo, pointing out sites of historical significance and sharing stories along the way.

After which you'll have some free time to explore Bendigo on your own. Perhaps you'd like to do a spot of shopping or enjoy some time in one of the central gardens, or visit one of the museums dedicated to the gold rush or Chinese history. There's so much to see and do.

Tonight we'll come together for dinner at one of Bendigo's excellent eateries.

Breakfast and dinner

Day 7 | Wednesday 9th June | Yarra Valley

Today we'll say farewell to Bendigo, but first stop is to The Great Stupa of Universal Compassion, the largest stupa (pagoda) in the Western World. This iconic Australian landmark inspires peace and compassion, and attracts visitors from far and wide.

We'll then hit the road and make our way to the picturesque Yarra Valley, known for it's rolling hills and vineyards as far as the eye can see.

We'll check into our home for the night, surrounded by vineyards, where you can enjoy a glass of wine on the balcony as you look out at the views. We'll be dining at the hotel's restaurant tonight, it's well known for showcasing local produce with elegant simplicity.

We'll also sample some of their award-winning estate wines which pair beautifully with the food.

Breakfast, lunch and dinner included

Day 8 | Thursday 10th June | Yarra Valley

Today, we'll meet up with our long-time friend, Juan, who's made the Yarra Valley home for the past decade. He and his wife Justine, own and operate a fabulous kitchen shop and cooking school, Bake and Gather, in the village of Yarra Glen. We all share a long history in the hospitality and retail industries.

Juan's going to join you on the bus today as he shares his favourite spots in the Valley. There'll be time for shopping in Healesville where there are lots of fabulous independent shops to browse. Juan will choose our lunch spot today, but we'll guarantee gorgeous vineyard views.

You'll return to the hotel for a short rest and to refresh before joining Meredith and Justine at Bake and Gather for a cooking class featuring produce sourced locally and along our travels, for our farewell dinner.

Breakfast, lunch and dinner included

Day 9 | Friday 11th June | Melbourne Airport

It's always sad to say goodbye to our fellow travellers, but it's time to return home. We'll make the journey back to Melbourne Tullamarine Airport where you can continue with your travels.

We'd suggest booking flights after midday.

Breakfast included

INCLUSIONS & EXCLUSIONS
Accommodation
- 9 nights accommodation

Meals
- Breakfast each day, except arrival day
- 6 lunches
- 8 dinners
- Limited drinks (soft drinks, beer and wine) with included lunches and dinners.

Tour highlights
- Lunch on board the Q Train
- 3 nights at destination hotel, the Royal Mail Hotel, Dunkeld
- Dinner at Parker Street Project with matched wines
- 6 course degustation dinner at Wickens, with half-pour wine pairing
- A kitchen garden tour at the Royal Mail Hotel
- Guided tour with Experience the Grampians
- Olive and produce tasting
- A visit to WAMA in The Grampians

- Wine tasting at an historic winery
- Progressive dining experience in Bendigo
- Guided history tour in Bendigo
- Visit The Great Stupa of Universal Compassion
- Guided tour of the Yarra Valley
- Cooking class with Meredith and Justine at Bake and Gather

*** Tour highlights subject to change. Please refer to Clause 4 of the T's and C's.**

Transport
- Transport in a private minivan throughout the tour.

EXCLUSIONS
- Flights to Melbourne; meals and drinks other than those specified; mini bar (where offered); laundry or other expenses of a personal nature.

COSTINGS*:
Based on 8 guests

$7,900 per person, in a **double room or twin share (split beds)****

Single supplement
$1,500

PAYMENT SCHEDULE
- **Deposit -** $1,500 per person **(non-refundable)** due with registration to secure your spot.
- **Final payment is due no later than 23rd April 2027**

* 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.

Contact details

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TERMS & CONDITIONS

1. This tour requires 8 participants to proceed. If this number of guests is not reached by 30th January 2027 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 23rd April 2027. 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. A separate booking form is required for each traveller.

4. The itinerary is subject to change. Whilst we will do our best to honour the itinerary, 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.

5. 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.

6. 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.

7. 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.

8. 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.

9. We strongly suggest buying travel insurance that includes at least pre-tour cancellation cover. **Please remember that the deposit is non-refundable in all cases, and cancellations after final payment can be up to 100% cost of the tour.**

10. 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.

11. 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.

12. We may amend or update these terms and conditions at any time. In such case, we will provide you with a copy.

13. This agreement is prepared in New South Wales, Australia, and as such will be governed by the laws of New South Wales.