

Brett's Tours are leading the way in reducing CO2

A percentage of every ticket on BRETT'S TOURS goes to the Reforest project. Every tree we plant is on the Atherton Tablelands in the certified Australian reforestation project and removes all of our CO2 and preserves our native plants and wildlife. Your payment ensures that your tree(s) will be planted, cared for and have legal protection for at least 100 years!

To add to the trees that we're planting for your ticket, you can start your own personal forest. You can watch them grow, receive updates from the project, and even plant trees of your own if you would like to match us.

For more information or to get planting please use the QR Code.

Reforest

Grow your forest with every purchase



PORT DOUGLAS ITINERARY

Departing Port Douglas Wednesday to Saturday

All year round

For further information please see website: www.outbacktastingtours.com.au

ADULT \$235



Stop 1: Emerald Creek Ice Creamery

Our first stop is Emerald Creek Ice Creamery a family-owned business Positioned on 2.15ha on the Kennedy Highway between Mareeba and Kuranda.

Stop 2: Jacques Family Coffee Plantation

Next stop is to Jaques Family coffee plantation. The 3rd generation; with 85,000 Arabica coffee trees growing in the rich soils they produce a smooth and vibrant flavour unique only to the remarkable location. Here we get an enchanting insight into the finer details of coffee from the tree to the cup. We stroll through the gardens and finish our stop with a delicious tasting of coffees and their new tea, made from the husk of the coffee bean, and coffee liqueurs.

Stop 3: The Humpy Nut World

We now head through a patchwork of amazing farmland, diverse crops and rolling green hills for a tasting and shopping treat. We stop at 'The Humpy', the best place to go to for freshly harvested Atherton Tablelands Produce straight from the growers. From vegetables to tropical fruits, and hundreds of different varieties of nuts, dried fruits locally produced jams and sauces. Here we get to taste some seasonal fruits and many different flavours of hot local peanuts and macadamia nuts. We leave you time to browse this amazing and quirky grocery store so you can purchase goodies for the rest of your stay.



Stop 4: Australian Platypus Park

We take a wander down to see the platypus in a spring fed pond surrounded by lush tropical vegetation. Then sit down to enjoy flavoured handcrafted smoked products, combined with a unique blend of local Australian native herbs and spices.

Stop 5: Gallo Dairyland

A fully operational dairy farm spread across 1000 acres of rich red volcanic soil with delicious handcrafted chocolates and a gourmet cheese factory. Here we will have a selection of their delicious cheeses and irresistible Swiss style filled chocolates that are a work of art whilst gazing out over the picturesque landscape.

Stop 6: Mt Uncle Distillery

Then just down the road we arrive at Australian Distiller of the year 2017, Mount Uncle Distillery, North Queensland's first distillery. Here we taste some of their Award winning liqueurs and spirits. Then take a wander round this stunning property nestled in coffee and banana plantations, with beautiful gardens and friendly animals.

Stop 7: Platypus Hut

A unique 160 acre Private Property, here you can soak up the stunning rainforest and pristine environment which is a sanctuary for bird & animal species. Then head down to 'The Platypus Hut' where you can sit in a tranquil setting as the sun goes down, watch for dive bombing Kingfishers & the elusive Platypus (or dip your toes into the most beautiful mountain stream) whilst tasting some Queensland wines & beer.

CANCELLATIONS: A minimum of 24 hours notice is required for a full refund. If cancellation is made 12 hours prior to departure, a 75% cancellation fee applies. If cancellation is made less than 12 hours prior to departure, a 100% cancellation fee applies. For CHARTERS, a minimum of 48 hours notice is required for a full refund. If cancellation is made 24 hours prior to departure, a 50% cancellation fee applies. If cancellation is made less than 24 hours prior to departure, a 100% cancellation fee applies. The operator reserves the right to cancel a tour with a full refund if minimum numbers are not met. Full refund provided due to COVID related circumstances. All rates valid until 31st March 2024.

ADDITIONAL INFORMATION

- Adults only, children not catered for.
- Lunch and all wine, cheese, coffee, chocolate "TASTING" included.
- Gluten free or vegetarian lunch and lactose free cheese available on request.
- Bring money for additional purchases of souvenirs, wine, chocolates, coffee.
- Platypus viewing not guaranteed.
- Due to season changes and weather conditions some stops may be subject to change at the last minute without notice.



BOOK ONLINE FROM CAIRNS

PHONE: 07 4098 5059 OR 0418909818

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info@cairnsfoodwinetours.com.au

www.cairnsfoodwinetours.com.au

info@outbacktastingtours.com.au

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BRETT'S OUTBACK TASTING ADVENTURES

Proudly Australian Owned and Family Operated



FEATURING THE TROPICAL 'DELIGHTS' OF THE ATHERTON TABLELANDS

Departing Cairns & Northern Beaches Wednesday to Saturday

BOUTIQUE small personalised tours specialising in service excellence

Wines, Spirits, Beers, Cheeses, Atherton Red Claw (Cray Fish), Kangaroo, Crocodile, Tea, Coffee, Chocolates, Nuts, Tropical Fruits and Platypus Viewing!

INCLUDES FULL BREAKFAST, MORNING TEA, GOURMET LUNCH AFTERNOON TEA AND ALL TASTINGS AND DRINKS!!

Taste the BEST of Queensland



SPECTACULAR ATHERTON TABLELANDS



EXOTIC TROPICAL FRUITS



CHEESE, COFFEE & CHOCOLATE



TROPICAL FRUIT WINES & LIQUEURS

Hi my name is Brett and I'd like to tell you about my delicious and fantastic Food and Wine tasting adventure showcasing the spectacular Atherton Tablelands. A Foodie tour from Cairns you will thoroughly enjoy and remember.

This boutique food and wine experience from Cairns will be tasting some of the best food and wine that the Atherton Tablelands has to offer. We will take you through a variety of contrasting landscapes, from lush rainforest to stunning ochre savannah plains. The rich volcanic soil allows farmers to grow many and diverse crops from Bananas, coffee, sugar cane, avocados, mangoes, macadamia nuts, citrus and more which you will learn about as we taste our way around the regions 'Food Bowl.'

When you come on this adventure with us we will be visiting environmentally sustainable small producers, your visit contributes to their survival and benefits the local community. No pressure at any time to buy, your visit alone makes a difference. We encourage you on your return home to seek out your own local producers and support your local community.

Take in the beautiful views as we take you on a fascinating and tasty journey through another gem of Far North Queensland.

Stop 1: Lake Barrine National Park and Heritage Tea House - Full Breakfast

A mere 1 hour drive from Cairns via the scenic Gillies Highway brings you to the cool atmosphere of the Atherton Tablelands, where you will come across a beautiful, enchanting natural lake hidden in World Heritage Rainforest. Lake Barrine is something special as it is actually a water filled crater left by a volcanic eruption approximately 10,000 years ago. Enjoy a delicious breakfast made with fresh local produce, and a special 'Lake Barrine' coffee or local tea at the charming 80 year old lakeside teahouse amongst beautiful terraced gardens.

The 3rd generation of the Curry family still own, and the 4th generation manages the tea house and boat cruises. Their commitment to preserving the natural heritage of the lake has remained unchanged for the past 90 years.

Stop 2: Rainforest Bounty - Morning tea

Next stop we are heading to the scenic outskirts of the Historic rural town of Malanda to a private property to taste their signature condiments utilising locally grown Davidson (Ooray) plum, lemon aspen (rainforest citrus), lillipilly (rainforest berries) and rainforest (Boonjje) Tamarind in traditional artisanal recipes infused with the unique qualities of Australian rainforest fruits. We also get to taste a native fruit cocktail and whilst overlooking the delightful Johnston River from their River Pavilion.

The owners Dr Geraldine McGuire (PhD) and her husband Athy were inspired to replant their 80-acre former dairy farm on the Atherton Tablelands. After trialling hundreds of species they chose the "First Four", Lemon Aspen, Cape York Lilly Pilly, Boonjje Tamarind and as the Girramay people called it years ago, the Ooray Plum. The result? An entirely new category of food products inspired by native foods and an ongoing mission to change the way we eat to restore people and the planet.

20 Years later and Geraldine is still doing what she loves and believes in and Rainforest Bounty has become a leader in regenerative agricultural systems sharing the bounty of the rainforest with Australia and the world.

Stop 3: Australian Platypus Park - Gourmet Lunch

The Australian Platypus Park is home to a thriving platypus population. These wonderful creatures can be found in a spring fed pond surrounded by lush tropical vegetation. **In order to create a natural environment for the development of the platypus, plants are naturally grown in accordance with the habitat of the platypus.**

We take a wander down to see them in this magnificent setting then sit down to enjoy flavoured handcrafted smoked products, combined with a unique blend of local Australian native herbs and spices.

These tasty treats are all produced in-house using only the freshest quality ingredients and include Crocodile, Red Claw (Yabby) and Kangaroo with fresh local salads topped off with a 'Tarzali Lakes' boutique beer, Dragon Fruit cider, Lemon Myrtle tea and some tastings of the Murdering Point Winery range. (Menu (EXCLUSIVE to our tour.) Time to purchase some of the smoked products and sauces.

All in-house smoked meats are locally sourced from around the Tablelands. All food scraps from the cafe feed the animals.



Stop 4: Mungalli Creek Dairy - Afternoon Tea

Mungalli Biodynamic is a third-generation dairy farm, run by Rob & Danny Watson. The Watson family believe that food should be produced as naturally as possible. Hence, they use Biodynamic farming techniques - the next level of farming beyond Organics. Their cows graze on year-round lush biodynamic (organic) mountain pastures which brings a quality to their milk that you will taste in all the delicious milk, cheese, yoghurt, cream and ice-cream products that they make. We will be tasting a selection of their delicious produce at the cafe which is the original Watson family farmhouse. It's in a stunning location as the farm is surrounded by world heritage rainforest and has views towards the North Johnstone River Gorge and to Queensland's highest mountain, Mt Bartle Frere.

Mungalli Creek have farmed using Biodynamics and Organics for over 30 years, long before it was trendy and are undisputed regional leaders in this field. They consider their farm a living organism and use natural preparations and practices to enhance the vitality and health of the soil, plants and animals. It emphasises the holistic and interconnected relationship between soil, plants, animals and humans. It is a self-sustaining ecosystem that promotes soil fertility, biodiversity and healthy food production without the use of any nasties.



Stop 5: The Humpty Nut World

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Founded in 2002, Mount Uncle Distillery was one of the first distilleries to embrace native botanicals in its gin recipe. Founder Mark Watkins discovered an early gin recipe used by local settlers and set himself the challenge of replacing the traditional ingredients with native while supporting ethical and sustainable practices.



Stop 7: Jaques Family Coffee Plantation

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Jaques Coffee is a proudly sustainable business adding further to its solar system in 2019, have a total of 470 solar panels now offsetting the entire operation from the farm pumping, tourist centre, Roastery coffee driers and processing mills producing up to 1 Megawatt of power per day.



ADULT \$235 all inclusive
Children not catered for. Private Charter Rates available.
Departing Northern Beaches 7:00am & Cairns 8:00am
Returning 5:30pm | Wednesday to Saturday

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FOR BOOKINGS PLEASE SEE YOUR TOUR DESK

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