



**It's about food.
It's about wine.
It's about time!
Taste Great
Southern 2012
is here.**



great southern

www.greatsoutherntastewa.com

IGA SUPA IGA Shop where the chefs shop.



● PERTH



● Bunbury

Kendrup ●

Mt Barker ●

Denmark ● Albany ●

Get ready to eat,
drink and have fun!!

Celebrating the Year of the Farmer and 40 years of cool climate Riesling in the Great Southern, the 2012 Taste Great Southern Festival is sure to excite.

Take in the delights of regional vineyard events, fresh produce, culinary conversations and a long list of other seductive opportunities during the two months of

Taste Great Southern 2012...*Bon Appétit*

Taste Great Southern is managed and coordinated by Great Southern Tourism Events (a business arm of Denmark Tourism Inc).

SPECIAL GUESTS & LOCAL TALENT



Russell Blaikie grew up in Margaret River on a farm where his passion for produce and provenance began. He worked in London with one of Europe's greatest chefs, Anton Mosimann. He now co-owns the highly successful Must Winebar in Perth and Must Margaret River, is a regular on 720 ABC's Drive program and has recently authored Must Eat, his first cook book.



Herb Faust holds the title of the only winning contestant to date on Channel 7's Iron Chef Australia. Herb's career has seen him take on many roles, such as catering to some 150 boarders at Scotch College, to catering for Kerry Packer on his polo ranch in Ellerstou. More recently Herb has launched his newest exciting venture, Herb Faust Food.



Vince Garreffa is a gregarious and lovable butcher, businessman, chef and media personality. The "Prince of Flesh" began his career as a butcher in 1965 and opened his own store in 1979. A larger than life character, Vince still runs his own butcher shop as well as offering meat workshops and cooking classes.



Verity James is a vivacious media personality and writer who was a broadcaster with the ABC for 25 years. During the last five years as a freelancer, Verity has owned and run a fresh produce business and currently works for ABC radio, tutors at Edith Cowan University in broadcasting and is a funeral celebrant!



Don Hancey is recognised as one of Western Australia's most dynamic and innovative chefs for his simple, yet brilliant, ability of pairing regional produce and premium Australian wines. Don's 30-year strong career has seen him in a vast selection of roles including management and catering for prestigious wineries such as Howard Park, West Cape Howe, Cape Mentelle, Voyager Estate and Cullen Wines. Don currently owns his own catering business, Pan-o-Rama Catering.



Silas Masih is known for his cheeky nature and his passion for the good things in life! Silas' heritage, Fijian-Indian, shows in his cuisine where he brings to life one simple rule – always use fresh seasonal produce seasoned with spice. Silas serves up his delectable feasts at the renowned Pepper & Salt Restaurant at Matilda's Estate in Denmark and offers cooking classes around the Great Southern.



Xavier Poupel of Terroir and Table, is a highly esteemed Escoffier trained Chef. Fuelled by his own strong food and family traditions, Xavier's passion has long been Provincial-style cuisine. True to his French traditional leanings, his approach is simple, quality seasonal produce first, with as little manipulation as possible: the idea is to enhance, not mask, natural flavours.



Dan Sharp has a passion for food creating world class degustation and cocktail menus, teaching cooking classes and launching Sharp Infusion fine catering. In 2007, Dan took out the national title for the Nestle Golden Chefs Hat Awards in Sydney. Dan has worked with world renowned chefs, Maggie Beer and Curtis Stone; cooked for music industry superstars; and travelled to Cambodia to cook for world dignitaries and royal families.



Sophie Zalokar is an accomplished chef and food writer. Sophie grew up in the Barossa Valley in South Australia and trained as a chef with renowned cook, TV food presenter and food manufacturer Maggie Beer at the Pheasant Farm Restaurant. Sophie and her family now live in Pemberton and run their business 'Foragers Field and Kitchen Cooking School'. A purpose built facility on a small farm, offering educational culinary tourism experiences.

Your favourite chefs and personalities will be popping up throughout the program. Check greatsoutherntastewa.com regularly to find out where they will be. Some have already been matched to an event in this program.

PROGRAM



SATURDAY - FEBRUARY 11

'Meet your maker' with Poachers Ridge @ the Albany Entertainment Centre's View Restaurant, 2 Toll Place
Pre-show (Jack Charles v The Crown) two course set menu dinner with Poachers Ridge wine. Details at perthfestival.com.au
Dinner at 6.30pm, show starts at 8pm. Cost \$45pp (dinner) plus \$39.50pp (show), bookings on 9844 5000.

FRIDAY - FEBRUARY 17

Taste Great Southern Opening - Botanic Gardens, Saw Avenue Picnic Area, Kings Park

Highlighting the connection between Kings Park flora, fauna and environs and the Great Southern region of Western Australia, Taste Great Southern 2012 will explode into life with the flavours of the Great Southern on show in a market style presentation within the Botanic Gardens.
5pm - 7pm. By invitation only.

MONDAY - FEBRUARY 20

'Meet your maker' with Trevelen Farm Wines @ the Albany Entertainment Centre's View Restaurant, 2 Toll Place
Pre-show (Escher String Quartet) two course set menu dinner with Trevelen Farm wine. Show details at perthfestival.com.au
Dinner at 6.30pm, show starts at 8pm. Cost \$45pp (dinner) plus \$48.50pp (show), bookings on 9844 5000.

FRIDAY - FEBRUARY 24

'Meet your maker' with Dukes Vineyard @ the Albany Entertainment Centre's View Restaurant, 2 Toll Place
Pre-show (Carnival of Souls) two course set menu dinner with Dukes Vineyard wine. Show details at perthfestival.com.au
Dinner at 6.30pm, show starts at 8pm. Cost \$45pp (dinner) plus \$39.50pp (show), bookings on 9844 5000.

THURSDAY - MARCH 1

Taste Great Southern Celebration - West Cape Howe Winery, 14923 Muir Hwy, Mt Barker

Join celebrity guest chefs and personalities, be entertained by local artists, while sampling the fresh produce and wine of the Great Southern.
5.30pm - 7.30pm. By invitation only.

FRIDAY - MARCH 2

Street Fiesta, BNW#19, Denmark

Brave New Works and Taste Great Southern present to you the longest and maddest dinner party ever to be held in Denmark's streets. Choose food from one of many gastronomical-geniuses and join the table for a feast for all your senses. A table setting that's never still, a backdrop to keep your eye on, strange characters who seem helpful, and hip swinging music. Time and cost TBC, for more information call 9848 3623.

Spanish Tapas Night @ the Healthy Buddha Bar, 4 Brazier Street, Denmark

A Spanish Fiesta in Denmark! Enjoy an evening of all things Spanish - tapas, drinks and live music with a Spanish guitarist. From 5pm, cost varies depending on food choice, bookings on 9848 3333.

'Meet your maker' with Oranje Tractor @ the Albany Entertainment Centre's View Restaurant, 2 Toll Place
Pre-show (The Magnets) two course set menu dinner with Oranje Tractor wine. Show details at perthfestival.com.au
Dinner at 6.30pm, show starts at 8pm. Cost \$45pp (dinner) plus \$39.50pp (show), bookings on 9844 5000.

**More events added daily to the program.
Check greatsoutherntastewa.com for regular updates.**

SATURDAY - MARCH 3

Mount Barker Graze, Saturday 3 March to Monday 5 March

Participating wineries: Gilberts (RMB 30138 Albany Highway, Kendenup), Galafrey (432 Quangellup Road, Mt Barker), West Cape Howe (14923 Muir Highway, Mt Barker), Plantagenet (Lot 45, Albany Highway, Mt Barker) and Arcadia at The Villa Table (Lot 999, Hassell Ave, Kendenup).

Graze your way through the award winning Mt Barker wineries, at your own leisure, all long-weekend. Indulge in an entrée serve of regional cuisine, a glass of wine and meet the producers. Select your itinerary or just visit one, price per person, graze one winery, \$16; graze two wineries, \$32; graze three wineries, \$48; graze four wineries, \$64; graze five wineries, \$80 plus a complimentary wine glass. Bookings on 9851 4028 or gilberts@agn.net.au.

Ravishing Rieslings & Museum Marvels @ Jingalla, 49 Bolganup Rd, Porongurup

2012 commemorates the 40th anniversary of Riesling production in the Great Southern. Jingalla is proud to host a celebration of this milestone by presenting a selection of vintages of cool climate Rieslings from 4 Great Southern sub regions along with guest winemakers and wine media. 2012 also commemorates the 30th Vintage for Jingalla! Our dungeon will be opened and a selection of museum varieties showcased and auctioned! Music throughout the day by "The Quality Lightweight" as well as Great Southern food available for purchase. 1pm, cost: \$30pp, bookings with payment essential by Monday 27th Feb on 9853 1023 or jingallawines@bordernet.com.au

Degustation of Great Southern Produce @ Lavender Cottage, 55 Peels Place, Albany

Beautifully arranged and prepared sit down degustation dinner, seven courses using quality Great Southern seasonal produce. 6:30pm, cost: \$92.50pp, BYO, bookings on 9842 2073.

The Cuisine of Peru & 3 Drops Wine @ York Street Café, 184 York Street, Albany

A Peruvian inspired degustation dinner, featuring fresh local produce, seafood and 3 Drops wine. The feast will be informal, relaxed and showcase our chef's interpretation of the hottest new global cuisine and culture....*"The Next Big Thing: Peruvian Food.ceviches, causas and anticuchos provide flavours that have the world's top toques raving, experimenting and catching the next jet"* (The Wall Street Journal, Sept 2011). 7pm, cost: \$110pp, bookings on 9842 1666.

Vertical Wandoo Semillon Tasting @ Alkoomi Wines Albany Cellar door, 225 Stirling Terrace, Albany

Alkoomi winemaker Andrew Cherry presents a vertical tasting of Alkoomi's premium award winning wandoo Semillon. 11am – 4pm, free admission, enquiries on 9855 2229.

'Meet your maker' with Little Creatures @ The Albany Entertainment Centre's View Restaurant, 2 Toll Place

Pre-show (Staff Benda Bilili) two course set menu dinner with Little Creatures. Show details at perthfestival.com.au
Dinner at 6.30pm, show starts at 8pm. Cost \$45pp (dinner) plus \$39.50pp (show), bookings on 9844 5000.

The Cook and the Crusher @ Pepper and Salt Restaurant, Matildas Estate Winery, 18 Hamilton Rd, Denmark

Chef Silas Masih from Pepper and Salt Restaurant, along with Coby Ladwig winemaker from Matilda's Estate bring you "The Cook and the Crusher" event. The menu will showcase the region's finest produce, with Silas' love of seafood and spice. Each course will be presented on a trio plate of individual flavours over 4 courses, matched with Coby's handcrafted estate grown wines. 6.30pm, cost: \$150pp, bookings on 9848 3053.

Movie under the Stars @ Howard Park Winery, 241 Scotsdale Road, Denmark

A family friendly picnic event showing a family friendly movie. Grab your rug or low backed chair, bring a picnic, and sit back and enjoy the movie.
Gates open 6pm, movie screening at 7.30pm, cost: \$15 a ticket, \$5 children. Bookings on 9848 2795 or howardparkwines.com.au.





SUNDAY - MARCH 4

Celebrating 40 years of Riesling @ Forest Hill Winery, South Coast Highway, Denmark

Join local Chef Dan Sharp and well renowned Chef Don Hancey for a rustic long-table dinner where a carefully constructed menu of Great Southern seafood is matched with Forest Hill's award winning Riesling.

6pm, cost: \$167pp (incl. wine and entertainment), bookings on 9848 0000.

Multicultural Street food @ Vancouver Café and Store, 65 Vancouver Street, Albany

Live music and fun rustic foods from around the globe; produce picked from Vancouver's own backyard. Great food, wonderful music and an awesome atmosphere, come enjoy a chilled out Sunday afternoon. 3.30pm, cost: \$25pp, BYO drinks, bookings on 9841 2475.

Mount Barker Graze, Saturday 3 March to Monday 5 March

Participating wineries: Gilberts (RMB 30138 Albany Highway, Kendenup), Galafrey (432 Quangellup Road, Mt Barker), West Cape Howe (14923 Muir Highway, Mt Barker), Plantagenet (Lot 45, Albany Highway, Mt Barker) and Arcadia at The Villa Table (Lot 999, Hassell Ave, Kendenup).

Graze your way through the award winning Mt Barker wineries, at your own leisure, all long-weekend. Indulge in an entrée serve of regional cuisine, a glass of wine and meet the producers.

Select your itinerary or just visit one, price per person, graze one winery, \$16; graze two wineries, \$32; graze three wineries, \$48; graze four wineries, \$64; graze five wineries, \$80 plus a complimentary wine glass. Bookings on 9851 4028 or gilberts@agn.net.au.

Farm Field Feast: From Terroir and Table @ Yilgarnia Winery, 1847 Redmond West Road, Denmark

Discover Yilgarnia's farm grown produce from farm field, river and vine. Join us to celebrate the 2012 Harvest and 2012 Australian Year of the Farmer. Enjoy an authentic culinary experience and a traditional Country-style Feast prepared by Chef Xavier Poupel of Terroir and Table and hosted by Yilgarnia. Live entertainment with the Shaky Reed and Alan Keys Trio. 11:30am (for 12pm start), cost: \$105pp, bookings on 9845 3031.

Movie under the Stars @ Howard Park Winery, 241 Scotsdale Road, Denmark

A family friendly picnic event showing a family friendly movie. Grab your rug or low backed chair, bring a picnic, and sit back and enjoy the movie.

Gates open 6pm, Movie screening at 7.30pm, cost: \$15 a ticket, \$5 children, bookings on 9848 2795 or howardparkwines.com.au.

Wild Smorgasbord Dinner @ the Bushfood Factory and Café, Piggot Martin Road, Youngs Siding

Experience an incomparable event at the sole Australian native spice farm in Western Australia. European and International dishes with a strong Australian flavour influence, prepared by Chef Claudia Form.

6:30pm, cost: \$78pp, bookings on 9845 2359.

Porongurup Wine Festival @ Castle Rock Estate, Porongurup Road

A pre harvest celebration of local wineries, celebrated with tastings and entertained by accomplished musicians and perennial events such as the Great Grape Stomp and the "Wokka - Chika - Burga" a very popular wok cook-off event.

There will be food available on the day to purchase. From 11am, cost: \$18 adults, under 18's free, tickets at the door on the day.

MONDAY – MARCH 5

Mount Barker Graze, Saturday 3 March to Monday 5 March

Participating wineries: Gilberts (RMB 30138 Albany Highway, Kendenup), Galafrey (432 Quangellup Road, Mt Barker), West Cape Howe (14923 Muir Highway, Mt Barker), Plantagenet (Lot 45, Albany Highway, Mt Barker) and Arcadia at The Villa Table (Lot 999, Hassell Ave, Kendenup).

Graze your way through the award winning Mt Barker wineries, at your own leisure, all long-weekend. Indulge in an entrée serve of regional cuisine, a glass of wine and meet the producers.

Select your itinerary or just visit one, price per person, graze one winery, \$16; graze two wineries, \$32; graze three wineries, \$48; graze four wineries, \$64; graze five wineries, \$80 plus a complimentary wine glass. Bookings on 9851 4028 or gilberts@agn.net.au.

SATURDAY - MARCH 10

Degustation Dining on the Rocks with Russell Blaikie @ The Rocks Albany, 182 – 188 Grey Street West, Albany

Prepare yourself for a Great Southern taste sensation as Must Winebar's renowned chef Russell Blaikie presents a five course dinner, matched with local wines, to take you on a culinary journey around the splendid surrounds and spectacular views of The Rocks Albany, the only five star heritage accommodation in WA. 6pm, cost: \$120pp, bookings on 9842 5969 or email taste@therocksalbany.com.au

Black Tie BBQ @ Gilberts Wine Café, Courtyard and Culinary Garden, RMB 438 Albany Highway, Kendenup

A celebration of all that is autumn as well as a celebration of our Harvest. Held outdoors in the garden, guests will be entertained at sunset with live entertainment and regional cuisine. 6.30pm (for 7pm start), \$65pp, bookings on 9851 4028.

WEDNESDAY – MARCH 14

French Cinema with Riesling & Syrah @ Liberte at the London Hotel, 162 Stirling Terrace, Albany

Oo la laa- be drawn into a sumptuous celebration of French cinema, Riesling and Syrah...

Each Wednesday night, the cultured cats at Liberte will show a film from old world France- it may even be in noir et blanc. Whilst you are watching the movie, enjoy some elegant French-inspired wine styles from local producer, Xabregas. Free admission. Wine and food at own cost. Enquiries on 9847 4797.

TUESDAY - MARCH 20

High Tea @ Mrs Jones Café, 12 Mount Shadforth Road, Denmark

Treat yourself to a relaxing afternoon of sweets and savouries at Mrs Jones Café, paired with a local sparkling wine. Finish with Tea/Coffee. 1pm, cost: \$45pp, bookings on 9848 1882.

WEDNESDAY – MARCH 21

French Cinema with Riesling & Syrah @ Liberte at the London Hotel, 162 Stirling Terrace, Albany

Oo la laa- be drawn into a sumptuous celebration of French cinema, Riesling and Syrah...

Each Wednesday night, the cultured cats at Liberte will show a film from old world France- it may even be in noir et blanc. Whilst you are watching the movie, enjoy some elegant French-inspired wine styles from local producer, Xabregas. Free admission. Wine and food at own cost. Enquiries on 9847 4797.

FRIDAY – MARCH 23

Limeburner's Single Malt Whisky Master Class @ Great Southern Distilling Company, 252 Frenchman Bay Road, Albany

Join Great Southern Distilling Company's Director and Master Distiller, Cameron Syme for a whisky master class including behind the scenes tour of the distillery, tastings of our International Award Winning single malt whisky and scrumptious tapas from local ingredients. 6pm (for a 6:30pm start), cost \$70pp (tastings included), bookings on 9842 5363.

WEDNESDAY – MARCH 28

French Cinema with Riesling & Syrah @ Liberte at the London Hotel, 162 Stirling Terrace, Albany

Oo la laa- be drawn into a sumptuous celebration of French cinema, Riesling and Syrah...

Each Wednesday night, the cultured cats at Liberte will show a film from old world France- it may even be in noir et blanc. Whilst you are watching the movie, enjoy some elegant French-inspired wine styles from local producer, Xabregas. Free admission. Wine and food at own cost. Enquiries on 9847 4797.



SATURDAY - MARCH 31

A celebration of Riesling @ Oranje Tractor, 198 Link Road, Marbelup

Join Oranje Tractor as it celebrates 40 years of cool climate Riesling in the Great Southern. An array of different Riesling styles will be available to sample.

12pm, \$10pp for a souvenir glass and a sample of each Riesling, food will be available for purchase, bookings on 9842 5175.

Terre Mer with a French twist @ Estate 807 Winery, 807 Scotsdale Road, Denmark

Chef Xavier Poupel of Terroir and Table collaborates with Estate 807 to bring you a feast of Great Southern local produce sourced from both the land and the sea. Experience the art of wood-fire cooking; eat, taste and appreciate the refined character of Xavier's Provincial South West cuisine designed to respect and enhance natural flavours and to complement the superb wines of Estate 807 (wines included). 6:30pm (for 7pm start), cost: \$97pp, bookings on 9840 9027.

SUNDAY - APRIL 1

Multicultural Street Food @ Vancouver Café and Store, 65 Vancouver st, Albany

Live music and fun rustic foods from around the globe, produce from Vancouver's backyard. Great food, wonderful music and an awesome atmosphere, come enjoy a chilled out Sunday afternoon. 3.30pm, \$25pp, BYO drinks, bookings on 9841 2475.

WEDNESDAY - APRIL 4

French Cinema with Riesling & Syrah @ Liberte at the London Hotel, 162 Stirling Terrace, Albany

Oo la la- be drawn into a sumptuous celebration of French cinema, Riesling and Syrah...

Each Wednesday night, the cultured cats at Liberte will show a film from old world France- it may even be in noir et blanc. Whilst you are watching the movie, enjoy some elegant French-inspired wine styles from local producer, Xabregas. Free admission. Wine and food at own cost. Enquiries on 9847 4797.

SATURDAY - APRIL 7

Traditional Italian Degustation Feast @ York Street Cafe, 184 York St, Albany

Be spoiled by a traditional Italian feast to remember! The degustation will represent the many flavours of Italy over six courses, using the freshest ingredients of the Great Southern, along with handmade pastas and other Italian classics. Like every great Italian feast, there will be Great Southern wines to complement each course. 6.30pm, cost \$110pp, bookings on 9842 1666.

SATURDAY - APRIL 14

A Night with Iron Chef Winner - Herb Faust @ The Lake House, Turner Road, Denmark

Truly a night to remember, with Herb Faust, the only winning contestant from Iron Chef Australia 2010. Matched with award winning wines from The Lake House Denmark, Herb's innovative seasonal menu will set your taste buds ablaze. Relax and enjoy Herb's passion and ability for combining interesting flavours, textures and specialised ingredients to produce enticing food that will impress. Dine lavishly with Herb's distinctive and unforgettable food journey. 6.30pm, cost: TBA, bookings on 9848 2444 or email: mail@lakehousedenmark.com.au

SATURDAY - APRIL 21

Wild Smorgasbord Dinner @ the Bushfood Factory and Café, Piggot Martin Road, Youngs Siding

Experience an incomparable event at the sole Australian native spice farm in Western Australia. European and International dishes with a strong Australian flavour influence, prepared by Chef Claudia Form. 6:30pm, cost: \$78pp, bookings on 9845 2359.



PLATTER OPTIONS

Great Southern Produce @ Lavender Cottage, 55 Peels Place, Albany

Produce changes daily. 27 February to 2 March, 11.30am - 2.30pm, \$30pp, bookings on 9842 2073.

Divine Great Southern Oysters and Riesling Pairing @ Boston Brewery Restaurant, located at Willoughby Park Winery, South Coast Highway, Denmark

A match made in heaven, Great Southern Oysters from Albany Oyster Farm and a glass of classic Great Southern Riesling. Enjoy a range of dishes created by head chef Toby Grieve.

Available Saturday and Sunday throughout March and April, cost: \$25 (average meal), bookings on 9848 1555.

Honey Pancakes @ Bartholomews Meadery, South Coast Highway, Denmark

Freshly cooked pancakes served with Bartholomews Honey or Bartholomews Honey Ice cream. Every Wednesday throughout March and April, cost: \$5 per serve, bookings on 9840 9349.

Mostly Marron Menu @ Whitfield Estate, McIntyre Road, Denmark

Local fresh marron prepared in a variety of ways to create a tapas style menu. Available from 29 February to 5 March, 12pm - 2:30pm, bookings on 9840 9016.

Regional Gourmet Lunch by the Lake @ The Lake House Denmark

Come and visit The Lake House Denmark (Silver Medalist at the WA Tourism Awards 2011 – Tourism Restaurants & Catering Services) and enjoy a delicious gourmet vineyard lunch platter featuring organic local and regional produce sourced from the Great Southern including our own Vinofood range of relishes, chutneys and sauces. Available daily throughout March and April, 11am - 5pm. Bookings on 9848 2444.

Taste Kendenup @ The Supper Club, Kendenup Lodge, 217 Moorilup Road, Kendenup

A meal incorporating produce and wine from the Kendenup area, a three course menu, includes wine with each course. Price varies depending on meal. Friday nights in March and April, bookings on 9851 4233.



OTHER EVENTS

Rieslings of the Great Southern @ Steve's Fine Wine and Food, Nedlands.

22 February to 6 March.

Taste your way through a hand-picked selection of cool climate Rieslings, at one of Perth's premier wine outlets. Riesling fans, come get your fix. Those who shy away from Riesling come and be converted. Free admission, for more info visit steves.com.au

Perth International Arts Festival – Great Southern

10 February to 22 March 2012

For ten years Perth Festival's Great Southern Festival has given Western Australians yet another reason to visit one of this country's most stunning regions. The Festival delivers a rich and diverse selection of national and international acts in regional venues across the Great Southern. For more information visit What's On at perthfestival.com.au and choose Great Southern Festival.

Albany Farmers Market

Every Saturday, 8am to 12 noon, Collie Street, Albany
Real farmers from their farms down the road, selling fresh produce they've grown and reared themselves. The markets, held every Saturday, offer a huge range of fruit and veg, the freshest dairy products including milk, cream, ice-cream and cheese and fish, seafood and much more. For more information visit albanyfarmersmarket.com.au

Albany Boatshed Fisherman & Farmers Markets

Every Sunday, 10am to 1pm, Boatshed, Princess Royal Drive, Albany. Fresh Great Southern food direct from the producers!
Celebrate sustainable and seasonal produce grown right here in the Great Southern. Live music and cooking demonstrations, for more information visit albanyboatshedmarkets.com



ACCOMMODATION

Accommodation enquiries throughout the Great Southern region can be directed to:

Albany Visitor Centre

Ph 9841 9377

email avc@albanytourist.com.au

www.albanytourist.com.au

Denmark Visitor Centre

Ph 9848 2055

email accommodation@denmark.com.au

www.denmark.com.au

Kojonup Visitor Centre

Ph 9831 0500

email kojonupvisitors@bigpond.com

www.kojonupvisitors.com

Mount Barker Visitor Centre

Ph 9851 1163

email info@mountbarkertourismwa.com.au

www.mountbarkertourismwa.com.au

General enquiries regarding Taste Great Southern 2012:

Denmark Visitor Centre on 9848 2055.



Taste Great Southern is managed and coordinated by Great Southern Tourism Events (a business arm of Denmark Tourism Inc).

Proudly sponsored by:



Great Southern
Naturally