

SWAN VALLEY

MAGAZINE | ISSUE 3



A FOODIE'S HAVEN

Find fresh produce, and wine and dine with unparalleled views

NATURE ABOUND

Enjoy family time at scenic nature playgrounds and an interactive wildlife park

MODERN WINES

New wine varieties are on the rise and making waves



KoffeeWorks

Adventure in a cup



A coffee, tea, and chocolate lovers' paradise. Come in for a free coffee-tasting experience and roasting demonstration. While you're here, make sure you stop by our relaxing Kafe and try our delicious brunch menu or enjoy a coffee and cake overlooking our idyllic lake and vineyard.

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WELCOME TO THE SWAN VALLEY

THE SWAN VALLEY is a haven for activity, as well as an idyllic setting for pure relaxation. With its rolling vineyards, lush green lawns, expansive blue skies and spectacular native flora and fauna, the Valley's captivating landscape is one that draws visitors in and encourages them to stay.

Visitors can immerse themselves in the Swan Valley, where friendly, passionate locals welcome you to create treasured memories and have a wondrous, otherworldly, Western Australian Walking on a Dream experience without the need to drive for hours out of the city.

Food and wine are key threads in the fabric of this iconic destination. The passion for quality cuisine can be felt through each sip or bite, as you dine among the vines or in one of our rustic or refined restaurants.

In summer, the Valley is blessed with some of the best, crunchiest table grapes in Australia; people come from far and wide to buy myriad white (green), red and black delicious varieties from roadside shops and stalls. Also look out for juicy melons, fresh corn and ripe figs. Summer is also the start of the all-important harvest time for our winemakers.

As autumn's cool days descend, seek out late season Autumn Crisp grapes, pomegranates and pumpkins. For an Instagram moment, make sure to stop for photos as the red autumn leaves appear at winery entrances. Easter is also an ideal time to celebrate in the Swan Valley with chocolatiers working overtime crafting eggs, bunnies and quokkas.

Winter signals the perfect excuse to have a Swan Valley coffee, beer, red or fortified wine by an open fire as well as the arrival of citrus fruits. It's also a good time

to visit the natural beauty of Bells Rapids — a popular spot to watch August's annual Avon Descent.

Spring in the Swan Valley means the arrival of asparagus, which has a short season but is in high demand from foodies and chefs alike. Broad beans, peas and zucchini also make an appearance. Winemakers celebrate the new vintage as part of the annual Entwined in the Valley festival of food and wine in October. Book a long lunch or go for a walk in nature to spot wildflowers on the Darling Scarp.

No matter the time of year, whether it's planned or on a whim, for the afternoon or a whole week, the Swan Valley is your place to escape.

SWAN VALLEY MAGAZINE

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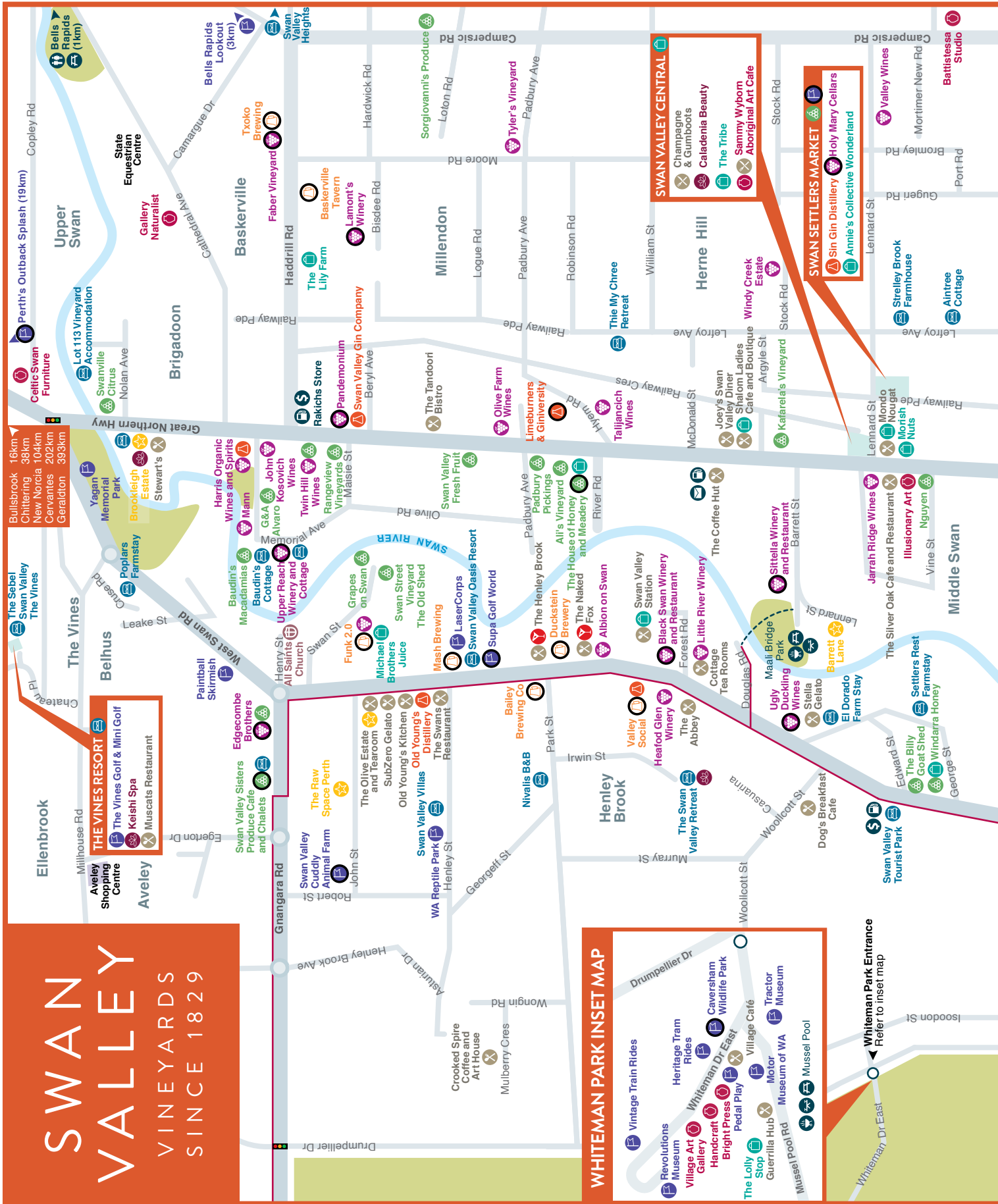
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SWAN VALLEY

VINEYARDS SINCE 1829



THE VINES RESORT
 The Vines Golf & Mini Golf
 Keishi Spa
 Muscats Restaurant

SWAN VALLEY CENTRAL
 Champagne & Gumboots
 Caladenia Beauty
 The Tribe
 Sammy Wyborn
 Aboriginal Art Cafe

SWAN SETTLERS MARKET
 Sin Gin Distillery
 Holy Mary Cellars
 Annie's Collective
 Wonderland

WHITEMAN PARK INSET MAP

- Vintage Train Rides
- Revolutions Museum
- Village Art Gallery
- Handcraft Bright Press
- The Lolly Stop
- Guerrilla Hub
- Mussel Pool Rd
- Heritage Tram Rides
- Whiteman Dr East
- Caversham Wildlife Park
- Village Cafe
- Motor Museum of WA
- Tractor Museum
- Mussel Pool

Whiteman Park Entrance
 Refer to inset map



swanvalley.com.au



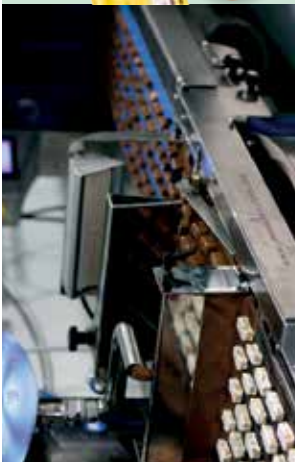
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 coffee, biscotti
 & more



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 learn more!



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WHAT'S NEW IN THE SWAN VALLEY



Keep your finger on the pulse of what's new in the Valley — experience some of its exciting new offerings, explored by Kate Jones.

CHAMPAGNE AND GUMBOOTS

To satisfy your sweet tooth in the Swan Valley, head to the gorgeous new bakery Champagne and Gumboots — home to tasty gluten-free treats.

While doors to the brick-and-mortar store officially opened in January 2022, owner and head chef Stacey Dadd has been cooking up a storm in her registered home kitchen in Toodyay since 2017.

"I've baked most of my life and was later diagnosed as coeliac, so it was a very natural progression to start producing treats for the gluten-free community in Perth," says Stacey.

With a background in recipe development (you can find amazing GF

recipes on her website) and a passion to bring treats to the coeliacs of Perth, Stacey's business has filled a hole in the market, particularly meeting the demand for gluten-free wedding cakes.

Stacey and her husband hail from farming towns in the Wheatbelt, and the Swan Valley felt like the right fit for their family.

"We adore the small country town feeling and the Swan Valley has always given that to me. All the venues, restaurants and producers in the Valley remind me of home," says Stacey.

Coeliacs can order here with no hesitations, as Champagne and Gumboots has been Coeliac Australia Gluten Free

Accredited, the only cake boutique and patisserie in Western Australia that is, meaning everything baked in-store is guaranteed to be gluten-free.

Stacey also offers workshops and classes, such as cake decorating classes for both kids and adults.

Not sure what to order? Some of the bakery's top sellers are the lemon meringue cupcakes, the Swiss rolls, cream-filled profiteroles and the choc chip cookie sandwiches.

champagneandgumboots.com.au

LIMEBURNERS & GINIVERSITY IN THE VALLEY

Fans of Margaret River's Giniversity gin and Albany's Limeburners single malt whisky will be excited to hear the Swan Valley is home to a new venue combining the two award-winning spirit brands, Limeburners & Giniversity in the Valley.

Under the direction of founder and master distiller Cameron Syme, the beautiful 200-seat sunlit venue (previously Carilley Estate) opened in June 2022, along with a tasty, contemporary, 100 per cent gluten-free menu — think pizzas, fresh salads and local cheese and cured meat boards to complement your spirit tastings.

The gin and whisky tasting experiences have been carefully thought out to please both the well-acquainted and the newcomers to spirits. Served neat for you to sip on at your pleasure, gin tastings will come with tonic water on the side, plus garnishes, for you to mix at your discretion. If you would like to try whisky, rainwater will be served on the side for you to evaluate how the flavours evolve.

The Indian Ocean Gin has been many visitors' favourite; it's tinted a beautiful light sapphire from butterfly pea flowers and is served with a garnish of fresh mint. The Southern Ocean Gin is Giniversity's navy strength, paying homage to the turbulent seas off Albany, and took home the trophy



Stacey Dadd



for Best Navy Gin at the 2022 Australian Distilled Spirits Awards.

Keep your eyes peeled for gin blending classes, after which you take home a bottle of your bespoke gin.

distillery.com.au/pages/limeburners-and-giniversity-in-the-valley

VALLEY SOCIAL

Valley Social, formally Elmar's in the Valley, reopened in July 2022 after refurbishments and is back with a bang, serving hemp-infused beers and spirits alongside an American barbecue-style menu.

All eight Herbee Beers are brewed onsite using German-imported brewing equipment, the largest glass micro-brewery kettle in the Southern Hemisphere, producing more than 1,000 litres of beer in 10 hours or up to 250,000 litres per year.

When asked why the decision to brew beers infused with hemp, director Paul Mavor said it's a sustainable and fast-growing crop, with a great taste like a pine or cashew nut.

"The cannabis plant is similar to hops, and in our gin, it complements the juniper berries," says Paul.

Their Pilsner is a popular sessional beer, smooth, crisp and perfect for summer days. A cocktail list also features Valley Social's hemp-infused gins and vodkas. Try the Herbee Raspberry Collins cocktail, made with hemp-infused gin, raspberry liqueur,



FRESH SPACES Get to know the newest venues of the Valley including Limeburners & Giniversity (top image), Estate at Chapel Farm (left) and Valley Social (right).

mint and lemon.

The menu is described as contemporary Australian with a North American twist, reflected in the popular twice-cooked glazed pork ribs and 12-hour slow-cooked brisket. Rest assured there are plenty of plant-based and vegetarian options, too.

To dine, you have the pick of a large indoor dining space, an alfresco area, outdoor picnic tables, a main bar overlooking the venue plus the Spirit Lounge, a sleek and comfortable nook perfect for a drink.

valleysocial.com.au

ESTATE AT CHAPEL FARM

The past year saw a stunning new wedding and event space land in the Swan Valley,

Estate at Chapel Farm.

In 2021, Chapel Farm Estate bought neighbouring winery Jane Brook Estate and its vineyards, revamping its cellar door space into a venue called Estate at Chapel Farm, opening in August 2022.

Sitting pretty behind the original Chapel Farm establishment and housed in the original winery built in the early 1900s, it showcases breathtaking stained-glass windows from the 1800s, and outside you'll find the original Jane Brook timber deck overlooking vines and a flowing brook.

You can pop into the venue for Jane Brook wine tastings and sales, open from Wednesday to Sunday, perhaps after a visit to the property's restaurant and bar, The Tap.

The function space, known as the Church



Estate at Chapel Farm



Baskerville Tavern

Barn, can host seated events for 300 guests. Adorned in fairy lights with light streaming through the stained-glass windows, it's a dreamy space to celebrate a wedding.
chapel farm.com.au

BASKERVILLE TAVERN

Housed inside the former Feral Brewing Co. venue, you will find Baskerville Tavern — a new family and dog-friendly food and beverage space in the heart of the Swan Valley.

Baskerville's doors swung open on AFL grand final day in 2022 (September 24) under the direction of one of Feral Brewing's original founders, Alistair Carragher. Head Brewer Will Irving, also previously from Feral, joined the venture to brew under the new brand Slumdog Brewing.

Venue manager Rohan Hay describes Baskerville Tavern's menu as "classic pub grub done right." You'll come across crowd favourites such as chicken parmigiana, striploin steak and fish and chips battered in their Slumdog Pacific Ale.

The bar displays an impressive range of beers on tap, with Slumdog Brewing and WA brews such as Gage Roads, Matso's and Beerfarm, plus vino and spirits from neighbouring wineries and distilleries.

The lush grassed outdoor area is home to



Pinelli Estate

a large five by three metre screen to catch live sports, but you're treated to an equally impressive view of a vineyard from the elevated bench seating. Kids will be pleased with the playground and will have space to kick a ball around on the lawns.

Baskerville Tavern is a go-to spot for a laid-back and relaxing lunch or dinner in the Swan Valley.

baskervilletavern.com.au

PINELLI ESTATE WINERY RESTAURANT

Pinelli Estate Winery Restaurant, located among the beautiful vines of Pinelli Estate Winery, reopened last November for lunch from Wednesday to Sunday and dinner on Saturday evenings.

The restaurant is owned by Yvonne Khan, who has extensive experience in Western Australia's hospitality scene. She established and ran Padbury's Cafe Restaurant for 12 years, a Guildford institution, and runs Swan Valley accommodation Nivalis Bed & Breakfast. Before joining Pinelli in late 2022, she was in partnership with the head chef of the multi-award-winning restaurant Chef & Co. in Bedford.

The menu includes an array of delicious modern Australian and Italian inspired dishes, including share plates and mains of pasta, fresh seafood, grazing plates and irresistible desserts, set against the backdrop of a working vineyard. Choose from indoor or alfresco seating.

Before lunch, pop into the award-winning cellar door to try the top drops from Pinelli Estate and pick your favourite to pair with lunch.

Pinelli Estate is a second-generation family-run winery with firm roots in the Swan Valley. Domenic (who sadly passed in 2022) and Iolanda Pinelli emigrated from Italy to the Swan Valley in the 1950s, and their two sons, Robert and Daniel, are at Pinelli Estate's cellar door to ensure the legacy lives on.

pinelliwines.com.au/swan-valley-restaurant

CAVERSHAM WILDLIFE PARK



Caversham Wildlife Park boasts the largest privately owned collection of native wildlife in Western Australia. This world-class attraction prides itself on offering unique interactive experiences with Australia's most interesting animals while maintaining the laid-back Aussie touch. Visitors receive personalised service by wildlife professionals dedicated to exceptional service, ensuring their visitors receive the best opportunities for animal interaction, information and photographs.



Open 7 days, 9am – 4:30pm daily
Located within Whiteman Park
Ph: (08) 9248 1984
www.cavershamwildlife.com.au



The House of Honey

GET HANDS-ON

Let your creative juices flow with these immersive and interactive artisanal experiences. By CAITLIN SCOTT

We never tire of the quintessential Swan Valley outing where swirling wines and sipping drops of luxury, while getting as descriptive as possible, keeps the whole group entertained — but sometimes you need to deviate from the tried and true (temporarily) by delving into a suite of immersive experiences that may not yet be on your radar.

With so many artisan producers and passionate craftspeople in the region, there are countless hands-on activities that take you behind the scenes to showcase the creation of products you've been appreciating for years, or perhaps just

discovered. And no, we definitely haven't ditched the tastings.

Mondo Nougat: Flavour Creator Session

The Flavour Creator Session isn't about making nougat from scratch — it's about creativity. The session begins with a coffee and cake in the shop, followed by a nougat tasting, to plant the seed of inspiration. You then choose ingredients from a buffet of options, adding them to an already prepared nougat base.

Before these masterclasses, the team at Mondo Nougat had been coming up with a lot of similar ideas. Then one day, during a flavour experimentation session, a customer in the shop made a suggestion and it opened their minds.

"With a lot of other experiences, someone's telling you what to do and you're just learning. Instead, with this masterclass and flavour

development session, there's so much give and take, we're learning from the people that come," says general manager, Andrea Romeo.

"What we've learnt over the years — and we've been making nougat since the early nineties — is that so much of what we perceive as flavour and what we understand as individuals about flavour, is driven by flavour history, upbringing, and the cuisines you've been exposed to."

Now that they've opened up the ideation process to people from all walks of life, the Mondo Nougat family has seen everything from matcha green tea, white chocolate, and macadamia, to maple-bacon flavoured nougat. If your idea is particularly innovative, Mondo might release it as a limited-edition nougat flavour. However, even if it's only suited to your tastes, you can always order a custom batch later on — your recipe is kept on file.

mondonougat.com.au

Dale Tilbrook Experiences

Dale Tilbrook and her brother, Lyall, opened the Maalinup Aboriginal Gallery with the intention of selling purely Aboriginal art and souvenirs; but with such a fascination in Aboriginal culture expressed by customers, it only made sense to expand the offering.

We've compiled a snapshot of Dale's experiences for you to cherry pick what calls to you.

Bush Tucker Talks and Tastings

The most widely beloved of Dale's experiences, this is where she teaches people about native Australian ingredients and how to use them in cooking — featuring ingredients such as native spinach and limes, sandalwood nuts, and dried bush tomatoes. Dale also makes snacks to accompany the tastings, including a quandong jam tart with cream and a frittata with native herbs.

Bush Tucker and Wellbeing

This experience also focuses on native ingredients, but this time Dale takes participants through their nutritional value and health benefits. For example, she explains that wattle seed is a superfood — high in protein, zinc, calcium, iron, and more.



Aboriginal Art and Dreamtime Stories

For this experience, everyone sits down, surrounded by the beautiful artworks of the Maalinup Aboriginal Gallery, and paints a canvas and a small river rock. Dale takes participants on a journey through the history of Aboriginal art and shows examples of iconography that you can use in your painting.

Local History and Culture Talks

In Dale's words, this is a "big talk fest" — a discussion where she covers topics like the six seasons, food gathering, the changes to the river, and what happened when the Europeans came. She says, "It's just as interesting for me as the people who are there, because we all feed off each other's interests and excitement."

The Maalinup Aboriginal Gallery and Dale's experiences moved to the picturesque Mandoon Estate in February 2023, where they have a peaceful location overlooking the Swan River. On warm, clear days, the experiences will move outside under the trees or on the verandah, so the natural surroundings can accompany your classes.

daletilbrookexperiences.com.au

The House of Honey: Bee Safari

Every year, as part of the Entwined in the Valley festival, The House of Honey runs a Bee Safari — a three-hour deep dive into the art of beekeeping, where you don a bee suit, investigate a hive, and pour your own jar of honey in the packing shed.

It's the definition of an immersive experience, as you are right up close to the hive — safely encased in your bee suit — and are able to hold a frame of honey and fire up a bee smoker. The exhilarating experience is balanced nicely by the calm surroundings of large, shady trees and lush paddocks.

Usually, the beekeeper running the tour is the owner, Rupert Phillips, who talks you through every step. At the end of the experience, there's a morning tea of honey scones and tastings, where Rupert chats with everyone, describing each of the honeys and answering any questions. Marketing Manager, Leigh Taylor, says, "People walk away with a new appreciation for what bees

Limeburners & GINIVERSITY

IN THE VALLEY

OUR CRAFT GIN & WHISKIES

Established in 2005, Limeburners & Giniversity are now recognised nationally and internationally as some of Australia's most highly awarded whiskies and gins.

Taste Australia's Best Navy Strength Southern Ocean Gin, Limeburners Heavy Peat crowned World's Best International Craft Whisky and discover Tiger Snake, Australia's first sour mash and winner of World's Best Australian Grain, Rye & Corn Whiskey.



OUR TASTING ROOM

Just 35 minutes from Perth our Swan Valley venue is situated nestled within 11-acres of gardens, vineyards and bushland. Discover our full range of craft spirits and while away a few hours with friends over a tasting, delicious food and cocktails.

VISIT US

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45 Hyem Road,
Herne Hill WA

08 9296 6190
distillery.com.au



BOOK HERE

EAT // DRINK

do and the role they play in pollination and providing ongoing food in Australia."

The honey tasting includes five honeys from different parts of WA, with options like karri, jarrah, peppermint, and tuart. "People can sometimes think honey is honey and they all taste the same. Whereas when you line them all up and have really different types and varieties, it shows how unique they all actually are," explains Leigh.

The House of Honey also offers shorter, more regular experiences, including the Bee Farm Tour, Setting up a Beehive Workshop, and a One-on-One with a Beekeeper and beeswax candle making.

thehouseofhoney.com.au

**Yahava KoffeeWorks:
Koffee Safari**

Do you own more than one coffee-making appliance and scoff at instant coffee drinkers? Do you correct people when they pronounce it 'expresso'? Well, as Alastair



MOUTH-WATERING Engage the senses with workshops by The House of Honey (above and left) and Yahava KoffeeWorks (far left and bottom).

Ingram, general manager at Yahava advised, "The Koffee Safari is for genuine coffee lovers" — so it might be just the experience for you.

The Koffee Safari is a coffee tasting that's been taken to the next level. It's a 90-minute exploration into the world of coffee, where participants roast the beans alongside an expert, learn the history of coffee, and then try the traditional tasting method of 'cupping' in order to develop an understanding of their own taste preferences.

"The Koffee Safari shows our guests a side of coffee usually not witnessed by customers and those outside the industry," says Alastair. The 'cupping' method is normally only taught to producers and buyers, as they use it to identify the quality of the coffee. Once you've paired this new skill with information from the expert, you can start to understand what types of coffee appeal to your palate, based on the region, roast profile, and tasting notes.

A substantial jolt is guaranteed with this experience, so Alastair recommends you skip your usual morning cup. As the Koffee Safari runs every Saturday, it's the ideal start to a Swan Valley tour, you'll probably be ready for an invigorated hike around Bells Rapids afterwards.

yahava.com.au/koffeeworks-2



BREWS WITH A VIEW

While your afternoon away with incomparable Swan Valley views and carefully crafted brews to match.

By DANIELLE AUSTIN



With a range of incredible breweries and brew houses offering a perfect vantage point from which to take in the sprawling bushland and looming treetops out to the Perth Hills, sunny afternoons in the region are best spent dining alfresco with a frosty beer in hand.

From rustic brewing sheds to contemporary light-filled brick taverns to cellar door beer tastings, the venues may be varied but the commitment to great brewing is consistent.

Txoko Brewing

Nestled at the foot of the Darling Ranges, Txoko Brewing (pronounced cho-ko) offers an impressive vantage point to take in the Hills with a cold beer in hand, and with 14 beers on tap, alongside a seasonal rotation often featuring local releases, there's plenty on offer.

Given its incomparable surroundings, it's hardly surprising owner Gabriel Rodriguez has been inspired to take a sustainable approach with his menu. High quality

ingredients are non-negotiable, with many of the greens and fresh produce used by the kitchen grown onsite with the help of an aquaponic farm.

That level of reflective detail is immediately evident in the simple yet thoughtful menu. A woodfired vegetarian pizza, for example, boasting a long-fermented and hand stretched base,

topped with a medley of roast pumpkin, eggplant, tomato and feta and finished with homegrown herbs, is a perfect embodiment of the venue's commitment to the simplicity of beautiful produce.

When it comes to chef Gabriel's menu picks, he recommends letting the seasons dictate your tastes. In the summer, he's a fan of the Crisp Kolsch and a Bees Knees pizza





RELAX Soak in the sights at Homestead Brewery (above), Mash Brewing (top right), Bailey Brewing (right) and Funk 2.0 (right page).

(salami, chilli, local honey, basil), while come deep winter you're more likely to see him pairing a Dark English Ale or Imperial Stout with the chicken madras curry.

txoko.com.au

Homestead Brewery at Mandoon Estate

Situated on the grounds of the luxe Mandoon Estate, Homestead Brewery offers the perfect casual accompaniment to Mandoon's fine wine and dining operations.

Alfresco dining offers an impressive view over the estate's sweeping green Verdelho vineyards and vibrant blossoming jacaranda trees, and to the banks of the nearby Swan River.

Homestead Brewery offers five homestead craft beers, ranging from an Australian ale to a Munich lager and a Bavarian hefeweizen, alongside a single apple cider.

Visit any time and discover seasonal small batch release beers on rotation, plus premium Mandoon Estate wines. While there, tuck into the deceptively simple menu of elevated pub-style classics to complement the German-style brews — think pork belly with horseradish, and seafood pasta — with everything made onsite.

For an unmissable pairing, operations manager Bram Newbold suggests the signature Homestead Lager, a traditional



German-style lager with underlying malt sweetness and delicate grain notes balanced by the spicy and herbal character of noble German hop; with the Wagyu rump steak, grilled cabbage, horseradish salsa verde and potato crisps.

mandoonestate.com.au/eat-drink/homestead-brewery

Bailey Brewing Co

A firm favourite among locals since its opening, Bailey Brewing Co boasts more than nine acres of manicured grounds and a backdrop of decade-old native trees.

At the centre of its operations is the contemporary red brick and black tin tavern, where vast windows allow plenty of natural light. A wraparound deck offers an incredible vantage point over the lawns and arguably the best playground in the Valley, but given

the popularity of the venue, alfresco seating spreads right over the grass.

The venue describes its approach to brewing as beers that are sessionable and easy drinking, to be enjoyed year-round. Combining fresh, local ingredients with the best hops available, Bailey Brewing is able to offer six core beers on tap, alongside an apple cider and a ginger beer, with the Hazy IPA a popular choice.

Recommended food and drink pairings include the Summer Ale, a crisp and light-bodied beer with subtle malt and hops flavours, with fried chicken wings; the perfectly balanced classic American Red Ale with an on-the-bone ribeye and rosemary potatoes; or the Draught, a classic and uncomplicated lager, with the equally classic beer-battered barramundi and chips.

baileybrewingco.com.au



Mash Brewing

It's a given on a warm sunny day in the Valley that Mash Brewing's alfresco dining will be filled with punters looking for good food and good beer under the shelter of the towering white gums.

The venue is popular with families, boasting a fun-for-all-ages outdoor playground, but is also popular with a youthful crowd for its quality drinks and funky fit-out, complete with graffiti mural and concrete floors.

Owner Charlotte Cox feels visitors would be remiss to make the trip to Mash Brewing and not sample their signature Western Australian Lager, a fresh pale ale made with Australian pale malt and two noble hops varieties with a zesty aroma and subtle vanilla-malt profile that is one of the brewpub's original offerings, alongside what she emphatically describes as one of the best chicken burgers around, featuring Southern-style buttermilk fried chicken, American cheese, tangy slaw and blue cheese sauce.

Alongside the lager, Mash's core offerings include a pale ale, XPA, New England IPA, Australian IPA, sour, and an apple cider, with seasonal and limited edition brews also available on tap.

Charlotte describes her ethos for the venue as combining old and new, paying homage to classic brewing processes while playing into the innovation of the contemporary craft beer space.

mashbrewing.com.au

Funk 2.0

Finding a home in one of the Swan Valley's oldest winery sites, Funk Cider's second venue is nestled between stretching vineyards and boasts incredible views of the Perth Hills, providing a perfect canvas for the brewer to impart its signature funky style. Funk's stark black exterior unexpectedly juxtaposes against the distantly looming native trees, a contrast that perfectly sums up the commitment to being out of the ordinary.

The brewery prides itself on creative, preservative-free and unpasteurised craft ciders and brews. With 18 taps of craft ciders, beers and experimental limited releases from the Funk team on offer, the Swan Valley venue delivers.

The food menu is seasonal and curated carefully to match the drink offerings, as well as reflecting Funk's commitment to healthier and more natural choices. The venue recommends pairing its award-winning Perth Cider, a medium-dry cider with refreshing acidity and aromas of freshly baked apfelstrudel, with its slow-braised lamb shoulder, which is served with a cider jus that mirrors the vibrant green apple flavours of the cider.

For a vegetarian option, try the Pineapple Cider; light and refreshing with tropical notes, a creamy finish, and aromas of coconut, with the cider-battered fried cauliflower served with a vegan aioli.

funkcider.com.au/funk20

It's pretty simple, really. We're a brewery in the Swan Valley. We serve beer that we brew, local wine from our mates, and food that's always tasty. We've got a big playground for the kids and peace-of-mind for the parents. All the good stuff - and just 30 minutes from the City!

Opening Hours: Tues - Friday: 11am-Late for Lunch & Dinner.
Saturday-Sunday & Public Holidays: 8am-Late for Breakfast, Lunch & Dinner.

9861 West Swan Road, Henley Brook
baileybrewingco.com.au
 @thebaileybrewingco
 @baileybrewingco
 6192 1830



FOOD AT ITS FINEST

Sandalford Wines

Indulge in luxurious long lunches and special occasion soirees as vines, wines and fine dining converge in the Swan Valley.

By DANIELLE AUSTIN

Options for wining and dining are ubiquitous in the Swan Valley, with the region's stunning views, accolade-winning wineries and breweries, and incredible produce the perfect combination for creating unforgettable hospitality experiences.

In a region blessed with such a strong restaurant culture it can be hard to stand out, but there are a number of local venues offering that little bit extra. From fine-dining hatted restaurants to unique looks behind the scenes of winemaking, the Swan Valley has an array of luxe experiences on offer for gourmands, oenophiles and the culturally curious alike.

WILD SWAN AT MANDOON

Both wine and food enthusiasts are guaranteed an unforgettable dining experience at Wild Swan at Mandoon. The only Australian Good Food Guide hatted winery in the Swan Valley, the restaurant offers contemporary Australian fine dining overlooking Mandoon Estate's manicured gardens and sweeping lawns.

The kitchen is helmed by executive chef Michael Hartnell and sous Anthony Power, with the duo curating an incredible menu that pairs classic technique with high quality native ingredients and locally sourced and seasonal produce.

Being situated on one of the State's most awarded boutique wineries allows Wild Swan to offer an impressive wine list to accompany. Alongside the estate's current vintages, diners can order from an extensive museum wine list that includes a reserve Shiraz and reserve Cabernet Sauvignon from the winery's first vintage.

General manager Travers O'Rafferty



Upper Reach Winery

recommends the paired tasting menu, a six-course meal with paired wines, for an incomparable dining experience that combines "the finest seasonal ingredients with innovative culinary techniques, and expertly curated wine offerings."

Courses include a succulent kingfish with desert lime and daikon, Wagyu rump with kohlrabi and native plum, and dulcely chocolate with strawberry gum, peach, yoghurt and olive, with wines chosen to highlight the unique flavours of the food.

mandoonestate.com.au/eat-drink/wild-swan

SANDALFORD WINES

Given Sandalford's well-established reputation for exceptional vino and sophisticated menu, it comes as no surprise that the winery's Bar and Restaurant lives up to the same high standards.

Set on a lush estate in picturesque Caversham and with the Swan River nearby, the Sandalford Bar and Restaurant offers a masterclass in contemporary elegant dining.

Executive chef Alan Spagnolo describes his approach as a blend of contemporary European techniques and innovative Australian cuisine, all prepared with exceptional fresh regional produce to deliver a "fresh, bespoke plate experience".

While the menu changes seasonally, depending on what's available, Alan describes his menu as celebrating the best of Western Australia, and at the time of writing, was featuring incredible local seafood such as Abrolhos Island octopus, Shark Bay blue swimmer crab and West Australian squid, alongside flavourful summer produce such as zucchini blossom, golden beetroot and local cherries. Look out for his latest carefully curated selection of seasonal dishes, designed to indulge the senses.

For diners looking to take their experience to the next level, the Estate Culinary Journey is a curated five-course menu, accompanied by wine pairings from head winemaker Ross Pamment. Described by the venue as an epicurean masterpiece, the menu will feature dishes from the restaurant's quarterly menu, tailored to your

taste preferences.

Also on offer is a seasonal tasting experience, where diners can enjoy five canapes, designed to complement five of Sandalford's current release drops, as cellar door staff offer guided commentary on how complementary wine and food pairings can create synergy.

sandalford.com

UPPER REACH WINERY

Upper Reach Winery boasts one of the best views in the Valley, overlooking the vineyard, which stretches towards the Swan River. With a focus on using locally-sourced ingredients, an uncomplicated menu is designed to allow the quality and depth of flavour of the produce to shine. Food offerings change to reflect the best locally available, seasonable ingredients, with executive chef Ryan Fels personally selecting the very best produce his suppliers have on hand each week.

A selection of the small, tapas-style share plates are the way to go here, with thoughtful, flavour pairings such as haloumi with honey and hazelnuts; chorizo with goat's cheese and smoked almonds; and chargrilled octopus with romesco sauce on offer.

The winery has some unique experiences aimed at enhancing the wining and dining experience for guests. The pick of the bunch is the Special Day Out experience, a bespoke and intimate winery and vineyard tour and immersive tasting that gives visitors a unique perspective on Western



Sandalford Wines

SWAN VALLEY STATION

Kids playground • Garden art
Gift shop • Nursery • Cafe
NEW! - Marron lake
Sculpture trail • Fishing

Wed - Sun inclusive: 9am - 4pm
Public holidays: 9am - 4pm

60 Forest Road, Henley Brook
Ph: 0427 371 001

E: info@swanvalleystation.com.au
swanvalleystation.com.au

EXPERIENCE IT ALL Guests of Upper Reach Winery walk off a lunch of fresh, local fare through the vineyards (below).



The Swan Valley is a foodie's paradise, with fresh produce and refined menus galore.

The venue takes a commitment to customer service and the delivery of a bespoke dining experience to heart. Key to Black Swan's approach, explains director Robyn Meloury, is matching the dining experience to the guest's palate through either congruent or complementary pairings. She explains a congruent pairing will see guests offered wines with flavour profiles harmonious to that of their chosen meals, amplifying the flavours of both the food and wine, while a complementary pairing offers wines with similar flavours, and staff will work with guests to understand which approach their palate is best suited to.

The food menu is described as a combination of Australian, French and Mediterranean cuisine, where quality ingredients are the focus of simple dishes. You'll find plenty of incredible Australian produce on the menu, from a mint-crusting Harvey lamb rack with celeriac puree to Mediterranean-spiced Eyre Peninsula Kingfish wings. Accompanied by any of Black Swan's award-winning wines, you're guaranteed an unforgettable meal.

blackswanwines.com.au

Australia viticulture and introduces them to winemaking processes. Optionally, conclude your tour with a languorous, two-course lunch and a little more vino.

upperreach.com.au

BLACK SWAN WINERY AND RESTAURANT

Rustic elegance and upmarket casual dining combine at the much-awarded Black Swan Winery and Restaurant. From the dining room, take in the unrivalled views of the vineyards and hills beyond through the stunning timber-framed French windows that stretch the length of the country house or from the sweeping wraparound deck.



VINOS OF THE VALLEY

By TORI WILSON

Up with the old and in with the new. Winemakers are discovering just how many new grape varieties suit the Swan Valley climate, while contemporising classics that already thrive.

Blessed with rich alluvial soils, a warm, Mediterranean climate and cool breezes; it's no secret the Swan Valley has all the prime elements for producing a superb drop.

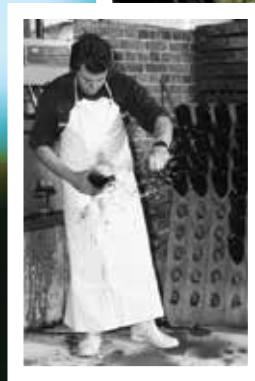
What is less common knowledge is just how many grape varieties have the capacity to thrive in these conditions — though it's something a few bold viticulturists and winemakers are beginning to find out, and they're liking what they're discovering.

From as early as 1829, vines have been growing in the Valley — initially for the production of table grapes — with the first planted that year at Olive Farm Wines' original site in South Guildford by botanist Thomas Waters.

Fast forward to 1916 and the first wave of European migrants were flocking to the region, bringing with them their expertise as vigneron with generations of experience. By the late 1940s, following the welcoming of two more waves of migrants, the Croatians and Italians were

championing with gusto what the British started in the Valley, having expanded the repertoire of grapes grown to include those intended for the production of God's nectar — wine of course!

With bold and fortified reds and sparkling wines being classics when it comes to styles, Chenin Blanc, Verdelho, Shiraz, and Grenache have persisted as the staple varieties of the Valley ever since these formative years, and for obvious reason, says Nikola Estate and Oakover Grounds general manager and chief



Harvesting at the old Olive Farm site (above) and Ian Yurisich disgorging sparkling wine (left).





Blanc plantings from the 50s that were getting eaten by white ants and we’ve planted Fiano, Tempranillo, Grenache, Mourvedre, and Counoise.

“So, we’re evolving the vineyard from being all white and for bulk production, stainless steel fermented, simple wines, into more complex, oaked white wines and experimental reds.”

Nikola Estate has already released its first vintage of some of these impressive alternatives under The Gallery Series and Damian says these delicious drops have been winning the winery some of its highest ratings from the likes of wine legends James Halliday and Ray Jordan. Jordan named Damian 2023 Winemaker of the Year.

To reflect the creative flair applied to bring these wines to life, each is named after an art movement that most accurately represents what’s inside the bottle, with the Surrealist — a blend of six varieties — being the first release and named for the

winemaker Damian Hutton.

“It’s always been Chenin and Verdelho because they’re warm climate white wine grapes that retain their acid,” Damian says. “People recognised Chenin and Verdelho as the best warm climate grapes from around the world.

“Grenache and Shiraz are warm climate reds, and Muscat, because you can get them ripe in the Valley and their aromatics don’t burn out in the heat.”

While the staples remain the bread and butter of the region, in recent years, younger consumers have been thirsty for a broader range of wines of the world as tastes grow more experimental and producers expand their skills.

“The demand for alternative varieties is growing,” says Damian. “People have firstly worked out how to make them properly so they’re tasting good, we’ve been experimenting for a while now; and also... people are really enjoying the fact they can try a Grenache or Tempranillo blend, or a Touriga, or something they’ve never heard of to see how it tastes.

“People are happy to experiment.”

There’s no shortage of experimentation over at Nikola Estate, with some pretty exciting things happening in the background of their tried-and-true operations.

“We’ve got a small experimental vineyard full of Italian and Portuguese varieties, which we’ve made some pretty cool blends out of,” says Damian. “We’ve got Montepulciano, Arinto, Nero d’Avola, Mencia.

“We’ve also ripped out some Chenin



unusual and uncharted approach.

One of the first to experiment with alternative varieties in the Valley, Olive Farm Wines owner and fourth-generation winemaker Anthony Yurisich has also released some exciting new wines that push the boundaries of what's classically grown in the region.

Anthony says there's a general consumer trend that's driving a push among winemakers for alternative varieties in the Valley as wine drinkers seek lighter bodied, easy drinking reds.

"We are always experimenting with new varieties and believe we are one of the region's leaders in exposing (many) new varieties.

"Recently we have released our first vintages of Alicante Bouschet, Mencia, Negroamaro — all red wines — along with our first Arinto and Fiano. We have many more new varieties planted and are awaiting their releases in the next few years.

"I am amazed with the suitability of Arinto



Nikola Estate wines

as a high acid white variety in our region. It thrives in the hot weather and creates a very crisp and refined white style. This is my favourite white at the moment and I firmly believe it could be a mainstay variety in the Swan for decades to come."

Contemporising the classics

With many high-quality alternative varieties coming out of the Valley, they may give the staples a good run for their money, though there'll always be a place for the classics, says Upper Reach Winery winemaker and Swan Valley Regional Winemakers Association president, Lauren Pileggi.

"Wine markets and trends do change

over time; Chenin is having a big resurgence over the last couple of years, the same with Grenache," says Lauren. "It's good to see the classic varieties getting that resurgence but also the new ones coming through. Younger winemakers are happy to experiment."

Lauren says Chenin's style can vary drastically, depending on the producer, with barrel fermentation becoming more common for whites for greater complexity.

Nikola Estate, for example, has moved away from machine harvested, stainless steel fermented Chenin and instead handpicks their fruit, whole bunch presses, and wild ferments in new French oak for a point of difference.

"I think the style (for classics) has modernised a little bit," says Lauren.

"With Grenache we (Upper Reach Winery) are picking a little bit earlier, so the alcohol is a little bit lower to what it was 20 years ago. The really good Grenache have that nice fruit forward, lighter style."

Stephen Kraljevich, owner and vigneron of third-generation family winery Twin Hill Wines, says while Twin Hill is a firm believer in the strength of Swan Valley classic varieties, it too has been moving towards lighter, more fruit-forward styles for its Chenin, Chardonnay, Verdelho and Shiraz table wines.

"Twin Hill Wines still continues many of our family winemaking traditions today, producing many of the same fortified wines and still selling our Tawny in two litre flacons," says Stephen.

Its Pedro Ximenez, Topaque (Tokay) and Sweet Muscat are also must-try classics, which Twin Hill has been producing since inception.

"We produce many classic Swan Valley wines because these varieties grow so well in the region.

"Our Tawny is our best seller. It is a lovely sweet fortified made from late picked Shiraz grapes. However, producing lighter single varietal wines is also well suited to our climate and lifestyle."

Whether you know what you like and are determined to stick to tried-and-true, or you've got a taste for the unknown and seek to expand your horizons, discover it all in the Swan Valley.

swanvalley.com.au/Eat-and-Drink/Wineries



Mash Brewing and Kitchen provides a laid back, family friendly venue to enjoy their award winning handcrafted beers and ciders, with a selection of local wines, spirits and cocktails.

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Kids eat FREE* Fri/Sat from 5pm. Open 7 days.



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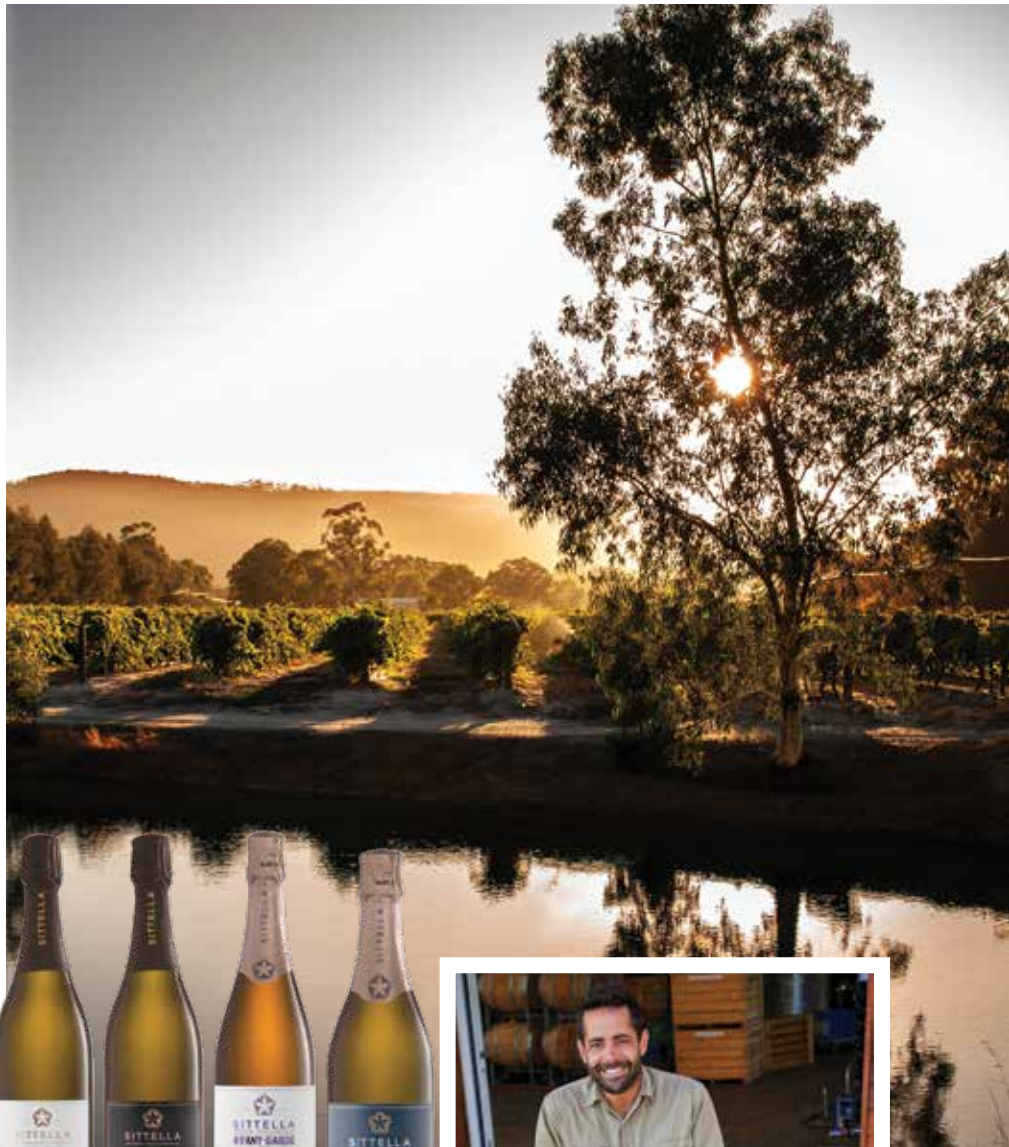


**MASH
BREWING**

WINES WORTHY OF PRAISE

We are the Champions.
Why the Swan Valley's wines
are winning top gongs.

By CASSANDRA CHARLICK



The Swan Valley is Australia's second oldest wine region, and some of WA's most beloved wines over the years originated here. Ever sipped on a glass of Houghton's Classic White (or White Burgundy for those that recall the days gone by)? Yep, that's Swan Valley Chenin Blanc right there, and this bottle helped put the Swan Valley on the map back in 1937 thanks to one of WA's wine icons, Jack Mann.

While the region is steeped in history, with many third and fourth-generation winemakers and vigneroni still tending their vines, the region is embracing progress and change hand in hand with tradition. Discover which wineries to watch, having claimed awards at the Swan Valley Wine Show among other notable accolades.

Sittella

Yuri Berns is the second-generation winemaker at his family's winery, Sittella Winery, and his lifelong obsession with sparkling wine has led to ample awards in the past year including the Sittella Grand Vintage Blanc de Blancs 2016 taking home the trophy for Best Sparkling Wine in both the Swan Valley Wine Show and the Perth Royal Wine Show.

Sparkling is something special he shares. "You can make good if not great sparkling from a warm region, and Sittella has played a key role in the growth of the Swan Valley's sparkling wine scene."

Sittella also scooped up several trophies at the Swan Valley Wine Show, including the award for Best Single Red Varietal (other than Shiraz) and the Alan Dinneen

Memorial Trophy with the Sittella Golden Mile Grenache 2022.

Swan Valley Grenache is certainly something to watch. Yuri explains, "With the Grenache, what we tried to do here was pioneer Grenache from this region – we have been making it here for 17 years with whole bunch and carbonic maceration."

sittella.com.au

Mandoon Estate

Just down the road, Mandoon Estate ruffled feathers when its Discovery Series



Yuri Berns (left page), John Griffiths (left), and Tony Cobanov (above) are producing some of the region's most heavily-awarded wines.

Grenache 2021 took out the top gong nationwide at the sixth annual James Halliday Grenache Challenge.

"We never set out to win" shares winemaker Ryan Sudano. "It was a real honour, after all, South Australia is the spiritual home of Grenache, so to be considered alongside some of the country's greatest Grenache is a privilege."

The Discovery Grenache is a project wine, brought about thanks to the rejuvenation and attention given to one of the oldest blocks of Grenache in the Swan Valley. "We had seen the amazing results that bush vine Grenache achieves in Frankland River, so we thought, let's see how these old vines would react if we managed their structure in a similar way. It's been incredible — the flavour, the shape of the wine and the quality is unlike anything I've seen."

At the Swan Valley Wine Show, Mandoon took home the Best Non-Greater Perth Zone Wine (Dry White or Dry Red) with

its Mandoon Estate Reserve Shiraz 2020, and the Best Red Wine Blend (less than 75% Shiraz) (GPZ only) with the Mandoon Estate Surveyor's Red 2020.

"With our Frankland Shiraz, we've won trophies in shows consistently," shares Ryan. "It's always been outstanding, it's a world-class wine. 2020 was a very good year and very good wine, it's handmade and it gets every bit of love that we've got."

mandoonestate.com.au

Windy Creek Estate

When it comes to whites, Windy Creek won the 2022 Swan Valley Wine Show trophy for Best Chenin Blanc; a highly contended award in the Swan Valley. "When we planted our Chenin, we were looking for the best clone,"



shares winemaker and owner Tony Cobanov. "The material we used for planting was hand selected. The patch of vines for our premium Chenin, it was planted a long time ago.

"Our vineyard was started by my grandfather in 1937, he immigrated from Croatia, and we started the current Windy Creek label in the 1980s. We've been doing this for a long time. That's what this industry is about. It's about making long-term friends."

The winery also took home The Best Dry White Wine of Show for their Vermentino and it's another warm climate variety to look out for in the region. "We were looking at alternative grape varieties ten years ago, and Vermentino has been tricky to get right but it's perfect for our climate.

"The job of a winemaker is to watch the wine develop and make sure it's going in the direction it's supposed to be going," Tony says. "To make sure nature is going in the right direction."

windycreekestate.com.au

Faber Vineyard

Finally, look toward the winner of the Wine Show's Most Successful Producer Trophy. How is this award measured? Every wine is assigned points by the panel of judges, and the highest accumulated points overall is awarded this trophy.

Faber Vineyard took home the award for 2022, and owner John Griffiths shares, "We specialise in good wine and we grow our main varieties: Verdelho, Shiraz and Muscat, and also produce Chardonnay and Petit Verdot. The wines are fantastic and reflect the climate and conditions we have here.

"Ripe, disease-free grapes full of flavour. We make as good a wine year in year out as anywhere, however, the Verdelho, Shiraz and Muscat are our strengths. Verdelho has been made here since the 1880s, it's a well-proven variety for the region."

fabervineyard.com.au

Seeking a spot to experience a range of winning Swan Valley wines in one place? The Naked Fox is the Swan Valley's only dedicated wine bar, championing the top drops of WA. This European-style small bar and cafe stocks over 280 bottles of wine.



Edgecombe Brothers

Keller's Farm

A country-kitsch roadside stall and family affair, Keller's Farm offers a selection of local produce and a shopping experience boasting true old-fashioned charm. Thoughtfully twee details really drive home the farm gate experience, with fruit bursting from brown paper bags on wooden stalls and the day's produce handwritten on a lean-to chalkboard.

Come for the inimitable seasonal produce, from on-the-vine tomatoes to hearty artichokes to spring peas and beans, but don't leave without tempting yourself with the selection of homemade baked goods on offer — the warm, yeasty scent of freshly woodfired white, grain or rye sourdough, European pastries and Swiss breads is hard to pass up. To really pack out your pantry, you'll also find farm fresh eggs, freshly harvested honey, jams, and homemade dried fruits and mueslis for sale.

Edgecombe Brothers

The best of the Swan Valley comes together at Edgecombe Brothers, where visitors enjoy estate-grown seasonal produce, cultivated table wines, and enviable views over Lake Yakine and the Darling Ranges.

The cellar door meets artisan market stall is a love letter to the Swan Valley's incredible agriculture scene, with the rich earth and warm climate conducive to the very best seasonal produce. Carve out the time to enjoy lunch on the estate to sample the tasting platter, a harmonious selection of farmhouse quiche, cured meats, cheeses, warm Turkish bread, relish, and the venue's famed, fresh-picked asparagus, alongside a glass of red or white.

edgecombebrothers.com.au

Where to Find FRESH PRODUCE

Discover a natural food bowl, where fresh produce never tasted better. **By DANIELLE AUSTIN**

Year-round, the Swan Valley's rich agricultural conditions and enviable climate make it a cornucopia of incredible produce, and there's plenty of ways to get your hands on the best of the season's harvest while you're visiting.

Offerings are abundantly diverse, from table grapes, melons, avocados and sweet figs in the summer, to bright citrus, strawberries and macadamias in the winter. From local markets to roadside stalls to farm gates, you can sample and purchase lush, in-season and perfectly ripened produce.

Swan Settlers Market

The Swan Settlers Market brings together a melting pot of artisans, growers and producers in central Swan Valley. The market is housed in the iconic Swan Settlers Co-Operative, a building much loved by locals and visitors alike for its place in local lore, which started its life as a fruit packing shed, and breathes new life into the 100-year-old tin beauty.

A stomping ground for local growers to display their wares, alongside locally grown and seasonal fruit and vegetables you'll find fresh laid eggs, homemade preserves and condiments, local honey, olive oil, relishes and pickles, vinegars, olives, herbs, spices, and plenty more provisions. Come early and stroll the stalls with a coffee and pastry in hand, or visit later in the afternoon and enjoy a locally produced tippie from Holy Mary Cellars or Sin Gin Distillery.

swansettlersmarket.com.au

Swan Settlers Market serves up a suite of fresh delights.



A TASTE OF LUXURY

Indulge in the fine flavours of the Swan Valley by trying your hand at some of these local recipes, from the comfort of your kitchen.

WILD SWAN'S KINGFISH

with desert lime, daikon, cinnamon myrtle and kunzea | Serves 4

Don your chef's hat and bring fine dining to your dinner table with this sophisticated dish.



INGREDIENTS:

Cured kingfish

400g kingfish fillets, skin and
bloodline removed

260g table salt

140g caster sugar

Toasted rice pickle

400g rice wine vinegar

200g water

160g white sugar

1 pinch of sea salt

160g jasmine rice

Pickled daikon

600mL toasted rice pickle

Half of a large Daikon

Cinnamon myrtle and apple sauce

2.5kg Granny smith apple

Juice of half a lemon

1L clarified apple juice

10g sea salt flakes

30g cinnamon myrtle

White kunzea leaf oil

20g white kunzea leaf

250g baby spinach

400g grapeseed oil

Garnish

3 sprigs of Karkalla and sea blight per plate

1 large or two small finger lime

Desert lime gel

200g desert lime

50g water

75g sugar

75g Mandoon Estate Late Harvest wine

Juice of two lemons

6g agar agar

1 pinch salt

METHOD:

Kingfish

Coat the fish with salt and sugar before curing in the fridge for 90 minutes, turning after 45 minutes. Wash, pat dry and ideally leave overnight — allowing the cure to even out and fish to chill and firm up before portioning. Slice the fillets into 5mm thick pieces, perpendicular to the length. Portion at 80g of kingfish per person.

Pickled daikon

Toast rice in a fan forced oven at 235°C till deep golden brown colour, turning every 15 minutes. This takes about 45 minutes.

In a pot bring the vinegar, water, salt and sugar to a boil.

Chill both the rice and pickle liquid before combining. Steep the rice overnight.

Strain. This should give about 600mL of pickle liquid.

Peel daikon, slice 1mm thick on mandolin. Cover with the pickle liquid and leave to pickle for five days before using.

Cinnamon myrtle apple sauce

Juice the apple into a container with the lemon juice in it, this will help to prevent the juice turning brown. Skim off the foam and pass the liquid through a chinois lined with muslin cloth. Bring the juice to just below a boil, skim off the scum and pass through a coffee filter. The liquid should now be clear.

Next, in a pot bring the juice and salt to boil. Take the liquid off the heat. Bruise the myrtle leaves in a mortar and pestle and add to juice and cover, infusing for 45 minutes. Pass through chinois and chill.

White kunzea leaf oil

Blanch the spinach leaves for one minute then chill in iced water. Using a tea towel wring out any excess liquid and then chop finely.

Mondo Nougat's Semifreddo Natalizio (see next page for recipe)



Using a blender blend the oil, adding the spinach and kunzea leaves in batches until all the leaves are in. Blend at high speed for one minute. If the liquid is hot, chill over an ice bath. Set a chinois over a jug and line with a coffee filter, leave the oil mixture to strain through the coffee filter overnight in the fridge. The next day put the jug in to the freezer, this will freeze any water on the bottom. The following day scoop the chilled green oil off the top, leaving any ice behind.

Karkalla and sea blight

Trim with scissors and wash in cold water. Store in container with damp cloth on top and bottom.

Finger limes

Cut lime in half, squeeze out pulp, spread the pulp on a chopping board, remove seeds.

Desert lime gel

Boil limes whole with the water, sugar, wine and vinegar, simmer one hour with a lid, topping up the water if the mixture starts to dry out, aim to to keep a similar amount of

liquid in the pot from start to finish. Blend and pass through a chinois.

Return the mixture and agar to pot and bring to a boil while whisking. Simmer for one minute. Chill until set, then blend and pass through a chinois. Put the gel in to a piping bag.

To serve

Cover plate with the slices of kingfish and season with sea salt.

Pat dry four sheets of daikon and cover the kingfish using these sheets.

On top of the daikon pipe three dots of the desert lime gel, place three small 1/4 teaspoons of the finger lime and add the karkalla and sea blight. Pour the cinnamon myrtle and apple sauce around the plate and drizzle with the white kunzea leaf oil (green oil).

CHEF'S TIPS

- **Tuckerbush** is available at tuckerbush.com.au/seablite-suaeda-australis/guildfordgardencentre.com.au/product/seablite-suaeda-australis-bush-tucker/

- For the **kunzea leaf**, dried leaves can be purchased online through a number of online stores. Alternatively, change this oil to be a **lemon myrtle oil**, using that same recipe (same amount of dried lemon myrtle leaf to replace the dried white kunzea). Lemon myrtle is a lot easier to be found and can also be purchased from tuckerbush.com.au
- As some of the recipes are difficult to prepare in smaller batches there will be some excess.
- The cinnamon myrtle sauce, white kunzea leaf oil can be stored in the fridge for three days or two months in the freezer.
- The desert lime gel can keep for three days in the fridge and pairs very well with white fish and prawns.
- The pickled daikon will keep for two weeks, just be sure to keep the daikon submerged in the pickle liquid.

MONDO NOUGAT'S SEMIFREDDO NATALIZIO

Serves 8-12 | Prep: 30 minutes
+ 4 hours setting time

Allow the flavours of Italy to melt in your mouth with this decadent dessert.

INGREDIENTS:

400g fresh ricotta
130g caster sugar
90g condensed milk
300g pouring cream
300g Mondo Nougat Cranberry and Pistachio Soft Nougat
250g mixed frozen berries
100g Crushed Mondo Nougat
Vanilla Crunchy to top

METHOD:

In a mixing bowl beat together the ricotta and sugar until smooth, then add condensed milk until well combined.

In a separate bowl, beat cream until stiff and peaks form. Gently fold the whipped cream into the ricotta. Fold in torn pieces of Cranberry and Pistachio nougat.

Purée the frozen mixed berries. In a lined loaf tin, pour half the puréed berries, then gently layer half of the nougat and ricotta mix into the tin, over the berry purée. Allow to settle, then repeat previous steps, pouring the remaining berry and nougat in layers. Cover tin in cling wrap and place into the freezer, for at least four hours, or overnight

To serve

Remove from freezer 10 minutes before serving. Turn tin out onto a serving dish, tapping the base to loosen. Top with crushed crunchy nougat, and serve in slices.

Can be prepared in individual portions in cupcake moulds or mason jars.



THE HOUSE OF HONEY'S BEESTING

The sweet taste of honey will sing with each mouthful of this moreish delight.

INGREDIENTS:

Cake

1 ¾ cup bread flour
1 tsp improver
3 tsp caster sugar
¾ cup warm water
1 tsp salt
2 ½ tsp yeast
3 tsp soft butter
Apricot jam, to spread

Topping

2 tbsp The House of Honey Karri honey
50g butter
50g caster sugar
25g flaked almonds

Custard filling

1 ⅓ cup milk
1 cup caster sugar
2 cups cream
¾ cup butter
1 cup cornflour
3 tsp vanilla
¾ cup milk
3 egg yolks
½ cup thickened whipped cream

METHOD:

Cake

Mix dry ingredients in a bowl. Add soft butter and warm water and mix to form a dough.

Knead for 3-5 minutes. Leave the dough

in a bowl to prove for 30 minutes.

After 30 minutes, press out and flatten to the size of flan tin with palm of hand. Place in a 23cm greased flan tin for 20 minutes to prove again.

Once the dough has proved in flan tin, bake in oven at 200°C for 10 minutes. After 10 minutes, remove from oven to gently add topping, then bake for a further 10 minutes.

Topping

Bring honey to the boil. Add caster sugar and butter until dissolved. Be careful not to burn. Add flaked almonds then spread the topping into a well-greased tin the same size as flan tin. Allow to cool.

Custard filling

Combine ⅓ a cup of milk, caster sugar, cream and butter in a saucepan and bring to boil. Be careful not to boil over. Combine cornflour, vanilla, ⅓ a cup of milk and egg yolks in a bowl and mix until free of lumps. Then pour these ingredients into the saucepan and stir on stove until thickened. Once cooled, fold in ½ a cup of thickened whipped cream just prior to filling.

Assemble

Allow the cake to cool before removing it from the tin and cutting it in half.

Warm the jam and brush on before piping in the filling. Replace the top layer and dust with icing sugar.



GRAPE GUIDE

Don't wait for the wine — know your table grapes and tuck into some of the Swan Valley's juiciest, straight from the vine.

By DANIELLE AUSTIN | Images GEORGE NUICH

Visitors flock to the Swan Valley year-round to enjoy the spoils of the region's incredible grape harvests and while the wineries are ubiquitous and award-winning, you'd be remiss not to venture off the beaten track to find some of the Swan Valley's equally excellent table grape experiences.

Sweeping vineyards producing sweet, juicy and plump grapes have become synonymous with the Swan Valley, with vineyards having been cultivated in the region for nearly 200 years. Given the lengthy history, the

region's rich soils and idyllic climate have more than proven to be ideal for producing world-class grapes. More recently, a number of local farms and vineyards have opened their doors to offer access to some of the state's best, alongside picturesque 'pick-your-own' experiences.

Padbury Pickings

Offering a pick-your-own table grape experience in the Swan Valley and an idyllic day wandering through vines under the summer sun, Herne Hill vineyard Padbury Pickings grows a

range of white (green), red and black grape varieties, which the owners firmly believe taste better if you pick them yourself. Peak picking season is short, but sweet, with the vineyards open to the public in the height of summer from January through February, allowing bunches to ripen to sweet perfection through the warmer months.

Kafarela's Vineyard

Explore the stunning seven hectares of the Kafarela's Vineyard, and its vast vineyard and biodynamically

grown produce during a picturesque morning of grape picking. The Kafarella family has farmed the estate for close to 80 years and alongside grapes, grows farm fresh, artisanal summer fruits including peaches, mangoes and figs. The estate invites visitors to pick their own produce, with both red and green grapes on offer.

Kato's 3000 Grapes

With 15 grape varieties on offer, including the coveted Autumn Crisp, vineyard expertise doesn't come much more practiced than at Kato's 3000 Grapes in Caversham, owned by seasoned growers Matt (pictured below) and Marlene Katich. You can shop the full range of fresh-from-the-vine grapes, alongside seasonal produce such as melons and



IMAGE Frances Andrijich

pomegranates, at the farm front shop. A charmingly rustic set up, explore the incredible produce alongside a small collection of local provedore-style offerings. While you're at Kato's, make sure to sample some of the creative and decadent housemade fresh fruit ice creams, including Mango Tango, Lime Flowers, Strawberry and Rose Syrup.

The Grape Place

One of the Swan Valley's incredible produce purveyors — and with red, green and black grapes on offer — The Grape Place offers a pint-sized farmers market experience in the heart of Caversham. A family affair, The Grape Place is currently helmed by third generation grower Damian Katich, with secrets of the trade having been passed from generation to generation. While the freshly picked grapes are good enough to earn a nameplate mention, a marketplace of juicy seasonal fruit (including peaches, nectarines, apricots and melons) is also available alongside local olive oil and honey, while grape varieties on offer include Flame, Dawn, Ivory, Autumn Crisp, Autumn King and Scarlet Royal.

FRESH FRUIT Kato's 3000 not only grows some of the tastiest grapes you can find, but also produces fresh fruit ice-cream.



THE SWAN VALLEY produces both table and wine grapes, the former being the grapes harvested for consumption and the latter harvested to be crushed and fermented to produce the region's many wine varieties. Where table grapes are large, juicy, and begging to be eaten straight from the vine, wine grapes tend to be smaller in size, with sweeter flesh that makes them perfect for wine production and a thicker skin that gives the drop its signature aroma and tannins.

The region produces more than 20 varieties of red and green table grapes, with popular options, from first to last to ripen, including:

- **Flame Seedless** grapes have a deep red colour, round shape and a sweet-tart flavour. This early ripening variety is a firm but juicy grape, enjoyed both fresh and dried as raisins.
- A golden-hued green grape, **Dawn Seedless** grapes are a medium-sized, seedless oval grape with firm dense flesh, that are largely produced exclusively in Western Australia.
- **Ivory grapes** are a golden grape variety with a hint of Muscat freshness and ample sweet juiciness.
- **Midnight Beauty** grapes are an early season black grape whose large, elongated berries have a juicy full-bodied sweetness.
- A late-season seedless green variety, **Autumn Crisp** grapes are a large, firm fruit with a sweet flavour and notes of muscat.
- More oval in shape, and with a brighter red hue, **Crimson Seedless** grapes offer a firm, crisp flesh with a neutral flavour that make them a popular choice with growers.



SPIRITS SOAR

Distillers of the Swan Valley are flying high, with all the ingredients for distilled excellence.



TASTY TIPPLES Old Young's (above and bottom right page), Sin Gin (left), and Swan Valley Gin Co. (top right page) are top local distilleries to try.

While Swan Valley wines have long been recognised on a global stage, wine is certainly not the only drop making a name for itself in the region.

The Swan Valley has proved a perfect melting pot for a meeting of tradition and innovation, driving a distilling industry that produces both carefully honed classic spirits and experimental pours that are making waves.

With a growing number of dedicated producers now in the area, including Old Young's Distillery, Great Northern Distillery, Sin Gin, Swan Valley Gin Co, Harris Organic, Valley Social, Limeburners & Giniversity, and Amberches Spirits, the local industry has been quick to prove itself on a global stage through combining the rich history and heritage of the Swan Valley's viticulture industry with industry newcomers full of big ideas.

Far from a newcomer to producing award-winning spirits, Old Young's Distillery has once again demonstrated world-class gin comes from the Swan Valley, having recently claimed the Craft Producer of the Year and Brand Innovator of the Year at the 2023 Icons of Gin. Headline news for the industry, Old Young's was the first Australian distillery to claim Craft Producer of the Year.

For James Young, founder and CEO of Old Young's Distillery and Gingin Gin, and current president of the WA Distillers Guild, the Swan Valley was an obvious location for his operations.

“The Swan Valley not only has great produce, which makes for excellent spirits, but a wonderful heritage of table grapes, wine and even spirits production going back decades,” James says. “There is a legacy that is a wonderful challenge to live up to.”

Describing Swan Valley spirits as creative, exciting, innovative and delicious, James says while unique native botanicals and ingredients go a long way in building interesting flavour profiles that allow local spirits to stand out against global competitors, the passion and character of local producers is key to success.

“Being a relatively isolated state, we tend to get on with things and have a crack and, like a lot of industries in WA, we punch above our weight.”

For James, the potential of the local spirits industry is only just beginning to be tapped. Despite substantial growth in the last decade, he points out Australian spirits represent a minority of local consumption.

“The wine industry was in a similar position I guess 50 years ago with a huge amount of imported product on the shelves and in the homes of Australians and if you look today, the vast majority of wine purchased and consumed is Australian. That’s the potential of the Australian spirits industry. It’s quite possible that, in the future, 80 or 90 per cent of spirits consumed in Australia will be made in Australia. There’s no reason why that won’t happen. We’re only at the start of that journey.”

Since making the Swan Valley its home in 2019, nano distillery Sin Gin has gone from



strength to strength, recently taking out Gold in Wineries, Distilleries and Breweries category at the 2022 Perth Airport WA Tourism Awards. But owner Kate Sinfield is firmly focused on what’s next for the distillery and is excited by the opportunity for small producers in the domestic industry.

“There is a huge market potential for local producers. Small producers can be innovative and create small batches of unique product seasonally which is very exciting for customers.”

In choosing the Swan Valley as its home, Kate said while space was an obvious attraction, it was also the local products available that drew her to the region, with Sin Gin using locally sourced grapes and old wine to produce its base spirit and local botanicals for flavour. She sees huge potential in leveraging the Swan Valley’s booming tourism industry to promote local

distilling to the world.

“We want to get more distilleries involved in tourism in their local regions and promote WA distilleries to the world, hopefully with the help of government, like (what has occurred) in South Australia.”

Sharing a similar ethos when it comes to drawing on the locally sourced fruits and botanicals, Swan Valley Gin Company founded its distillery in 2018 having noticed a growing taste for spirits among visitors to the region.

Owners Loraine Donlevy and Martin Buck, who also own and operate the winery Pandemonium Estate, say its production of gin starts in the vineyard with its amazing fruit, picked at the peak sugar concentration and pressed, fermented and stored.

“We distil wine from our vineyard then make the alcohol for the gin, which gives a certain softness to the spirit,” says Loraine.

For each gin, Martin seeks to hero a Swan Valley botanical and build upon the profile with additional fruits and spices, including local mandarin as the backbone for its Artisan Dry Gin. Recent additions to its drinks portfolio include its Imperial Dragon Gin featuring lychees and Chinese date, Mexican Chili Gin featuring jalapenos, and a Coffee Liqueur made with Midland’s Bolt Coffee Roasters beans.

Proving growth and innovation in the spirits space has yet to slow, newcomer Valley Social opened its doors in mid-2022 and has been working on some very exciting things since. The distillery has been pouring its hemp infused Herbee spirits range for locals and visitors and looks forward to growing the brand nationally.

With a background in pharmacy and medical cannabis, head honcho Paul Mavor knew he wanted to harness the pine or cashew-like flavour of hemp with spirits and beers and was excited by the experimental process of creating a balanced drink.

“When producing our gin, we had to balance the juniper berry botanical with that of hemp. We found that sweet spot in the middle of not being able to taste it at all to the flavour being too overpowering. It took a bit of experimenting, but we knew when we found it.”

swanvalley.com.au/Eat-and-Drink/Distilleries





The Silver Oak Cafe and Restaurant

Embark on a journey of authentic Indian cuisine, ticking off each of these tantalising restaurants one Valley trip at a time. BY CAITLIN SCOTT

With a wave of authentic and diverse Indian restaurants sweeping the Valley, there's no better time to appreciate the rich cuisine of this flavoursome nation; inhaling incredible aromas at tables laden with fragrant, colourful dishes and stacks of buttery, crispy naan.

Discover what makes each of these Swan Valley Indian restaurants remarkable...

The Tandoori Bistro

Envision chicken tikka marinated in mint, coriander, and green chilli, and thick peshawari naan stuffed with nuts, desiccated coconut, and honey; passionately prepared, feel-good food, in a date-worthy setting. You'll find just that at The Tandoori Bistro.

It's a restaurant imbued with the iconic elements of the Swan Valley, like the spacious, grassed outdoor area with lush grapevines spilling over the surrounding walls. Inside, it's also suitably romantic, with ample banquet-style seating and a wall of windows looking out into the sunny garden.

Prab Bhaur who owns the restaurant with his brother Jarnail Singh, explains the restaurant's style simply. "The name says it — The Tandoori Bistro. We focus on the tandoor and this traditional way of cooking." They use a clay tandoor oven for most of the entrees and the naan, offering four different marinades for the chicken and entree dishes — tandoori, hariyali

(aforementioned mint-based sauce), malai (cream and yoghurt), and achaari (pickled and tangy). A vegetarian favourite is the malai kofta, fried balls of paneer and potato in a rich, creamy sauce.

Prab is from the Punjab region of northern India and so his food reflects

these origins. Especially the traditional fried Punjabi snack he serves before the meal, when other restaurants would offer pappadums. "Everyone from Punjab who comes to the restaurant, when they see them on the table, they are transported back to their childhood," Prab says.

tandooribistro.com.au



Jugnu Café & Restaurant

Jugnu Café & Restaurant is the sort of casual spot where you can while away an evening — they're open until 11pm — indulging in multiple courses of Punjabi-style dishes.

The phrase 'necessity is the mother of invention' rings very true for this venue, as its small size has actually worked in its favour. The manager, Amandeep Singh, explained that because there isn't much storage space in the fridges, he restocks



with fresh ingredients every day and only makes small batches of the sauces. The result? Deeper, fresher flavours and a high-quality product.

The owner, Rajdeep Singh, is the mind behind the recipes, focusing on creating a small menu of specialty dishes, such as the butter chicken that is baked in a charcoal tandoor, infusing the meat with a crisp smokiness, before stewing in a rich butter sauce. The restaurant offers a vegetarian version of the dish, paneer butter masala, with fried cheese instead of chicken.

And outside, there's a courtyard seating area strung with fairy lights, where guests often bring their own speakers and make themselves at home. Amandeep said, "People tell us, 'Oh, we feel like we're in India.'"

Royal Tarka Indian Restaurant

A trip through the Swan Valley isn't just about the artisan foods and wine. It's the atmosphere: the expanse of lush fields and rows of vines, with those iconic Aussie blue skies. So, when you're scanning Google Maps for a lunch or early evening dinner spot, it's the views you want — that's what reminds you of where you are (and reminds everyone on Instagram, too). And for views, the Royal Tarka Indian Restaurant doesn't have any competition.

The restaurant is right in the central Swan Valley — next door to Yahava Koffee

Works — in a cute cottage-style building with a large verandah. While the inside is chic and modern, the outdoor area leans into the countryside feeling. Casual, brightly coloured benches are dotted around the lawn, overlooking a small lake and open fields bordered by trees, with the Perth Hills rising up in the distance.

The owners, Dapender Singh and Lakhvinder Singh, are both chefs, so they designed the menu together. Unlike many of the other Indian restaurants in the Swan Valley, they offer both North and South Indian cuisine, with dishes such as fish madras, a spicy fish cooked with mustard seeds, curry leaves, and coconut.

royaltarka.com.au

The Silver Oak Cafe and Restaurant

If you're in need of a big venue with filling food, safe spaces for the kids, and a car park that keeps logistics simple, look no further than The Silver Oak Café and Restaurant.

This Indian restaurant is designed for large events, with a function centre next door as well as a generously-sized restaurant and outdoor area. The owner, Kuldeep Singh, focuses on making the space as family-friendly as possible, even offering kids' birthday party events with rides, jumping castles, and magicians.

"It was my dream for a long time to

come to the Swan Valley and open an Indian restaurant, so I could give people the feeling of their native country, with the countryside experience — where kids can play safely outside," says Kuldeep.

The menu is filled with dishes from where Kuldeep grew up, in Rajasthan in North India. Menu options include the popular goat curry, cooked on the bone with tomato, onion, turmeric, and the chef's special spice blend.

"We don't use ready-made spices, we use fresh, whole spices and grind them ourselves," explains Kuldeep. Any vegetarians in the family will also be heartily satisfied with dishes such as ghoobi adhaki, lightly spiced and sauteed cauliflower and potatoes, or mushroom mutter, mushrooms and peas cooked in creamy cashew sauce.

thesilveroak.com.au



The Silver Oak
Cafe and Restaurant



DINING AFTER DUSK



The Henley Brook



The Swans Restaurant



Kappy's Italian Trattoria

Discover some of the top spots to dine at night while exploring the Swan Valley By ALEXANDRA CASEY

With endless wineries and luxe lunches available by day in the Swan Valley, choosing where to dine beyond dusk can be less obvious after an afternoon of tasting your way through the region. We've helped make things simple by suggesting a few local hangouts, in the Valley and Guildford, serving up sumptuous evening feeds.

Whether you're a foodie, seeking family time, or simply keen to support small business, these Swan Valley dining establishments deserve a spot on your culinary hit list.

Kappy's Italian Trattoria

This family-run favourite is perfect for date night or a social setting to soiree with friends. Owned and run by the Valenti family since the 1980s, the trattoria is known for plating up all things classic Italian, in a humming and homely Californian bungalow.

Chianti bottles line the ceiling, while Italian art and family photographs are peppered around the space. It's quintessential Italian defined by age-old

recipes and tradition, and crafted with local Australian produce. Enjoy a tippie from the curated list of local and far-away wines to complement your meal.

Expect traditional fare — antipasti, pasta, meat and seafood dishes. Undeniable favourites include the arancini, eggplant parmigiana, blue cheese potato gnocchi and spaghetti with pork meatballs.

Make sure you leave space for dessert, because the Valentis craft them as authentically as they come. Think tiramisu with mascarpone, profiteroles with lemon custard and cassata ice cream slice with candied fruit and chocolate.

Nestled within the Swan Street precinct, a two-minute drive from the Guildford Hotel, this restaurant is the perfect place to feast with family and friends.

kappys.net

The Henley Brook

The Henley Brook or "The Hen," as it's fondly known, is all about fun and good times, with a menu offering a modern twist on traditional Aussie pub grub.

Settled within a space adorned with reclaimed brick, blue gum ceiling beams and a commanding double-sided fireplace, the venue is laid-back and family-friendly, full of all the pub favourites. It also blurs the line between inclusivity and taste, plating up an array of delicious gluten and dairy free, vegan and vegetarian options.

The woodfired pizzas and delightfully named Bumnuts — mozzarella and cheddar-stuffed, beer-battered jalapenos — are absolute favourites for all; along with the iconic parmie, steak 'sanga' and salt and pepper squid staples.

But it's not just the food regulars come for, there's no shortage of entertainment here either — whether it's the monthly quiz night, weekday food specials, weekend live music or kid's entertainment every Sunday (think animal farms, face painting and laser tag, to name a few), it's a haven for families.

Free range kids is what The Hen is all about, with a space designed for optimal enjoyment and fitted with swing ropes, teepees, basketball hoops, sandpits and footy goals. Add colouring pads and crayons to the mix, if the kids don't feel like running around outside
thehenleybrook.com.au

The Swans Restaurant

Owned and operated by two brothers and one of their wives, the trio took over the Swans Restaurant in the name of a new venture and challenge, in 2018.

The family-friendly venue is warm and welcoming, with a menu inspired by the chef's Italian roots, fused with modern Australian cuisine. From the woodfired oven to traditional coal cooking, each and every dish has its own story, cooked with elements of tradition and culture.

If you're looking for recommendations, when it comes to best-selling menu items the woodfired pizzas are a favourite, along with the pasta, arancini, steak and ribs.

With the 35-year-old vines nestled behind the restaurant, co-owner Emad Ayyad produces his own organic wine, which he weaves into his sauces. He also harvests his own honey from the 60 hives onsite — sourced from local Jarrah and Eucalyptus trees — and implements the produce into his dishes.

theswansrestaurant.com.au



EAT LIKE A LOCAL

Want to know where the locals go to eat in the Swan Valley? Three resident business owners share some of their favourites.



MARIJA KELLER — co-owner of Keller's Farm, selling fresh fruit, vegetables, preserves and specialising in woodfired and Swiss breads.



JUSTIN "JUZZY" ROGAN — co-owner of family favourite The Henley Brook and function centre The Mallard Duck on West Swan Rd, Henley Brook.



LAURA PEARSE — co-owner of Upper Reach Winery in Memorial Ave, Baskerville (home to Upper Reach Restaurant and Treehouse Pizza Bar).

I don't particularly like to buy wine at one place, rather, I love to change things up all the time. I love a lighter red wine and I'm really enjoying Faber's Grenache and Malbec at the moment.

Garbin Estate's sparkling feels decadent when I'm with the girls.

On the odd occasion we (with husband Phillip) enjoy spoiling ourselves with great local food such as authentic Italian pizza at **Basilico Pizzeria** in Midland and traditional Italian at **Locale Mio** in Guildford.

Swan Valley Brewery is comfortable with delicious simple food.

As I'm so busy on our farm and don't get out nearly as much as I'd like, just driving through the Valley gives me pleasure as it holds a lifetime of memories growing up as a first-born Australian to Croatian migrant parents. To this day I have an appreciation for family, community, good food and warm hospitality.

I moved to the Valley around five years ago and am super proud to call this amazing place home.

Here are a few of my "Valley faves" in no particular order.

John Kosovich Wines — a truly authentic Swan Valley experience. Multi-generational winery with the best cellar in WA. Specialising in local varietals and fortified wines.

Swan Valley Sisters — speaking of authenticity, it doesn't get more Swan Valley than the Swan Valley Sisters, Tara, Ann-Marie and honorary sister Tim. Fresh produce direct from their orchard or sourced from local farmers, homemade baked goods, pickles, great coffee, awesome toasties (try the "Pip" named after my wife). Oh! And they also have self-contained accommodation chalets onsite.

Swan Valley Gin Company for a world beating G&T mixed by Lorraine or Nicola.

After work on a Friday there's nothing better than heading over to **Txoko Brewing** for a burger or the best (grilled) fish and chips. Sitting outside watching the sunset, overlooking the Darling Scarp; it's a local secret.

Faber for a casual platter and glass of vino amongst the vines.

I'll often pop into **John Kosovich Wines** to pick up a bottle of their aged Chenin.

Old Young's Distillery — located on West Swan Rd, Old Young's is my go-to when entertaining visitors from outside the Valley. Apart from their internationally-awarded vodka and gin, their tastings are legendary! Most hilarious 30 minutes you can spend for \$5 in the Valley. Their eatery next door (Old Young's Kitchen) isn't too shabby, either!

Yahava KoffeeWorks — These guys will bamboozle you with their Koffee creativity. With outlets in Swan Valley, Margaret River and Singapore, Yahava is a coffee university with the personality as big as their onsite coffee roasters. Oh! Their tea is pretty good as well.

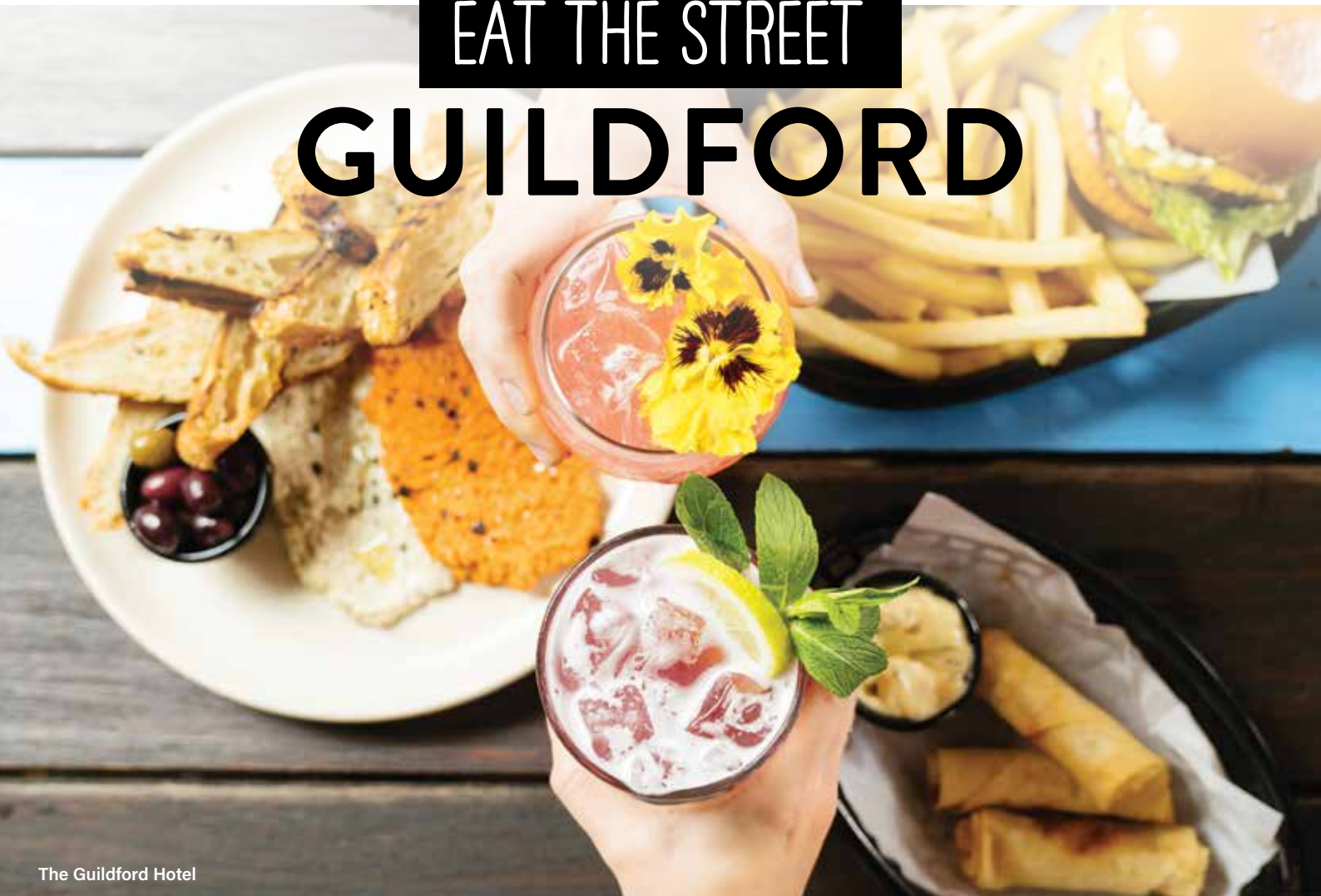
Honourable mentions:

Lancaster Wines for the chilled wine and cheese tasting (and free).

Cottage Tea Rooms for the best home-baked pastries and cakes in a charming old cottage.

Funk 2.0 for being soo Funky!

EAT THE STREET GUILDFORD



The Guildford Hotel

Soak up the ambiance of this heritage-haven over a sumptuous breakfast and morning brew or a tempting nightcap and evening meal. **By DANIELLE AUSTIN**

From awning-adorned brick buildings to cosy gardens overflowing with seasonal blooms and the pleasant hum of local bees, the picturesque streets of Guildford practically beg for lazy days of slow brunches and languorous drinks.

Guildford is one of only three towns in Perth on the National Trust register. Guildford has also been officially added to the State Register of Heritage Places.

Spend a day meandering through the town's streets that exude character, getting acquainted with the popular hospitality strips, exploring the many coffee shops and wine bars that line the busy walkways, and sampling the plethora of incredible coffee, locally-produced pastries and delicious dishes on offer.

GUILDFORD MILK BAR

Taking prime position on historic James Street, Guildford Milk Bar is a popular breakfast spot among locals for its lengthy list of classic breakfast options, great atmosphere and inviting dining room. The fit out is rustic but contemporary, with plenty of recycled timber and a feature turquoise pressed tin counter-front and matching accent splashback.

More importantly, the coffee is consistently good and breakfast is served all day. While you can opt for pancakes or French toast, the venue is known for its savoury breakfasts. Alongside a house special and a big breakfast featuring the works, a plethora of egg-based meals are on offer, from egg and bacon baguettes to cheese



omelettes. For lunch, the cafe primarily offers a range of burgers and toasted sandwiches, but also has some choice fish dishes and Asian-inspired meals on offer.

THE LOUNGE ROOM ON JAMES

Heading east on James Street, you'll find licensed cafe The Lounge Room on James located in a stunning, heritage-listed building. The venue offers quintessential casual Australian dining, and is open for breakfast, lunch and dinner.

If there's space, opt to dine alfresco right on the James Street pavement. The awning-covered space provides a perfect vantage point to people-watch as antique shoppers and coffee seekers wander the street.

The meals are generous and the food menu is comforting in its simplicity — a choice of egg-based dishes, pancakes or avocado bruschetta for breakfast, fish and chips, parmigiana and a curry or pasta for lunch and dinner.

theloungeroomonjames.com.au

GUILDFORD TOWN BAKERY

Continuing east down James Street, the Guildford Town Bakery, with its air of old-fashioned charm and seriously good eats, is everything you look for in a small-town bakery. The scent of freshly baked loaves and brewing coffee will be enough to draw you in off the street, where you'll encounter a treasure trove of baked goodness.

On entering, you'll be greeted with rows of generously sized, baked-that-day artisan loaves, invitingly dusted with flour or topped with seeds and wrapped in brown paper, alongside a tempting array of sweet pastries and biscuits.

The bakery is known as one of the best spots for pies, sausage rolls and savoury pastries in Perth, unsurprisingly since all pastry and fillings are made on-premise. If you have room, the impossibly fluffy donuts are hard to pass by, and if not, get a half dozen to go. Classics such as cinnamon sugar dusted rings or jam filled are a safe bet, but rotating creative combinations topping the loaded pretzel donuts promise delicious decadence.



WILLING COFFEE

Venturing off Guildford's hospitality strip to Terrace Road, Willing Coffee is where Guildford's coffee connoisseurs gather for their morning hit. While the venue offers a regular rotation of local and international roasters, the house blend is roasted to artful perfection and deeply satisfying.

The charming red brick exterior gives way to fresh and inviting Italian-inspired interiors, a light and bright space where timber topped stools invite you to take a seat at a stunning terracotta-hued marbled stone counter. Ample reading material on offer makes it an easy choice to linger for the morning over a creamy cappuccino and a flaky pastry.

Foodwise, a seasonal menu largely focuses on gourmet toasts or breakfast sandwiches, but features freshly baked breads, bagels, paninis and croissants

sourced from local producers, alongside a fruit and compote topped house-made granola. You can also opt to stock up on your favourite beans, and maybe a bar of locally made chocolate, to recreate the experience at home.

willingcoffee.square.site

PADBURY'S

Wine bar meets cafe at Padbury's, an inviting space located within the heritage listed Padbury's Store and Residence building, a stunning red brick building dating back to the mid 1800s. The venue is a great choice any time of day, and while it is known for its breakfast offerings, don't count it out as an intimate space for an evening vino.

Famed for its photo-worthy breakfasts, many diners can't go past the signature pancakes. Impossibly fluffy buttermilk



pancakes are topped with cloyingly sweet honeycomb and a meringue, coconut and fig granola, rounded out by a tart lemon curd. All the savoury favourites are also on the menu — a big breakfast, smashed avocado, and eggs hollandaise are popular choices.

Come dinner, expect hearty European-style meals from a pine nut topped mushroom gnocchi to date, sundried tomato and feta stuffed chicken to braised lamb with potato, and a short but carefully curated list of Western Australian and New Zealand wines to accompany.

padburys.com

THE GUILDFORD HOTEL

The grande dame of central Guildford, the long-standing Guildford Hotel has become an iconic sight with the eye-catching pristine white, baroque facade. Originally built in the 1880s, the heritage-listed hotel has undergone extensive renovations to restore it to its original glory. The now exterior grandeur gives way to an interior that tells the long history of the building.

Spanning two storeys, the space boasts old-time country manor charm, with exposed brick, repurposed timber and brass finishes, refracted sun from the skylights bouncing around the incredible

belvedere tower, and distressed leather couches inviting you to take a seat. The upper floor features a wrap-around balcony and retractable ceiling and the lower floor gives way to an outdoor beer garden where you can often enjoy live music.

The venue describes its menu as pub classics with a modern twist, but the Guildford has become best known for its southern-American-style slow cooked meats — think brisket, pork butt and sticky ribs.

theguildfordhotel.com.au



Make a day of exploring Guildford's cosy eateries, following one of the four

Heritage Walking Trails in between to build up your appetite.

If the James Street eateries and great antique shopping are your vibe, the **Town Walk** is a perfect choice. The walk provides a look at many of Guildford's most historic buildings, including the former post office, the vaudeville theatre, and the art-deco style Town Hall.

A slightly longer meander, the **Captain Stirling Walk** allows you to take in some of Guildford's most beautiful heritage buildings and quaint cottages, manicured gardens and streetscapes and imported mature plane trees. A highlight of the path is the picturesque grounds of Guildford Grammar School, as well as the Chapel of St Mary and St George located there.

A bit further afield but well worth exploring is the grand architecture and decor of the National Trust's historic **Woodbridge**, dating back to the 1800s. Book in to explore the building and then treat yourself with a stop at the onsite cafe, **Riverside at Woodbridge**, where you can enjoy coffee or a meal with unimpeded river and vineyard views.



FROM THE EYES OF THE GUIDE

Get the inside scoop on life as a tour guide in the Swan Valley.

By TORI WILSON

With so much to see and do in the Swan Valley, one of the most effective ways to maximise your time is with the help of an experienced guide. To give you a taste of what's on offer, we've asked some of the Valley's leading tour guides to share a few insights into what it is they do and why they love it.

BREANA AGNELLO

Owner/Managing Director and Guide at d'Vine Tours

Offering premium food and wine bus tours through the Valley.

TW What's the best thing about working in the Swan Valley?

BA One of the best things for me, would have to be working in such a beautiful area and being so close to nature. Also, I love everything about wine making, so being able to see working wineries in action, the vines grow through all their stages and hearing passionate wine makers talk about their produce makes me very happy.

TW What's the most memorable tour you've ever experienced, and why?

BA That is a tough question! There have been so many memorable moments over the years! One that pops into my mind was when a small group joined our daily tour and made up four generations of a family!!



The great grandmother was in her nineties and wearing a bright pink matching tracksuit — she was outrunning her great grandkids who were in their early twenties. I just loved this, and it brought me a lot of joy to see this lady enjoying herself so much on the tour.

TW Is there anything you would share with people in advance to prepare?

BA I would advise guests to dress to suit the weather, be comfortable however still presentable. In summer, the Swan Valley is a few degrees warmer. There's no escaping the heat sometimes! So, wearing light, airy clothing helps during the warmer months. On our Half Day Swan Valley Tour, we provide nibbles in the afternoon so it's highly recommended to eat an early lunch or big brunch before the tour.

dvinetours.com.au



Swan Valley Tours



GoGo Active Tours

“

Passengers are usually surprised that the Swan Valley is so close to Perth by road or river and so ideal for a full or half day tour”

KEITH MCKENZIE

Guide at Swan Valley Tours

Offering accessible food and wine coach and cruise tours of the Valley.

TW What inspired you to become a tour guide?

KM At the time I joined Swan Valley Tours I was still a freelance television director, a team leader with a Perth Hills Volunteer Bushfire Brigade and a volunteer bus driver with The City of Swan. On one occasion while driving around the Swan Valley, I saw an SVT coach and thought that looks like an interesting job, I wonder if they need someone with a heavy vehicle driving licence. So, I sent an email to the office and that was that!

TW What about your tours tends to surprise or excite people?

KM Passengers are usually surprised that the Swan Valley is so close to Perth by road or river and so ideal for a full or half day tour. They are also pleased to be able to incorporate our unique Captain Cook Swan River cruise to or from the Swan Valley, or be able to travel both ways by the Swan River with a coach tour in the middle which is unique to Swan Valley Tours.

TW What's the most memorable tour

you've ever experienced, and why?

KM I suppose there are many memorable tours but one that comes to mind was a conference charter with people from all over the world. There were close to 400 people in eight coaches. So satisfying to see so many nationalities love the Swan Valley experience.

svtours.com.au

MATT BALDOCK

Managing Director and Guide at GoGo Active Tours

Offering kayaking tours departing Mandoon Estate.

TW What's the most memorable tour you've ever experienced, and why?

MB We had a lady who was booking her daughter and granddaughter onto a tour. I asked why she wasn't coming, "Oh dear, I am too old". I explained that she could just sit in the front and I would paddle for her. I think the pic (featured above) says it all. I love that she brought her handbag.

TW What about your tours tends to surprise or excite people?

MB How easy the kayaks are to paddle. That you don't need any experience and

how different the world looks from the water.

TW What about your tours never bores you?

MB The beauty of the Swan River... Every tour it's different.

gogoactivetours.com.au

PAUL OLIVER

Owner and Guide at Up Close and Local Tours

Offering intimate food and wine tours through the Valley.

TW What's the best thing about working in the Swan Valley?

PO We (Paul and co-owner Shannon Oliver) get to work alongside some of our favourite wineries, and spend all day talking about wine! One of our favourite things about the Swan Valley in particular is that many visitors to WA (and even some locals) have never had the opportunity to try wines from the region, so they have no idea what to expect. Being able to showcase the award-winning wines, the history and stories of the families, and give people an understanding of wine production in the region is rewarding for us when our guests walk away with a new favourite wine or two.

TW What's the most memorable tour you've ever experienced, and why?

PO There isn't one particular tour, but plenty of memorable moments. We've had days where a winemaker has taken us out into the vineyard to taste grapes straight off the vine to see when they will be ready for picking, or taken juice out of the fermenters for guests to sample. Several times we have had winemakers from other regions

onboard our tours which is always a really interesting and insightful day for both us and the wineries we visit.

TW What made you become a tour guide?

PO We love to travel, and we love to learn about wine. When we aren't working, you'll find us in a wine region somewhere! Travelling the world made us realise what a beautiful part of the world we live in, and

really helped us appreciate all the things we have right on our doorstep. Perth has some amazingly talented, innovative and passionate small producers, and this makes our job easy because we are genuinely showcasing the things that we eat and drink ourselves.

upcloseandlocaltours.com.au

PHIL PESTONJI

Managing Director at Aussie Perth Tours

Offering food, beverage and wildlife tours through the Valley.

TW What's the best thing about working in the Swan Valley?

PP The close proximity to Perth, close proximity to such lovely venues in the Valley and a huge variety of products.

TW What about your tours tends to surprise or excite people?

PP An extra complimentary stop always goes a long way to keep people happy and excite them, so sometimes we take them to All Saints Church or The House of Honey, Mondo Nougat or Whistler's Chocolate Company where they can see Optus Stadium in chocolate form.



EXPLORE Make the most of your time in the Valley with Up Close and Local Tours (left and top), Swan Valley Tours (above and left page, far left), and GoGo Active Tours (left page on right).

TW What about your tours never bores you?

PP Every tour has different people from various nationalities, ethnicity, regions and their expectations for tours are different so boredom is not a question in mind.

TW What should people bring with them when taking a tour with you?

PP Their enthusiasm, queries and open minds to enjoy a good time out in the Swan Valley. aussieperthtours.com.au

A PARK PACKED WITH ADVENTURE

Pack up the kids and head to Whiteman Park for a day of exploring this mecca for family fun. By BROOKE EVANS-BUTLER



There are usually groans when I suggest doing an activity that involves prying my teen and preteen away from their devices, but the promise of a fun day out at Whiteman Park was met with promising enthusiasm, so I hustled the kids into the car before they could ask if they could bring their iPads or if there was free Wi-Fi and away we went.

Our planned itinerary included:

- **Pia's Place** (cost: free)
- **Snack from Guerrilla Hub Kiosk** (opposite Pia's Place)
- **Caversham Wildlife Park:** (cost: \$32 adult, \$15 child)
- **A ride on the Heritage Electric Trams** (cost: \$6 adult, \$3 child)
- **Revolutions Transport Museum** (cost: entry by donation)

TOP TIP: Download a map of Whiteman Park on their website so you can easily find each attraction and the closest parking.



Packed up and ready to go, we headed to Whiteman Park early, arriving at Pia's Place at 8.30am to beat the heat with a forecast of mid-30s for the day.

Pia's Place is the most beautiful nature playground — with so much to do, including a flying fox (a favourite with my kids) swings and a giant slide; it's an unbeatable setup as far as play areas go and blends seamlessly into the landscape. Various types of birds, shady trees and other forms of flora and fauna abound. As we were

walking around, I noticed there were so many inclusive and wheelchair accessible options, so it lives up to its description as an all-abilities play space.

A stone's throw from Pia's Place, we wandered over to Guerrilla Hub Kiosk for a mid-morning milkshake to kick-start the day. With slushies, ice-creams, toasties, burgers and more, there's plenty to get the kids excited.

Being so close to the Dog Park, they also had treats for furry friends so bring your pooch along as part of the family for a park visit.

Our next stop was Caversham Wildlife Park and despite living close by (and it always being on our list of things to do), it was our first visit to the privately-owned wildlife park — and it had us wondering why we took so long to visit.

We started at the Kangaroo Walkthrough, greeted by friendly staff who directed us to the kangaroo food for an interactive experience. The way to do it, we were told, is to reach your hand out under its chin, and if they're hungry, they'll eat — simple!

Tipped off that the kangaroos closest to the entrance were generally the first fed, we made our way deeper into the park to find a quiet patch with kangaroos eager to gobble up our treats.

My boys were enthralled, but with so much to do, we moved onto the Farm Show next for an impressive event. It was amazing to see just how much wool came off one sheep during the shearing demonstration, and the kids found the whip-cracking demonstration quite amusing, as a few people were invited from the audience to give it a go to varying degrees of success.

The Meet the Wombat and Friends experience showcased an array of reptiles and birds to admire, but of course the headline attraction — the wombats — were what we were there for. The kids were surprised that the wombat's fur felt coarse, having only thought of them as cuddly creatures before.

The Meet the Koala session was another stand-out experience, featuring the iconic Australian marsupial. The kids were thrilled to reach out and pet Stevie the koala, who matched up to their ideas of soft fur (though perhaps not so cuddly).

We visited the kiosk for refreshments (a cold drink was a welcome relief on such a hot day) but with a lovely picnic area, I'd recommend coming prepared with a packed lunch to make the most of this sanctuary.

On leaving the park, unfortunately the hot summer's day got in the way of our agenda slightly — the Heritage Electric Trams were not running due to the total fire ban — however, it is an activity we have



done previously, offering scenic views of the park while seated within a piece of history.

Moving on — we headed to Revolutions Transport Museum, which houses various modes of transport and interactive displays.

My youngest was entertained, climbing aboard the interactive displays and there was so much to read about and learn. I pointed out to the kids a story about Lew (Manton Lewis Cyril Whiteman), and how, during World War Two, Lew put his car up on blocks and travelled on horseback instead, because of the petrol rationing that was introduced at that time.

If your child is obsessed with anything mechanical that moves, they would be in heaven at this museum!

Speaking of transport museums, the Motor Museum of WA is another major attraction to experience while visiting Whiteman Park.

It's top of our list for our next visit, recommended for its display of over 200 cars and motorcycles from the 1800s to present day. The jewel in its crown of exhibits is the 2014 Red Bull RB10 racing car owned by Perth Formula One driver, Daniel Ricciardo — the actual car he drove to win his first ever Formula 1 race. Be sure to check out the thousands of die cast models on display as The Motor Museum of WA has one of the largest collections of die cast models in the world.

Open daily from 8.30am to 6.30pm, entry to Whiteman Park is free.
whitemanpark.com



PAMPER & PICNIC



Swan Valley Speedhumps



Holistic Hen

Escape city life any time you please, with these wholesome and holistic afternoon activities and staycation experiences.

By KATE JONES

Swan Valley Speedhumps

An experience like no other in the Swan Valley, Speedhumps offers luxury picnics and small group yoga sessions against the backdrop of three friendly dromedary camels, Ginger, Honey, and Matilda.

“Usually, after a yoga class you roll up your mat and head home, but we wanted to create a beautiful natural space where yoga could be fun and social, where people come to practice and then stay to eat, chat and socialise; and enjoy the camels and the natural

surroundings,” say owners Kirsty and Lisa.

Kirsty and Lisa began their venture in May 2020, when they took in Honey and Ginger as COVID pets, due to their previous owner being hit hard financially by the pandemic. After two years of training the camels, the business was officially launched in November 2022.

The yoga session can be held in the morning, followed by a healthy picnic brunch, or at sunset alongside an antipasto grazing board, both enjoyed in a luxe

bohemian picnic setup.

If yoga isn't your thing, come just for a luxury picnic, nibbling on a hamper comprised of local, seasonal produce from the Swan Valley. The picnic will be set up and styled for you, with all the beautiful pillows, rugs, and blankets you could need.

Alongside the three camels (Matilda is the newest member to join the herd), the farm property is home to chickens, grazing alpacas, horses, and wild birdlife.

swanvalleyspeedhumps.com.au

Holistic Hen

Specialising in all-inclusive, deluxe getaways, Holistic Hen offers two amazing experiences in the Swan Valley for the ultimate staycation.

The Swan Valley Soiree package includes two nights accommodation at your choice of The Vines Resort or Mandoon Estate, two breakfasts and a choice of three activities — imagine you and your friends at a wine and canape tasting, dressing up for a high tea, horse riding through the vines or indulging in a three-course fine dining lunch or dinner (plus, much more to choose from).

If you don't have two nights to spare, enjoy a quick getaway to the Swan Valley with the Escape to the Valley package, including one night's accommodation, one breakfast and two fun-filled activities.

Whether you are celebrating a special

occasion, organising a hen's party, wish to have a romantic getaway with your partner, or need a well-deserved break from the rigamarole of city living, Holistic Hen's experiences are the perfect way to spend time with loved ones and enjoy the luxuries of the Swan Valley, hassle-free.

Holistic Hen was started by director Jasmine Lawrence-Brown, who saw a gap in the market for an all-inclusive women's weekend away — a weekend with the right amount of rest, wellness, good food and wine. theholistichen.com.au

AmazingCo Mystery Picnics

Wishing to sample the Swan Valley's plethora of delicious local produce but unsure where to begin? AmazingCo offers an immersive picnic experience, teaming up with providores and suppliers in and around the Swan Valley to bring you the ultimate DIY picnic.

AmazingCo provides clues and riddles designed to guide you to cafes, bakeries, wineries, and restaurants in the Swan Valley; and once you have collected a hamper of goodies bit by bit, head to a special location to settle in for a picture-perfect picnic.

These unique Mystery Picnics launched in the Swan Valley in January 2020 and have been one of their most popular experiences on offer in Australia.

Ideal for couples, families, and groups of friends, AmazingCo also supplies conversation starters and games for you



and your loved ones. Just choose between the Mystery Picnic with Friends or the Mystery Picnic Date at the time of booking.

AmazingCo suggests other small businesses in the area to check out, so you can pop by art galleries, more wineries and boutique stores along the way, a fantastic way to sight-see and make a day of being in the Swan Valley.

Prepare to get off the beaten track and sample the best fare and beverages the Swan Valley has to offer.

amazingco.me/aus



Amazing Co Mystery Picnics

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MAALINUP.COM.AU

Get to know some of the brilliant and diverse varieties of birdlife native to WA when exploring nature trails within the Swan Valley.

By TORI WILSON | Images CLEM LYNCH

CHASING BIRDSONG



They say the early bird catches the worm; and while many of us are generally inclined to let the worm wriggle on by, it's well worth rising at first light to catch the other early birds in action at Bells Rapids.

Located about 45km northeast of Perth, this popular hiking destination is home to scenic streams and waterfalls that comprise part of the Avon River. Best known as the ultimate vantage point to catch the annual Avon Descent, it's a lovely spot for picnicking, exploring walking trails and birdwatching, year-round.

While the Rapids are flowing fastest in winter and wildflowers are in full bloom during spring, birds and beautiful scenery can be seen and experienced during any season.

Being summer, we opted to beat the heat and arrive as the sun had started peaking its head above the enveloping, grass-tree covered hills to the east, rising to say hello. Its golden rays cast themselves upon the



FUN FACT

Encompassing an area larger than Western Europe and abundant in diverse landscapes, Western Australia is a mecca for birdwatching, with more than 500 species of birds chronicled in the State.

riverbed, amplifying the sense of serenity of the surrounds. When pausing to listen, it was peacefully quiet, with only the sounds of running water and birdsong within earshot.

With binoculars, a camera, sunscreen, and water packed, you will be prepared with the essentials for spotting striking examples of Western Australian birds

basking about the Rapids.

Almost immediately we saw grey teals floating along the river and a little pied cormorant flying gracefully overhead. As we approached the walk bridge that spans the Swan River, pacific black ducks and wood ducks glided along the still water as a little black cormorant and white-faced

heron bathed beside one another before perching themselves on the rocks to dry their feathers. With my friend being the bird expert, something I learnt that day (aside from what vast variety of ducks there are) was, with wood ducks, you can tell the females from the males by looking for the distinctive stripes around each eye.

Crossing the bridge, we opted for the 2.5km River Walk over the 3km Goat Walk that both started on the other side. With the latter taking walkers up a hill and through some steeper rocky sections, the



River Walk naturally follows the river's edge for a more leisurely stroll.

Spotting a flash of iridescent blue fly by, we immediately stopped to admire and catch a photo of my favourite bird of all time — the splendid fairy-wren, colloquially known as the blue wren. The males are unmistakable during breeding season, spring and summer. Only then is their plumage the distinctive electric blue most know them for. Outside of breeding season their plumage moults into brown, making them appear more similar to females despite retaining their blue wings.

Tiny, little striated pardalotes — identified by brightly coloured strips of yellow running from their throats to their bellies — and a common willie wagtail also fluttered by. As we walked further down the track, we caught sight of a white-faced heron feeding in the shallows as two common bronzewing doves flew above.

Despite plenty of eucalypts shading the

FEATHERED FRIENDS Little pied cormorants (top of right page), white-faced herons (right page) and splendid fairy-wrens are some of the birds you will find at Bells Rapids.

track, the heat eventually began to catch up with us, so it was time to head back, but not before spotting a stunning sacred kingfisher perched on a log protruding above the river. With a regal turquoise back, rump and tail, a buff-white chest and extended black bill, it was one of the prettiest sights of the day.

With such an abundance of birds native to the Swan Valley region, we only scratched the surface on our morning walk. While exploring the trails, also look out for black cockatoos, ringneck parrots ("28s"), honeyeaters, silvereyes, robins, ravens, grey fantails, wood swallows and more.

swanvalley.com.au/See-and-Do/Get-Outdoors/Parks-picnic-spots/Bells-Rapids

NOBLE FALLS

Located just a few kilometres from Gidgegannup, Noble Falls radiates with tranquillity as a cacophony of birdsong fills the air and its waterfall flows majestically at the right time of year; set to the backdrop of dense marri, jarrah and blackbutt bushland.

The easy, 3.5km trail takes walkers along Woorloo Brook for a scenic stroll where native flora and fauna abound. A grey fantail, splendid fairy-wren, dusky wood swallow, western thornbill, scarlet robin and heron are just a few of the birds that you might observe; along with monarch butterflies, dragonflies, and thorny-looking Christmas spiders casually poised in their webs. Signs along the trail help to identify some of the plant species of interest, too.

Being a smaller location, the brook remains relatively high through summer, with its perfectly still waters reflecting eucalyptus and paperbark trees that line its banks; until eventually flowing generously once again, as seasonal rains set in.

This meditative spot is ideal for picnicking, with benches set beside the fall and granite outcrops perched along the other side.

swanvalley.com.au/See-and-Do/Get-Outdoors/Parks-picnic-spots/Noble-Falls

TREAT TIME



Discover the top spots that have families flocking to the Swan Valley for hours of entertainment and sweet treats.

By BOBBIE WALTON



In addition to its reputation for award-winning wines and abundant flora and fauna, the Swan Valley is equally renowned as a family-friendly destination full of adventure and engaging activities.

With vast open spaces, families can spend quality time enjoying experiences nestled in nature. From farm animals to pet and playgrounds to climb, to tractors to ride and sweet treats to taste — the Valley is bursting with fun activities that will entertain for days. We've narrowed it down for you with a few top picks.

SWAN VALLEY CUDDLY ANIMAL FARM

A firm front-runner for family fun is the Swan Valley Cuddly Animal Farm. Oozing Australiana charm, this rustic tourism experience is the perfect day out for the entire family.

Among the many animals there are emus, llamas, horses, lambs and pigs, and you can enter most of the pens and paddocks to get up close and personal. Admire the variety of birds, including parrots, cockatoos and peacocks. In the nursery area, discover bunnies, guinea pigs and chickens to cuddle, and at the 10.30am and 3pm daily bottle feeding you'll also meet baby lambs, kid goats and if you are lucky, piglets.

The entry fee is \$20 per adult, but those with a concession card pay \$15. Children are also \$15 and those under two-years old are free. For this fee, you get major bang for your buck as it covers not only entry to the animal farm, but also includes free bottle and bucket feeding, plus free rides on the vintage merry-go-round, tractor-train and bouncy castle. There's also a playground with slides and a tractor to climb.

Make a day of it and sprawl out at the shaded picnic area where barbecue facilities are available for a casual cook-up.

Alternatively, the Feed Shed Café offers a menu of hot foods, sweet treats, ice cream and hot or cold drinks.

cuddlyanimalfarm.com.au

WHISTLER'S CHOCOLATE CO

As Western Australia's oldest chocolate company, Whistler's has become a favourite among families and seniors. Making chocolate since 1972, the company's recipes have been passed down through



the generations to become much-loved and well-known for quality.

The chocolate factory is complete with a cafe, showroom and gift shop with free samples and a selection of artisanal chocolates and confectionery. There's rocky road, coconut rough, chocolate liquorice, chocolate snakes, handmade honeycomb and peanut brittles to name a few treats that will have the kids jumping for joy.

Once you've browsed (and hopefully purchased) enough to be drooling, wind down over a coffee in the lounge or settle down outside as the kids explore the enclosed garden area. Before you leave, be sure to check out their new handmade, chocolate Disney castle. It took their talented Chocolatier Ian Sargent 100 hours to create and weighs an incredible 200 kilograms!

whistlers.com.au

SUBZERO GELATO

SubZero is known for its award-winning, luscious gelato in mouth-watering flavours that truly stand out from the crowd.

Their mastermind gelato maker, Janneke Gerritsen, takes inspiration from seasonal produce and the many different tastes the world has to offer and creates mind-



The Swan Valley is a haven for family activity, with endless options for entertainment and sweet treats.

blowing flavours that surprise and delight. From kiddie favourites, such as chocolate and mango, to parent-pleasers such as limoncello and sparkling rosé sorbets, there's something to tickle all tastebuds.

Alongside gelato, there's a selection of light snacks and coffee available so mum and dad can recharge while the kids enjoy

Margaret River Chocolate Co



the brand-new playground. The fun play area features a gelato truck with a slide to explore, which makes it a really unique and intriguing experience.

subzerogelato.com.au

SWAN VALLEY STATION

This beautiful venue is set on lush lawns and offers a range of family-fun experiences including a play area, farm animals, nursery, sculpture trail, marron lake, gift shop and cafe.

It's a great stop to allow the kids to expend some energy. They can climb, slide and swing to their hearts' content in the shaded play area and pat the donkeys, ponies, goats and chickens while you sit back and soak up the views.

The grounds include a beautiful marron lake, which was stocked with 800 marron and 400 silver perch in 2022. As of about May 2023, the lake will be open to limited fishing and netting, which visitors can enjoy from the jetty or shoreline.

Meandering around the lake is a fascinating sculpture trail which features \$300,000 worth of unique sculptures

Maison Saint-Honore



including crocodiles, a pair of boxing kangaroos and a 700kg giant bronze tortoise. It's a wonderful walk for the family to explore together before grabbing a snack or drink from the cafe. They have a delicious selection of bakery treats, including scones with jam and cream, cakes, croissants and ice creams blended with seasonal fruit.

Take a little bit of Swan Valley Station home after exploring its nursery and gift shop. The nursery stocks a wide range of plants from herbs and perennials to trees and ceramic pots. In the gift shop you will find a lovely selection of locally made products, which serve as a wonderful memento of your trip to the stunning Swan Valley.

swanvalleystation.com.au

MARGARET RIVER CHOCOLATE CO

The Margaret River Chocolate Co's exquisite chocolate range contains 200 different hand-made, premium products including caramel, dark, milk, white, ruby and sugar-free chocolates.

The Swan Valley venue is a must-do attraction with its factory offering free tastings and a viewing window giving a glimpse into the life of a chocolatier. View the masters perform their craft while you meander the gift shop and choose from the bars, sauces, truffles, lollies, pastilles and gift hampers.

If seeing so much chocolate leaves

you feeling peckish, these guys have you covered. Alongside a range of hot drinks, gelato and bakery treats they serve breakfast and light lunches seven days a week. The cafe is a lovely place to rest your legs after a day exploring the Valley. It has seating inside as well as a sundeck overlooking the gardens and vines.

An added bonus about visiting the Margaret River Chocolate Co is the opportunity to visit Margaret River Providore. Located on the same property as the chocolate factory, it offers a huge range of preserves, chutneys, olive oils and award-winning Coward and Black wines.

chocolatefactory.com.au

MORISH NUTS

Multi award-winning, hand-crafted confectionery using a traditional family recipe is what makes Morish Nuts so special. A proud Western Australian business, for over 25 years owners Archie Moroni and Marie Mapp have used only premium Australian produce resulting in the most delightful snacks and treats.

With something on offer for everyone, there's a vast selection to choose from, including Caramel Coated Cashews, macadamias, almonds and peanuts, plus exotic flavours like the truffle or wasabi flavoured macadamias, or the classic indulgence of Peanut Brittle and Peanut Crunch. For those that can't choose just one, there's also hampers and giftpacks containing a mixed variety of favourites.

The perfect indulgence, Morish Nuts also offers gluten-free and vegan-friendly options.

The modern production retail outlet includes a viewing window where visitors can witness the confectionery being made, so be sure to swing by and watch the magic happen before trying a free tasting of Morish Nuts.

morishnuts.com.au

MAISON SAINT-HONORE

If you enjoy outstanding coffee and mouth-watering pastries, this is the place for you. Starting life in 2010 as a supplier of macarons, this stunning French patisserie has grown to be so much more.

Calling the Swan Valley home, Maison Saint-Honore is now serving up both

sweet and savoury treats that will have you salivating. Authentic French pastries, croissants and macarons, fresh bread, handmade cakes and great coffee are served from its production site in Caversham, which includes a cafe and large children's play area.

It's a wonderful place to stop for a quick bite to eat while the kids let off some steam. The Brunch Box is a great option for families on the go and includes sandwiches, rolls, pastries, macarons, crepes and mini jars of jam and salted caramel sauce.

maisonsainthonore.com

STELLA GELATO

These guys are all about good food, good friends and great gelato. Using the best local ingredients, the team at Stella Gelato takes great pride in the quality and exciting nature of their products.

Every day, they lovingly create fresh gelato in mind blowing flavours such as crunchy honeycomb, salted caramel and nougat. There are more than 20 flavours available, including vegan options so you're sure to find your perfect match.

As well as gelato, there is barista coffee available and in autumn/winter waffles are added to the menu. These are served with your choice of sauce, cream and toppings — bellissimo.

stellagelato.com.au

PASTA IN THE VALLEY

Pasta in the Valley is a family-owned Italian restaurant with serious personality. The incredible venue is nestled among nature with grapevines and stunning views. There are inside and outside dining areas, with the alfresco area overlooking a shaded enclosed playground so parents can relax and enjoy meals while the kids explore.

The restaurant owners and chefs love to share their passion for great food with customers. Every day, the 'Mini Chef' experience allows children to make their own fresh pasta to take home.

Big and little kids alike can also check out the incredible 30m industrial pasta making machine that spans the entire restaurant. Imported from Italy, the machine was once capable of producing six tonnes of pasta per day. Now on display in the restaurant, it



Pasta in the Valley



Taphouse Mulberry Estate

showcases the pasta making process.

If you don't have time for a sit-down meal, Pasta in the Valley also offers a takeaway service with online ordering also available. The takeaway cafe also offers pasta sauces, coffees, cakes and gelato so there's plenty of reasons to swing by. There's even a drive-through for added convenience.

pastainthevalley.com.au

TAPHOUSE MULBERRY ESTATE

Grab your mates or bring the whole family to enjoy a fun day out at the Taphouse.

Located in the heart of the Swan Valley, nestled nicely on the banks of the Swan River, Taphouse Mulberry Estate caters to the whole family, with hearty meals as well as lighter options for the ultimate, relaxed afternoon out.

Enjoy local WA beer and cider on tap with some classic Aussie pub fare, or indulge in local WA wines paired with a tantalising tasting platter. Grab a tasting paddle of tap house beers or taste some wines before settling in for lunch.

The Taphouse will keep the kids (and adults) entertained for hours with an 18-hole mini golf course, ample wide-open space and a small playground — so you can just sit back relax.

taphousemulberryestate.com.au



IMAGE West Creative

Bobbie Walton speaks to Swan Valley brides about what made their special day the event of a lifetime.

With vineyard vistas, lush landscapes and infinite rustic backdrops, it's for good reason the Swan Valley is renowned as a magical destination to say 'I do'.

After speaking with some lucky couples that chose to tie the knot here in the Valley, it's evident the abundance of local produce, award-winning venues and experienced vendors makes the region an obvious option for those seeking a spectacular day that runs seamlessly.

Discover what they have to say about some of the region's prime locations...

SANDALFORD WINES

Established in 1840, Sandalford Wines is steeped in a rich history. This award-winning venue is known for high-quality wines, exquisite food, expansive grounds and world-class service standards.

Mr and Mrs Mirco

With their eye on the Valley for some time, the deal was sealed when bride Alana and groom Jordan (featured right) attended Sandalford's Wedding Expo and instantly fell in love with the location.

"As soon as we drove down the stunning long driveway, we knew we had our reception venue," muses Alana.

"We jumped from our car excited to explore and were blown-away by the picturesque surroundings and beautiful facilities. The venue had a classic elegance that perfectly matched our vision."

Alana and Jordan describe their wedding as both modern and rustic. Guests enjoyed the beautiful rolling-hill views over pre-dinner drinks while family photos were captured to preserve the memories.

"Re-joining our guests for the reception, I was breathless when I saw our loved ones gathered in the incredible wine barrel-lined function room," says Alana.

"Warm festoon lights flickered against the soft drapery, dressed tables and charming wooden furniture. Then after dinner, we danced all evening. The room was so private and intimate that we really felt it was ours."

Challenged to identify a highlight amid the vast number of joyful details, the premium food and beverage offerings was a stand-out for the pair.

"We were invited to do a wine-tasting to select our drinks, which was lovely. The food was delicious. Every bite was bursting with amazing flavour. We have had such great feedback from our guests about the food, and we loved it too."

Mr and Mrs Cripps

The spectacular destination is hard to look past when perusing the options of the Valley, and Brownlow medallist Patrick Cripps and long-time partner Monique Fontana (above right) couldn't have agreed



more, having selected it for their nuptials in December 2022.

Monique shares the importance of dedicated staff when it comes to pulling off an event to remember.

"The wedding went off so well — all we have heard from everyone is how great the venue, styling, food, drinks, music etc were. We all really appreciate the staff's hard work to make it flow so smoothly and the fact that nothing was too much trouble," says Monique.

“
As soon as we drove
down the stunning
long driveway, we
knew we had our
reception venue”



and the event spaces were exactly what we were looking for," said Donna.

"It was such an incredibly special day, full of laughter and tears. We were married in the brand-new Pavilion, overlooking the landscaped grounds. Dressed with silk drapes, fresh flowers, timber benches and lanterns it was the perfect place to gather with our loved ones for our vows. The birds were singing, and the stream was trickling behind us. It was majestic."

Following the ceremony, the duo and their loved ones hopped on golf buggies for photos around the resort while guests enjoyed canapes and pre-dinner drinks. Recollecting their entrance into the reception, Donna described the Cabernet Room as a stunning location to celebrate, decorated delightfully in green and gold to reflect the natural beauty outside the venue, within.

"Every element of the wedding flowed so easily. The staff were incredible and handled everything with such professionalism. They seemed to genuinely care about us and even danced with the children at the reception!"

Mr and Mrs Bhalsod

After COVID forced bride Deirdre and groom Neelesh (below) to postpone their wedding, they were finally able to say "I do" in October 2022 and they couldn't have been more pleased with the outcome of the day.

THE VINES RESORT

Tranquil resort grounds, a private vineyard and beautiful garden pavilions make The Vines Resort a wonderful wedding venue choice for any seeking a destination enveloped in greenery.

Mr and Mrs Lewis

Bride and groom, Donna and Mark (featured above), married at the Vines at the end of 2022 and reflect on the joys of the planning process experienced from day one.

"Our magical experience at The Vines began long before our wedding day. We went to The Vines during The Swan Valley Wedding Expo and loved the family-vibe. Staff were so welcoming, friendly and kind



“Having our wedding at The Vines meant we had a full day of fun on site. While the boys enjoyed a morning round of golf, us girls had our hair and makeup done in one of the Vines Resort apartments. We sipped champagne and enjoyed every moment of the atmosphere,” said Deirdre.

The pair chose to say ‘I do’ at a church nearby, returning to The Vines for photos and the reception.

Having planned to marry in April, they opted for an autumn theme, with the room decorated with native flora and in orange and red to replicate the colours of the season’s vineyards.

Deidre says a highlight that can’t be forgotten was the food, with guests sharing in the sentiment.

“We opted for a buffet as it would cater for so many tastes and dietary requirements. The options were outstanding and so delicious — we had roasted barramundi fillet, roasted sirloin of beef, butter chicken curry, salads and pasta. It was incredible.”

“
Deidre says a highlight
that can’t be forgotten
was the food, with
guests sharing in the
sentiment”



IMAGE Roman International Photography

BROOKLEIGH ESTATE

A French-chateau inspired property complete with luxurious gardens, awe-inspiring scenery and decadent day-spa — if you’re seeking exclusive use of a glamorous property, Brookleigh is ideal.

Mr and Mrs Chapman

Reminiscent of the location they met, Mai and Konnor (featured above) couldn’t look past Brookleigh Estate when it came to selecting their dream wedding venue. The convenience of spending their entire day in one place was another tick off their wish list.

“Brookleigh Estate is absolutely beautiful. The French-style theme flows through every element with enchanting gardens and chateau accommodation,” says Mai, who spent her wedding day morning soaking in the views of the stunning setting.

“We had our ceremony at the Lakeside location and were nestled in amongst the

lush greenery, with sun glistening through the shade of trees and pergola overhead. Water in the lake was babbling, birds were chirping and the leaves rustled gently in the breeze. It was lovely.”

Following the ceremony, family photos were captured while guests wandered the magnificent grounds, enjoyed drinks from the beverage van and ate canapes on the terrace.

Wanting to continue keeping as close to nature as possible, Mai and Konnor chose the Secret Gardens as the location for their reception.

“We took on the planning for our wedding so it meant a lot of liaisons with various suppliers. The suppliers recommended to us by Brookleigh were outstanding. Because they work together often, we didn’t have to direct much on the day. This meant we could enjoy our special day with minimal interruption, which was really appreciated,” says Mai.

SITTELLA

With the Darling Range escarpment as a backdrop and sweeping vineyard views, Sittella's Mediterranean styled grounds and buildings make a breathtaking wedding venue.

Mr and Mrs Warfield

Seeking some place intimate, Amber and Jordan Warfield selected Sittella for its secluded, private ambiance that aligned with their vision.

"Our wedding day in the Swan Valley was exactly as we imagined it, surrounded by close friends and family in a beautiful location," says Amber.

"Our ceremony was absolutely beautiful, nestled alongside the lake. The serene setting was so magical that we felt we were the only people in the world, and the dusty pink roses I had chosen for decor complemented the romantic Mediterranean feel."

Following the exchange of vows, the couple wandered the stunning grounds as photographers captured the moment.

"I particularly love the pictures we had in front of the iconic iron gates. As we had photos, our guests enjoyed pre-dinner drinks and canapes and we joined them for our sit-down meal in the restaurant.

"Sittella is an intimate venue and was perfect for our relatively small wedding.



With about 60 guests, tables filled the deck area and we had complete privacy as we celebrated alongside our loved ones.

"It would be hard to choose a highlight, but I will say the entire experience of

planning was fantastic. The staff at Sittella are so knowledgeable and professional and made it completely stress-free. On the day, they took control and we enjoyed our day without a hitch."



NIKOLA ESTATE & OAKOVER GROUNDS

The breathtaking Nikola Estate oozes nostalgic romance with its historic buildings, heritage listed jacaranda trees and landscaped grounds.

Mr and Mrs Scorer

Bride and groom, Sophie and Steven, exchanged their vows on the beautiful grounds of Nikola Estate before celebrating in style at Oakover Grounds in June 2022, proving the Swan Valley is a fantastic choice even in the colder months.

“Nikola Estate in winter is absolutely incredible. Earthy tones, vibrant orange leaves and intimate buildings gave the grounds the traditional atmosphere that we were going for,” says Sophie.

“We had a big bridal party and about 160 guests so we wanted a large venue that still felt cosy. We were married in the Old Cellar, which was a stunning old timber structure.”

Dressed simply with floral decor, a jute rug

“

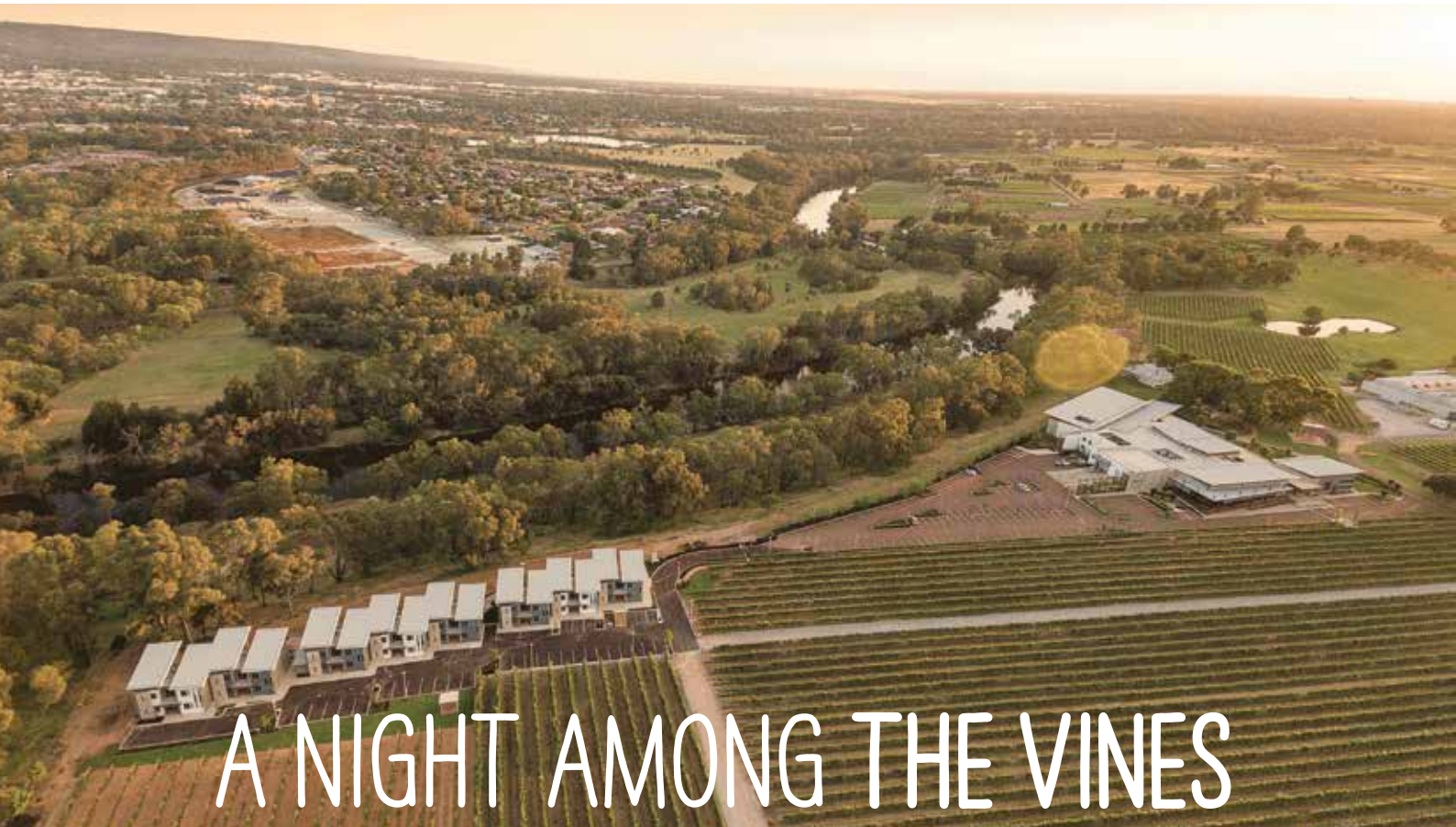
Dressed simply with floral decor, a jute rug and festoon lighting draped overhead, Sophie describes the venue as warm and romantic.



and festoon lighting draped overhead, Sophie describes the venue as warm and romantic.

Following the ceremony, photos were taken with the historic buildings and stunning pine trees as a backdrop before the party kicked-off down the road at Oakover Grounds. With Nikola and Oakover both owned by the Yukich family, the transition between venues was seamless, Sophie recalls.

“In fact, everything about our day was seamless. The planning was incredibly easy and the staff at Nikola gave us the most perfect day. Everything we asked for they were able to accommodate. Plus, they are so well connected into Swan Valley wedding vendors that they could recommend great suppliers.”



A NIGHT AMONG THE VINES

Looking for a serene, boutique retreat away from the city? **Tori Wilson** explores The Colony in the Swan Valley and discovers tranquility.

When thinking about the Swan Valley, it's hard for Mandoon Estate not to be front of mind — having cemented itself as an institution of luxury in the region since its cellar door opened in 2011.

Since then, it's expanded to include a suite of experiences to captivate the senses at any time of day — including its cellar door serving award-winning wines, its Wild Swan fine-dining restaurant serving a la carte and set menus of seasonal dishes, Homestead Brewery offering wholesome meals plus fresh brews, and The Llawan Beer Garden located nearby the river — all based within a short radius of one another.

Something more of a secluded secret though, is its boutique accommodation, The Colony. Just a short stroll from the cellar door and slotted neatly between its 1895 block of historic Verdelho vines and the west side bank of the Swan River, The Colony is a contemporary enclave of 32 sleek, well-considered rooms that make for the ideal intimate retreat.



Having just fuelled-up over a late breakfast at Little Guildford after birdwatching nearby at Bells Rapids that morning, my partner and I settled in at Mandoon early while we waited for check-in. The Llawan was clearly the place to be on a Sunday afternoon, with families filling the tables. But, prepared with a picnic rug, we managed to find a quiet spot on the expansive lawn; shaded by the overhanging leaves of eucalyptus trees and overlooking

the river. With a seasonal Grapefruit IPA in hand and live tunes playing softly in the distance, it was the perfect setting to pass time.

Check-in was seamless (you can find the welcome desk tucked beside the cellar door) and with no shortage of parking, The Colony was easy to access.

We were booked for the Superior Room, so wandered up the stairwell to the second

floor to a small but spacious room that felt lofty and bright, with high ceilings and ample natural light shining through. The aircon was already flowing, making it welcomingly crisp and refreshing on a 32-degree day.

Looking around, the fittings and details were minimalist and modern while the bathroom was luxe, featuring gold taps and trimmings, with a double vanity and views peeking out across the vineyard.

The best view though was experienced from the petite polished-concrete balcony, overlooking a swathe of eucalyptus trees lining the banks of the flowing Swan River.

Pulling back the ceiling-high sheer drapes, we plucked a bottle of Mandoon's Methode Traditionelle sparkling from the mini bar and soaked in the picturesque surrounds. The sparkling was delicious. Made of handpicked Semillon, whole bunch pressed and matured for 12 months in bottle on lees before disgorging in the traditional fashion; it had a fine bead, lifted citrus notes and a savoury backing of baked bread.

With the sun beginning to set, it was time to celebrate over dinner at Homestead Brewery. After a long day, it was ideal to be able to stroll through the picturesque

vineyard that framed the walkway over to the restaurant, with no need to leave the estate.

We sat alfresco amid the warm, still air as the sun had just dipped below the horizon. The golden-hued and dusky pink sky illuminated the vineyard, making for a mesmerising view.

We ordered light — the market fish, with broccolini on the side — having had the cheese board at the cellar door over a wine tasting earlier that day (highly recommended). The fish of the evening was seared snapper, succulent and juicy; served with spicy rocket, lemon, and pepperonata, a medley of sweet bell peppers drizzled in

olive oil, originating in southern Italy.

Given we had been overlooking the very vines across the duration of our stay, I chose the "Block 1895" Verdelho, which had subtle tropical characteristics and decent acidity that paired with the fish perfectly. My partner chose Homestead's Bright Cider Life, which was subtly fruity yet crisp and dry.

Being just far enough from the city meant, by night, the clear sky was alight with glittering stars, so we wandered back for a peaceful sleep; but not before making the most of the setup. The TV came equipped with a range of free movies, including the classic Reservoir Dogs.

Visit Homestead Brewery (right), and taste Mandoon Estate wines (bottom right), when staying at The Colony.



Waking up early, we opened the drapes to the crisp morning air and golden, glowing light reflecting off the polished-concrete walls of the balcony. Coffee pods were complimentary, providing a much-needed caffeine hit before embracing another day out in the Valley. We left thankful for our tranquil retreat, which was ending too early.

mandoonestate.com.au/the-colony

SETTLE IN AND UNWIND

With accommodation options for all tastes and preferences, from budget to luxe, the Swan Valley's vine-dense destinations are sure to charm even the toughest of critics. *By* ALEXANDRA CASEY

Whether you're around for a day or the whole weekend, you'll be needing somewhere cosy and comfortable to rest your head while exploring the Swan Valley. And with an array of accommodation options to choose from, you'll want to pick the perfect perch to suit your style.

Here are a couple of local retreats well worthy of a gander.

The Vines Resort

In the heart of Western Australia's oldest wine growing region, The Vines Resort fuses luxury with a relaxed "South West" feel. Surrounded by native bushland, wildlife and impeccably maintained gardens, the resort is a comfortable 35-minute drive from the Perth CBD, cementing itself as the perfect weekend escape, equal in style and convenience.

Whether you're planning a stay around exploring the nearby attractions, onsite amenities or the comforts of the finer things, The Vines Resort ticks all the boxes as well as those you didn't even know you were looking for. Think, 36-hole championship golf course and 18-hole mini golf to unleash that competitive side, or the award-winning day spa, hair salon and stretch specialist to bring your health and wellness ideals to life. There is also a 24/7 gym, tennis court and outdoor swimming

pool.

Expect to sip your morning brew while watching kangaroos graze the green, enjoy breakfast and dinner onsite at the delightful Muscats Restaurant or Vines Cafe and enjoy a tippie at the bar after your round of golf.

Resort general manager Phil Richards says guests love the room sizes, which are significantly larger than those of standard hotels and the fact that each has its own private balcony overlooking the vineyard, golf course or gardens. And for those wanting a little more space, the resort also features a range of self-contained two and three bedroom apartments.

Located only 20 minutes from the Perth airport, The Vines Resort is a convenient base for interstate and overseas guests eager for a taste of the region.

vines.com.au



The Vines Resort

Settlers Rest Farm Stay

Built in the early 1900s with weatherboard, iron and jarrah flooring, the cottage — presently known as the Settlers Rest Farm Stay — was one of the original settler's homes in the Swan Valley, and is now, one of the very few left. The original property was home to a vineyard, owned and operated by the Sarich family.

Since then, the home has been completely restored, but the original character and charm remains, coupled with the addition of modern comforts. With its lack of street lights and uninterrupted Valley views, guests are gifted a taste of the tranquil Australian country lifestyle, less than half an hour from the city centre.

Voted as one of Western Australia's Top 10 farm stays by Qantas magazine and the first of its class in the Swan Valley, Settlers Rest Farm Stay is a family-friendly getaway with opportunities to hand feed the farm animals — expect sheep, chickens, alpacas, goats and equine friends. Holiday-goers are also encouraged to switch off and disconnect from the hustle and bustle of life while staying at Settlers Rest, so Wi-Fi isn't provided.

settlersrest.com.au



Settlers Rest



The Swan Valley Retreat

This well-kept secret nestled within the Valley is the ultimate adults-only getaway. Encapsulated within nature — with even farm animals freely roaming — this little sanctuary comprises two standard luxury rooms and one premium offering, the spectacular Wine Barrel room, pictured.

All rooms are stunningly designed with soft carpet, king-sized beds, carefully selected furniture and free-standing bath tubs.

Step out onto the elevated patio for panoramic views of the expansive property. While enjoying the great outdoors, slip into the private outdoor spa to soak before or after some downtime in the natural Canadian cedar sauna, equipped with a stone oven.

In the chillier months, cosy up by the fire pit at night and gaze at the glittering stars above.

swanvalleyretreat.com.au



OPTIONS AROUND THE CORNER

A stone's throw from the Valley, there is a range of nearby options worth your time. Enveloped in old world charm and industrial heritage, here are a couple of Midland-based alternatives.

Quest Midland

Whether you're staying for a night or a little longer, Quest Midland (above) offers a sense of relaxation and comfort with its serviced apartment-style hotel rooms.

Choose from the studio style, fitted with a kitchenette — a great alternative to a hotel room — or one or two-bedroom apartments, which are ideal for families, business colleagues or larger groups searching for that home away from home experience with full kitchen and laundry facilities.

What's more? Quest Midland is pet-friendly, so you can rest easy knowing you and your furry friend can have the paw-fect travel experience together. The complex also features a swimming pool, barbeque, gym and conference room, located within close proximity of cafes, restaurants, the Midland Gate shopping centre and train and bus stations.

questapartments.com.au

Big4 Midland Tourist Park

Nestled among native gardens and located on the edge of the Swan Valley, only 20 kilometres from Perth, less than 10 minutes from the Swan Valley and 15 minutes from the airport, BIG4 Midland Tourist Park offers an extensive range of quality accommodation options.



From small ensuite rooms to large self-contained chalets, caravan and camping sites, the caravan park boasts options for the budget traveller, families and those looking for something a little extra.

Park amenities feature a heated outdoor spa, swimming pool, barbeque area and a fully equipped camp kitchen, not to mention the pedal karts you'll want to hire to get around. The recreation room — which was revamped in 2021 — is fitted with comfortable lounges, large television and a library for the enjoyment of guests. As well as complimentary tea and coffee, free Wi-Fi and an assortment of games.

big4.com.au



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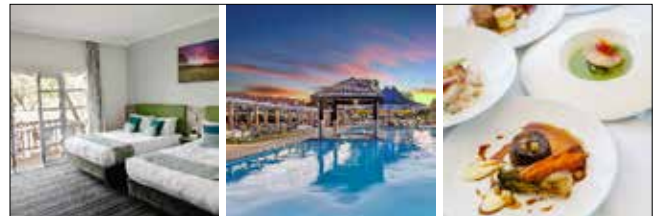
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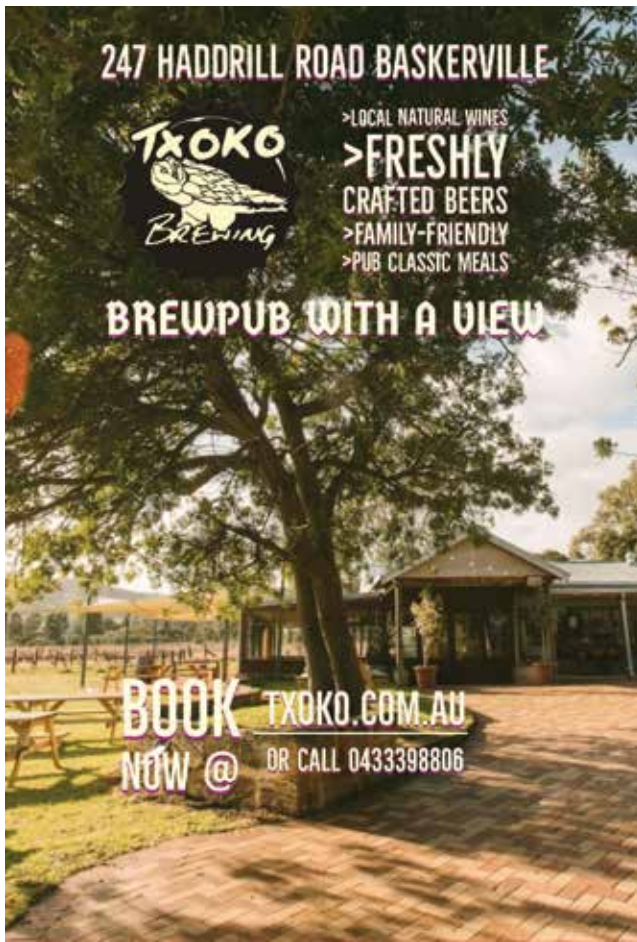
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The Swan Valley Visitor Centre

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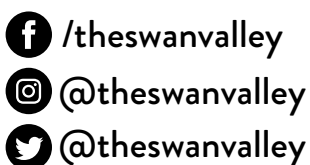
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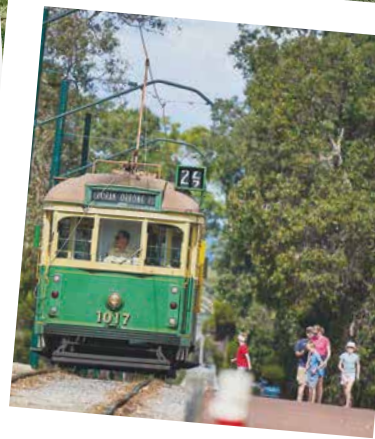
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