

Riverina Foodies Tour

A culinary adventure



7

site visits to modern progressive farmers proud of their industries and mindful of their environmental and social responsibilities

6

scrumptious meals from the best restaurants the Riverina Food Bowl Region can offer

5

action packed days that will energise your conversations and revolutionise your meals for months

4

nights in the Riverina's finest accommodations

3

cooking classes led by chefs who know their onions (and all the other quality products of Australia's primary food bowl since 1912)

2

options – you provide transport or we arrange it

1

The **number one** B2B foodies tour in New South Wales!



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For information email agtoursriv@gmail.com (preferred) or text **0419 407 804**
Arranged by Agricultural Tours Riverina, operating since 2014

Riverina Foodies Tour

A culinary adventure



Destination NSW

Paddock to Plate Cooking Classes VIP Farm Experiences Delicious Dining

Riverina Foodies Tour is an exclusive, high value group experience allowing participants to learn from acclaimed chefs how best to select, prepare and present a sample of high quality Regional products.

Meet the farmers, appreciate their skills and commitment before absorbing the skills developed by chefs to bring out the best, from the best.

Tour Inclusions allow a full appreciation of how to recognise, select, prepare and present high quality ingredients from Australia's premium regional supplier of wholesome food products.

- Five-day tour starting in Wagga Wagga after lunch on a Monday and finishing in Griffith before lunch on Friday
- Minimum of six farm visits to a mix of agricultural enterprises
- Three cooking classes featuring local farm-fresh ingredients, led by prestigious chefs at three iconic food establishments: **Food I Am** (foodiam.com.au), **Whitton Malthouse** (whittonmalthouse.com.au) and **Piccolo Farm** (piccolofamilyfarm.com.au)
- Three course evening meals at three fine restaurants, each celebrated beyond the region
- 4-star motel accommodation with cooked breakfasts at all locations
- Personable tour guides, each with over 30 years of experience in agricultural industries



Tour features ensure your group will be engaged, enlightened and energised throughout the tour.

- The three cooking classes are culinary adventures with local chefs showing how to turn fresh farm produce into amazing dishes
- A fruit farm visit allowing harvest from the tree in season while the farmer explains what resources, expertise and care it takes to grow the best quality product
- Visits to rice, wheat, barley, canola growers (in season) for first-hand experience before harvest
- Aquaculture is a new, growing industry and a visit to a commercial fish farm is included.
- Meat production is an important part of the regional mix. Your tour includes visits to a grazing property and to livestock saleyards in fast-moving operation.
- Amazing dining experiences at thecharleswagga.com.au in Wagga Wagga, pagesonpine.com.au in Leeton and littleitalyrestaurant.com.au in Griffith
- A chance for boutique shopping along the picturesque tree-lined main street of Griffith



Destination NSW



Destination NSW

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Agricultural Tours Riverina is a small, specialist provider of personalised and pre-planned regional learning experiences. We are a separate business unit of Education and Training Services and Projects Pty Ltd (ACN 073141161), established 1996. Our tours allow participants to understand, appreciate, enjoy and contribute to the industries and communities they visit.



Destination NSW



Destination NSW

The Riverina is one of the most productive and agriculturally diverse regions in Australia. It produces 30% of the nation's tablewines, 95% of prunes, 95% of rice, 30% of citrus and is a major producer of broiler poultry, quail, almonds, hazelnuts, walnuts, olives, Murray Cod, vegetables and grains. It has a huge range of smaller, boutique rural products such as jobo, mung beans, cheeses, berries and red dates. The variety and quality of rural production is truly astounding.

Where is the Riverina?

The Riverina is located in southern New South Wales west of the Great Dividing Range. The Riverina Region essentially covers the catchment of one of Australia's great inland rivers, the Murrumbidgee River. It forms part of traditional lands of the Wiradjuri Nation.

We meet your group in Wagga Wagga early afternoon on Monday, then travel through Leeton to Griffith. The tour ends mid-morning Friday.



Destination NSW

What to bring

Clothing for five days suitable for the season, fully enclosed walking shoes, hat and sunscreen.

Nett (wholesale) price per group

Valid 1 April 2023 - 31 March 2024.

Cooking classes are limited to 16 people to allow individualised attention. Tour group size can be increased for members not participating in cooking classes.

Groups up to 16: \$34,595.00AUD (Nett) twin share.

Single supplement may be possible \$285AUD (Nett).

Additional participants in the tour not joining cooking classes: \$1,620AUD (Nett) to cover accommodation, meals and farm visits.

Not suitable for children under 12 years or people with mobility issues.

Tour group price does not include transport. However, your driver's accommodation and meal costs are included in our group fee. Our fee includes accommodation, all meals (except Thursday lunch), farm visits, cooking classes, local tour guide and all GST commitments.

Bookings

Tours run on demand. Book your tour at least six weeks in advance. A 20% non-refundable deposit is required within seven days of your preferred date being confirmed by us, with the 80% balance to be paid 20 business days prior to commencement of the tour.

Tours are all five-day mid-week commencing Wagga Wagga on Monday and finishing the following Friday in Griffith. Variations to itineraries may be negotiated.

Cancellations: Penalty of 50% of all fees paid for cancellations within five days of tour start date. Penalty of 80% for cancellations within 48 hours of tour start date.

Contact

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Riverina Foodies Tour

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The Lawson Riverside Apartments



The Charles Restaurant

DAY ONE

Afternoon in Wagga

TIME	ACTIVITY	VENUE
2:00 pm	Group arrives at The Lawson Riverside Apartments, 117 Tarcutta Street. Meet with ATR staff and book into accommodation. See www.lawsonriverside.com.au	The Lawson
3:00 pm	Travel to 1st Farm Visit - 30 km round trip	Coach
3:30 pm	1st Farm visit - Chosen according to season	TBA
5:00 pm	Return travel to accommodation	Coach
5:30 pm	Refresh and prepare for evening meal	The Lawson
6:00 pm	Walk to evening meal - 300 metres	Walk
6:30 pm	Evening meal at The Charles 5 Course degustation meal	The Charles
8:30 pm	Walk back to accommodation	Walk
9:00 pm	Settle in at accommodation	The Lawson



Food I Am cooking class



Rice farm visit (when in season)

DAY TWO

Wagga cooking class and travel to Whitton

6:00 am	Guests enjoy cooked breakfast at The Lawson Riverside Apartments	The Lawson
8:30 am	Travel to 2nd Farm visit - 30 km round trip	Coach
9:00 am	2nd Farm visit - Chosen according to season	TBA
10:00 am	Travel to Food I Am cooking classes - 10 kms round trip	Coach
10:30 am	Cooking class at Food I Am Lunch at Food I Am	Food I Am
3:00 pm	Travel to Narrandera for 3rd Farm visit - 100 km trip	Coach
4:00 pm	3rd Farm visit - Chosen according to season	TBA
5:00 pm	Travel to Leeton for evening meal - 30 km trip	Coach
6:00 pm	Three course, French styled evening meal at Pages on Pine ; Drinks at own cost	Pages on Pine
8:00 pm	Travel to Whitton Malt House - 30 km trip	Coach
8:30 pm	Book-in to Whitton Malt House luxury cabins accommodation	Whitton Malt House
9:00 pm	Settle in at accommodation	Whitton Malt House



Citrus farm visit (when in season)



Pages on Pine Restaurant

DAY THREE

Whitton cooking class and travel to Griffith

6:00 am	Guests have breakfast at Whitton Malt House café in their own time	Whitton Malt House
8:30 am	Travel to Farm visit - 40 km round trip	Coach
9:00 am	4th Farm visit - Chosen according to season	TBA
10:00 am	Return to Whitton Malt House	Coach
10:30 am	Cooking class at Whitton Malt House Lunch at Whitton Malt House	Whitton Malt House
3:00 pm	Travel to Farm visit - 30 km trip	Coach
3:30 pm	5th Farm visit - Chosen according to season	TBA
4:30 pm	Travel to Griffith accommodation - 25 km trip	Coach
5:00 pm	Book-in to Griffith Quest accommodation	Griffith Quest
6:00 pm	Walk to restaurant for evening meal	10 min Walk
6:30 pm	Three course, Italian styled evening meal at Little Italy ; Drinks at own expense	Little Italy
8:30 pm	Walk back to accommodation	10 min Walk
9:00 pm	Settle in at accommodation	Quest Griffith

DAY FOUR

Cooking class, shopping and farm visit around Griffith

6:00 am	Guests have breakfast at Quest Griffith restaurant in their own time	Quest Griffith
8:30 am	Travel to Farm visit - 40 km round trip	Coach
9:00 am	6th Farm visit - Chosen according to season	TBA
10:00 am	Travel back to Griffith main street	Coach
10:30 am	Free time for guests to explore Griffith shopping; Lunch at own expense	Griffith main street
1:30 pm	Travel to Piccolo Family Farm - 10 km round trip	Coach
2:00 pm	Farm tour - Piccolo Family Farm	Piccolo Family Farm
3:00 pm	Cooking class at Piccolo Family Farm	Piccolo Family Farm
6:30 pm	Evening meal at Piccolo Family Farm	Piccolo Family Farm
7:30 pm	Travel back to accommodation	Coach
8:00 pm	Settle in at accommodation	Griffith Quest

DAY FIVE

Morning at Griffith before departing

6:00 am	Guests have breakfast at Griffith Quest restaurant in their own time	Griffith Quest
8:30 am	Travel to Griffith Sheep Saleyard visit - 5 km trip	Coach
9:00 am	7th Farm visit - Sheep sales in progress	Griffith Saleyards
10:30 am	Depart Griffith livestock exchange; Riverina Foodie Tour ends	Coach

Estimated distance for Riverina Foodie tour = 385 km



Whitton Malt House



Aquaculture farm visit (when in season)



Little Italy Restaurant



Quest Griffith



Piccolo Family Farm cooking class



Griffith Sheep Saleyard

CHEF BIOS



WAGGA WAGGA

VARIOUS TOP CHEFS OF THE RIVERINA

Food I Am draws upon **a range of distinguished chefs** for their cooking classes. At Food I Am you will appreciate the depth of talent and experience they have on staff, or as guest teachers for your Foodie Tour group.



WHITTON

MITHUN KARTHICK MUTHU VENKATACHALAM

Mithun Karthick Muthu Venkatachalam, Head Chef at Whitton Malt House, has been cooking in Australia for eight years. His specialty is modern Australian, influenced by flavours from cuisines around the world. Many of Mithun's dishes exhibit a distinctly Asian influence worked on local ingredients. Exceptional ingredients, simply prepared!



GRIFFITH

LUKE PICCOLO

We'll let Luke speak for himself **in this interview**. Piccolo Family Farm on the outskirts of Griffith NSW, is famous among tour companies and food enthusiasts for their industry, expertise and undying commitment to grow and bring out the best in farm produce of all types.

FARM VISITS

Farms will be chosen according to season and to menus chosen by each teaching Chef. We favour progressive, environmentally conscious farmers proud of their farming operations and products.

In general the **Wagga Wagga** area is noted for **beef, lamb, olives, wheat, dairy products, vegetables** and **vegetable oils**, but a wide range of other foods are produced, including **pistachio, strawberries, stonefruit, poultry** and **eggs**.

In general the **Whitton/Leeton** area is best known for **rice, citrus, walnuts, almonds, cottonseed oil, beef, barley, wheat** and **winegrapes**, but a wide range of other foods are produced, including **mung beans, soybeans, goat meat, barley** and **oats**.

In general the **Griffith** area is best known for **wines/beers/spirits, vegetables, citrus, almonds, olives, poultry, prunes** and **farmed native fish**, but a wide range of other food is produced, including **jojoba, walnuts, cherries, wheat, rice, quail** and **melons**.

TOUR CONDITIONS

Tours will visit operational farms and other rural industry sites. Safety inductions may be required at some sites. Protective or safety clothing may be provided and required to be worn at some sites. Clean, sturdy, fully enclosed footwear is required at all times. People with dust or pollen allergies should take their normal precautions. Some visits may involve walking over rough ground or up and down industrial staircases. In the unlikely event that operational, weather, road, biosecurity, health directives or any other matters make it impossible or inadvisable in the opinion of our tour guide to visit a particular farm, restaurant or other site on any occasion, a quality alternative arrangement will be negotiated with your tour representatives.

DAMAGES AND RESPONSIBILITIES

Agricultural Tours Riverina cannot accept responsibility for lost, damaged or stolen property.

Coach/tour companies and their tour participants should arrange their own travel insurance.