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10 NEW reasons to explore the magnificent Bellarine Taste Trail

The Bellarine Peninsula is a flourishing region brimming with farm gates, wineries, seafood suppliers, cafes, boutique accommodation and unique experiences. Now there are 10 more reasons to re-discover the renowned [Bellarine Taste Trail](#) with some exceptional product coming into the fold. The newcomers include:

1. [The Wiskery](#), due to open first quarter 2018, is run by a local family producing whiskey and gin. The Whiskery is the cellar door/tasting room for Bellarine Distillery. Everything is produced onsite and you can sample whiskeys and gins, including the original Teddy and the Fox Gin, in the tasting room. Set on a former Cobb & Co historic site, devour pizzas and local produce too.
2. The [Q Train](#) launched in late 2017 to much fanfare and offers guests an exclusive fine dining experience. It's a restaurant on board an historic train. Guests travel aboard restored Queenslander carriages, departing from Drysdale Railway Station and enjoy a gastronomical journey of local produce, wine, beer and cider. It is truly a delicious rail journey offering unique views of Swan Bay and the Bellarine.
3. For an unforgettable dining experience [Merne at Lighthouse](#) offers contemporary shared style dining in the heart of the Bellarine. The kitchen is under the tutelage of local chef Josh Smith, (formerly Tulip Bar & Restaurant) and the restaurant overlooks the established Lighthouse Olive Oil grove, Oakdene vines and as far as Queenscliff and beyond.
4. Family run business, [Little Mussel Café](#) is the natural evolution of its big brother and farm gate [Advance Mussel Supply](#), which has been farming mussels in Port Phillip Bay for over 30 years. Visitors can sit down at the café and enjoy tasty local seafood such as Mussel Chowder, Mussel Tasting plates, Chilli Mussels, Oyster with lemon, Oyster Kilpatrick or Arancini balls along with a local beer, wine, cider or a fresh coffee. All products are handmade on site.
5. Another amazing seafood producer is [The Bellarine Smoked Fish Company](#). They sell premium smoked products using traditional hand-smoking techniques passed on through three generations of master-smokers from New Zealand to create delicate and distinctive flavours. The smokehouse produces some of the finest smoked salmon and trout here in Victoria and specialises in smoking Ora King Salmon, Tasmanian Salmon, Rainbow Trout and Pate.
6. [Chocolates for Everyone](#) is not your average chocolate shop offering amazing sweet treats, personalized coffee and herbal teas. There are more than 25 hand-crafted chocolate types available including their own variety of rocky road, peanut brittle, rum and raisin, peanut clusters, coconut roughs, and a dairy free, gluten free and vegan friendly variety. Friendly, salt-of-the-earth service with a smile.

7. The [Bungalow Restaurant in Drysdale](#) is a restaurant designed to feed your body and soul. Situated in the historic township of Drysdale, this 1932 Bungalow has a menu packed with good food for all occasions and a great selection of local wines.

8. Family owned and operated, [Wattle Grove Honey](#) is run by Jim Drever and Stephanie Hinton. Their honey is raw natural honey, and the happy bees enjoy hives that are moved on a regular basis. This ensures the bees have a variety of flowers, crops and trees with pollens to produce an amazing array of flavours that change from season to season.

9. A beautiful winery with a similarly beautiful name – [Wayawu Estate](#) offers an intimate and family approach. Owned by Stephanie and John Henry, family and friends help with pruning, picking and bottling of the wine. As for the name, Wayawu is a north east Arnhem Land word for 'places where the Milky Way touches the earth'. Enjoy with a grazing platter.

10. For epicurean adventures around the Bellarine, visitors should look no further than [Wine Wheels](#), who offer tasting tours, group transport and personalised tours in some of the Bellarine's finest establishments. Tasting Tours can pick up from the Portarlington Ferry Terminal, take in a feast at Jack Rabbit, a guided tasting at Leura Park or sample the unique, traditionally crafted, 100% natural ciders at Flying Brick Cider House.

For further information go to www.thebellarinetastetrail.com.au or www.visitgeelongbellarine.com.au.

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If you are interested in finding out more about Tourism Greater Geelong & The Bellarine's familiarisation program please contact:

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