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Located fifteen minutes from Melbourne's international Avalon Airport and an easy hours' drive from Melbourne, Geelong and its neighboring peninsula - The Bellarine, are the ideal destinations to discover Victoria's expanding food and wine scene.

## Destination dining

Geelong and its surrounding areas are home to some of the best regional dining you will find in Australia. A must visit location in Geelong is Aaron Turner's IGNI, which has won numerous accolades since opening in 2016 (Best Regional Restaurant Australia 2016/17 - Gourmet Traveller Magazine, Number One restaurant in Victoria 2017 - Delicious Magazine). On the Bellarine, you will find Merne at Lighthouse, Jack Rabbit Restaurant, water views at 360Q at Queenscliff Harbour and At the Heads in Barwon Heads and an impressive six course degustation of local food and wine on board the brand new The Q Train. To the north of Geelong, Matt Dempsey's Inverleigh Cellar & Kitchen has well and truly put Inverleigh on the gourmet



trail, and his second restaurant in Geelong, **Tulip**, continues to impress guests from near and far. Other Geelong favorites include sharing style restaurant **Zigfrids** and new South American inspired **ALMA** in central Geelong.



# The gourmet café scene is thriving

As Geelong moves from its industrial past, old manufacturing spaces are being taken over and converted into hip new cafes, bars and restaurants. King of the Castle on trendy Pakington Street was once a mechanics workshop and The Federal in North Geelong is a converted woollen mill. Old sits with new as the architecturally stunning Geelong Regional Library houses Public café. Trendy and innovative cafes in central Geelong are popping up everywhere as The Little Green Corner serves their menu as sustainable as possible, Café Go bustles with activity and Grounds of Society is attracting the new Geelong crowd. At the end of Cunningham Pier is the Asian inspired Wah Wah Gee, in the revitalized Little Malop

Street precinct is Nashville style chicken at its best at **The Hot Chicken Project**, some of the best coffee you will taste at **Cartel Roasters** and nothing but cakes at **Armageddon Cake**.

### Wines and wineries that impress

The Geelong Wine Region, comprising of the Moorabool Valley, The Bellarine and the Surf Coast, is producing multi award-winning Pinot Noir, Shiraz, Chardonnay and Sparkling. Wineries on the north side of the Bellarine often take advantage of spectacular water views across rolling hills full of vines. A combination of breathtaking views and fine wine can be found at **Jack Rabbit Vineyard**, **Terindah Estate** and **Basils Farm**.

Geelong region wineries repertoires expand well beyond what can be barreled, eaten and poured. There's the vintage car collection at **McGlashan Estate**, the sculpture collection at **Banks Road Vineyard** or the whimsical art journey at **Oakdene Vineyards**, including the cellar door in an upside-down house. It's not all about the tastings, it's also about the journey. **Segway Geelong** can take you on a tour through the vines at **Leura Park Estate** and finish with lunch and a glass of wine.



The Moorabool Valley, to the north of Geelong, is home to quaint villages, rolling hills, beautiful scenery and award-winning wineries. The region has a history stretching back to 1842, when Swiss immigrants planted some of the first vines in Victoria. It is now considered one of Australia's finest coolclimate wine growing areas. Top wineries to add to your must visit list include Clyde Park Vineyard and Bistro with sweeping views over the Moorabool Valley hills, Austins & Co, the much respected and lauded Lethbridge Wines and the exciting new Provenance Wines housed in Geelong's heritage listed Old Paper Mills on the Barwon River.

### It's not all about the wine

There's more to offer than award-winning wineries and vineyards. Fremantle based brewer **Little Creatures**, a large player in the brewery scene in Australia, called Geelong home in 2013 when they set up their east coast base and **White Rabbit Brewery** followed shortly after. In the middle of the Bellarine, taste takes a new direction with a range of ciders at **Flying Brick Cider Company** (original, draught, and pear) at one of the fastest growing cider brands in the country.

In 2018 The Bellarine saw **The Whiskery** open and people flocked to the hottest new gin and whisky bar in the state, with loads to sample, including the original Teddy and the Fox Gin. In central Geelong is **18**<sup>th</sup> **Amendment Bar**, a 1930s speak-easy Chicago style cocktail bar with an award-winning bartender and **Geelong Cellar Door** has brought the best of the region's vineyards to town, showcasing exclusively local beverages.

### Bountiful local produce

The Bellarine is home to an impressive collection of boutique wineries, farm gates, provedores and establishments serving up dishes featuring local produce. All can be found on the **Bellarine Taste Trail**. The best way to discover them is by picking up a Bellarine Taste Trail map, which will take you on a delicious journey through the region. The detailed website includes all the information you need to plan your gastronomic journey in advance. Highlights include the Bellarine's iconic Portarlington mussels found at the **Little Mussel Café**. Using traditional hand-smoking processes **Bellarine** 



**Smoked Fish** creates delicate gourmet smoked dishes. Olive groves abound with acres of trees and distinctive flavorsome oil at **Lighthouse** and **Manzanillo**. Blueberries are ripe for the picking in season at **Tuckerberry Hill Berry Farm**. www.thebellarinetastetrail.com.au

The Moorabool Valley is home to some amazing boutique food and wine experiences. The quality and quantity of the culinary offerings is recognised through the **Moorabool Valley Taste Trail**, helping to cement this flourishing region in the minds of gastronomic visitors. The inspiring new Taste Trail features wineries, farm gates, cafés, restaurants, produce stores, events, markets and more. Favourites include award-winning wineries, ethically farmed and sustainable produce at **Sage Farm**, delicate and hand-made chocolates at **Moorabool Valley Chocolate**, **Sonny Café** in Inverleigh that champions local produce and the monthly **Golden Plains Farmers Market**. www.mooraboolvalleytastetrail.com.au

All this food, flavour and wine can be found at the Tastes of the Region room in Queenscliff.

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For high resolution imagery, if you are interested in finding out more about the Geelong and Bellarine food scene or wish to visit please contact:

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