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Legend



Accommodation



Coffee + Light Meals



Dog Friendly (on leash)



Fresh Farm Produce



Licensed



Long-Vehicle Parking



Meals



Organic



Wheelchair Access



Facebook



Instagram



Welcome

Find yourself along the Murray Farm Gate Trail.

A warm welcome awaits no matter the season along the Murray Farm Gate Trail.

Famous not only for our mighty Murray River, our region is awash with more sunlight hours than Queensland making it the ideal place to grow some of the country's best produce. It's the perfect place to escape for awhile, a weekend or just a day.

Take the time to explore the Murray Farm Gate Trail and you will find an edible bounty of cheeses, wines, liqueurs, olives, oils, fruit, vegetables, beef, garlic, preserves and chocolate all waiting to be sampled.

Fertile soils, an enviable climate and a passion for paddock to plate fresh produce, the Murray Farm Gate Trail farmers and their families invite you to see and savour for yourself what makes this place so special.

This guide has been designed to whet your appetite with just a taste of what's on offer.

We look forward to your visit.

Please note all our Farm Gate experiences are working farms. If travelling we recommend phoning ahead to check someone is available to greet you.



Suggested Itineraries

Foodie Heaven



Award winning wines, olive oils, organic almonds, local honey and highly sought after fresh produce, the Murray region is paradise for home cooks and foodie friends.

Here's just a taste of some of the finest finds along the trail:

12 Rich Glen Olive Estate

A delight to the senses with over 100 different product lines to sample, taste and try all lovingly made onsite from the humble olive.

13 Byramine Homestead & Brewery

Sumptuous farmhouse platters, Devonshire teas, home brewed beers, ciders and wines on the grounds of one of Victoria's most significant homesteads.

14 Manto Produce

It doesn't get fresher than this. Farm fresh fruit, vegetables and home made preserves.

9 Katamatite Garlic

Organic and all Australian, here you'll find fresh (in season), dried and preserved varieties. Don't forget to check out Grahame's tips for planting your very own garden.

5 Eden Farm Produce

Taste the health benefits of grass fed, biodynamically raised beef and organic fresh produce.

6 Locheilan Farmhouse Cheese

Go straight to the source for the full range of sought after artisan cheeses including the centre piece worthy triple ring.

2 The Big Strawberry

Pick your own in season strawberries and try out their range of preserves, cordials, jams, chutneys and even strawberry wine.

4 Aintree Farm Organics

Aintree Farm Organics specialises in organically grown almonds, honey and hemp. Offering a range of oils, seeds, muesli, pestos and almond products.

Being a collective of farms run by families, we know how important spending time together is. That's why food fossickers and fun seekers of all ages are well catered for along the Murray Farm Gate Trail. Not just great to taste, it is also the perfect location for some fabulous photo fun.

Here's just a sample of what's on offer for kids and kids at heart:

2 The Big Strawberry

Dedicated age specific play spaces, yummy strawberry treats and pick your own berries (in season).

3 Cactus Country

Cactus ice cream, colourful sombreros, games and photo spots. Plenty to see, do and learn in this little slice of Mexico along the Murray.

7 Cheeky Grog Co

This colourful cellar door offers fun for all ages with wood fired pizzas, colourful artwork and rustic furniture made from fruit crates.

11 Corowa Whisky & Chocolate

Lots for the family to do including making your very own giant chocolate freckle. The iconic old mill makes for a memorable photo shoot.

12 Rich Glen Olive Estate

Cubby houses, eclectic sculptures, vegetable maze, farm animals to pat, old fashioned games including a giant chess board. Plenty for the family to see and do.

13 Byramine Homestead

Explore the lush gardens of this historic homestead, hear stories of early pioneers and sample traditional Devonshire teas.



Tasting Tour



With so many wines, ciders, beers, liqueurs and fortifieds to try along the trail, why not get a group together and make a full day or weekend of it? Draw straws to nominate your designated driver. Free tastings and cellar door sales are available at the following farm gate stops:

Byramine Homestead & Brewery, Cheeky Grog Co, Kensal Estate Wines, Monichino Wines, The Big Strawberry and Warrabilla Wines.

Corowa Whisky & Chocolate offers daily tours with tastings included in the tour price.



Aintree Farm Organics

Visit Aintree Farm Organics and see for yourself just how deliciously healthy natural food can be.



Mariea and Trinity established their "farmacy" in the 1980's, wanting to slow down from their hectic hospitality city business and follow their dream of a sustainable lifestyle. Today they are busier than ever, but feel happier and more rewarded for their efforts.

Together they produce and offer an extensive range of all Australian honey varieties including almond honey, hemp oil, seeds, creams, muesli, almond products, L.S.A, pestos and much more.



Take the time to enjoy morning or afternoon tea in the fountain courtyard.

The Farm Stay B & B allows you to enjoy a peaceful night's rest in the tranquil surroundings just minutes from the Murray River. An ideal location to explore the area.

Buses and groups welcome by appointment.



56 Ferris Street (just off the highway)

Bearii VICTORIA 3641

Tel. 03 5868 2203 or 0401 430 098

Web. bellarte.com.au/Aintree

Map Ref.
04

OPEN: 10am ~ 4pm daily. As a full time working farm, please phone for an appointment so we can be there to greet you.





Byramine

Homestead + Brewery

Built in 1842 by Hamilton Hume and classified by the National Trust, today the Byramine Homestead features a brewery and café within its glorious grounds.



Owners Wade and Nicole McPherson offer Devonshire teas, a rustic country style menu and homestead tours. The brewery serves an extensive range of boutique beers, very popular ciders and wines, all made onsite from produce grown on the surrounding farm.



Located on the mighty Murray River, the Byramine Homestead & Brewery is nestled within Victoria's largest vegetable farm, Kelly Bros. The farm produces over 25 different vegetables with produce sold all over Australia. Fresh vegetables also make their way into the provedore and onto the daily menu.

Wade, Nicole and the team look forward to introducing you to the delights of the Byramine Homestead & Brewery.



1436 Murray Valley Highway

Yarrawonga VICTORIA 3730

Tel. 03 5748 4321

Email. byramine.homestead@bigpond.com

Web. byraminehomestead.com.au

OPEN: Saturday to Thursday 10am - 4pm

(cafe 10am - 3pm) (closed Fridays)

Map Ref.
13





Prickly Pear Sorbet

With a flavour all of its own this Prickly Pear Sorbet is floral and reminiscent of watermelon. It is a taste that must be tried to truly be believed.

INGREDIENTS

- 5 large prickly pear fruits, scrubbed and cut into quarters
- $\frac{3}{4}$ cup of water
- Juice of 1 lime
- $\frac{1}{2}$ cup raw caster sugar

METHOD

Blitz the quartered prickly pears in a food processor, until a pulpy liquid. Strain through a sieve, removing the tiny seeds. What you should then have is a thick, fleshy, prickly pear juice.

In a small saucepan bring the water and lime juice to boil. Add half a cup of raw caster sugar. Turn the heat down and stir until the sugar dissolves. Set aside to cool.

Add cooled sugar syrup to the juice, and if you have an ice cream maker, churn. If you do not have an ice cream maker, freeze mixture in a steel tray.

When frozen, remove, chop roughly and blitz in a food processor. Freeze again, and repeat this process two more times. The sorbet should then be a lovely smooth consistency.



Tip: To remove the prickles from the fruit, hold the prickly pears with tongs, place the fruit under cold running water and scrub them with a brush.

You can find prickly pears when in season at **Cactus Country** and **Manto Produce**.



Cactus Country

What started as an inherited prickly passion has grown into a worldwide sensation. Cactus Country draws visitors from around the globe to explore the gardens, meet the locals – Jim, Julie and John Hall – and discover these striking garden superstars.



More than 4,000 species of cacti and succulents make for an unforgettable trip. With eight garden paths to explore and plenty to see and do for all ages, you'll want to put your South American adventure on hold and make your way to Cactus Country.



Walk up an appetite with nachos, cactus cake and cactus ice cream on the menu. Bring your camera and don't forget to take home your own piece of cactus heaven with plants for sale in the nursery.



**4986 Murray Valley Highway
Strathmerton VICTORIA 3641
Tel. 0427 745 271**

**Email. info@cactuscountry.com.au
Web. cactuscountry.com.au**

OPEN: 9am - 5pm daily

Map Ref.
03





Cheeky Grog Co

Third generation fruitgrowers, Mark and Jenny Morey have winemaking and fruitgrowing in their veins. With origins in an abandoned citrus grove at Nathalia on the rich river flats of the Broken Creek, they are one of the first growers of pink lady apples in Victoria.



Today visitors to the Murray region can visit the on farm cellar door in Bunbartha to sample their 12 unique blends including Pink Lady, Granny Smith, Sundowner Apples and Pears.

Self-taught in the art of cider craft, the whole production process takes place at the cidery. All are 100% own estate grown, have no added sugar and benefit from the cheeky sense of flavour and humour.



The range has won medals at the Australian Cider Awards. Drop in and see for yourself why Gourmet Traveller recently named one of the Cheeky ciders as among the best in the country.

The cidery also offers wood fired pizza, antipasto, cheese platters, cider slushies, spiders and cocktails.



5160 Barmah-Shepparton Road
Bunbartha VICTORIA 3634
Tel. 1300 CHEEKY or 0417 781 918
Email. info@cheekygrogco.com
Web. cheekygrogco.com

Map Ref.
07

OPEN: 8am-5pm, 7 days a week. Sat-Sun 12-5pm*

*Opening hours subject to change, check Facebook, Instagram or call for updates.





Corowa

Whisky + Chocolate

After being closed for almost 40 years, the 1920's Corowa Flour Mill has been given new life. Home to Corowa Whisky & Chocolate, the Mill and its makings have fast become an icon of the region.

Take a step back in time while sampling organic chocolate and licorice products made from the sister company Juneec Licorice and Chocolate Factory. Tour the distillery and experience Corowa Distilling Co's double distill whisky, a lighter, fruity and grain driven drop. Witness the 'dreaded distiller' create Corowa's own single malt whisky, sourced from local barley, in the stunning copper stills.

Tours operate daily with tasting tour options available.

The Mill offers breakfast and lunch daily and features a large selection of meals all produced by the inhouse kitchen team featuring all local ingredients. A standout is the hot chocolate made from real melted chocolate. It's the perfect day trip or weekend away on the magical Murray River.

20-24 Steel Street Corowa

NEW SOUTH WALES 2646

Tel. 02 6033 1311

Email. sales@corowawhisky.com.au

Web. corowadistilling.com.au

**OPEN: Open 7 days, 9AM - 4PM
(EVERY DAY EXCEPT CHRISTMAS)**



Map Ref.
11



Eden Farm Produce

Committed to health, vitality and sustainability, Gary and Sue Baker founded Eden Farm Produce in 2001.



Following biodynamic principles, Eden Farm Produce offers beef and nourish boxes and their fridge and pantry stock a range of quality food lines allowing you to know where your food comes from and ensure it's free of any unnecessary additives or nasties.

Gary and Sue have experienced first hand the benefits and the peace of mind that comes with sourcing and combining clean, nutritious ingredients when preparing meals.



Eden Farm Produce is a real family business with daughter Hollie and her husband Chris in charge of field grown, fruit and vegetable production.

Visit the farm store to stock up on certified biodynamic and organic fruit, vegetables, beef and groceries. Learn about options for better health through diet and enquire about their home delivery service.



**1205 Walsh's Bridge Road
Numurkah VICTORIA 3636
Tel. 03 5864 1165**

**Email. sales@edenfarmproduce.com.au
Web. edenfarmproduce.com.au**

**OPEN: Monday, Friday and Saturday
10am - 3pm**



Map Ref.
05



Katamatite Garlic

Sustainable and self-sufficient – that's what motivated Grahame and Lisa Eddy to pull up stumps with their young family about ten years ago and establish their roots, or should we say bulbs, in Katamatite. Since then, the Eddys have been growing all organic Australian garlic and educating visitors on the persuasive powers of garlic.



This picture perfect, pocket sized farm is a hive of horticultural activity. Here you'll find an impressive array of fresh and preserved garlic products including jellies, jams, pickles and dried varieties. You can also book in for a workshop and discover for yourself the wonders of permaculture design.



Don't miss the adorable farm gate store that sells a wide variety of garlic and garlic inspired products along with treats for the garden. Look out for Grahame and Lisa at a local farmers' market around the region.



**1307 Chapel Road
Katamatite VICTORIA 3649**

Tel. 0438 983 718

Email. info@katamatitegarlic.com.au

Web. katamatitegarlic.com.au

**OPEN: Wednesday to Sunday 11am - 4pm
(closed July)**

Map Ref.
09





Farm Gate Trail Map

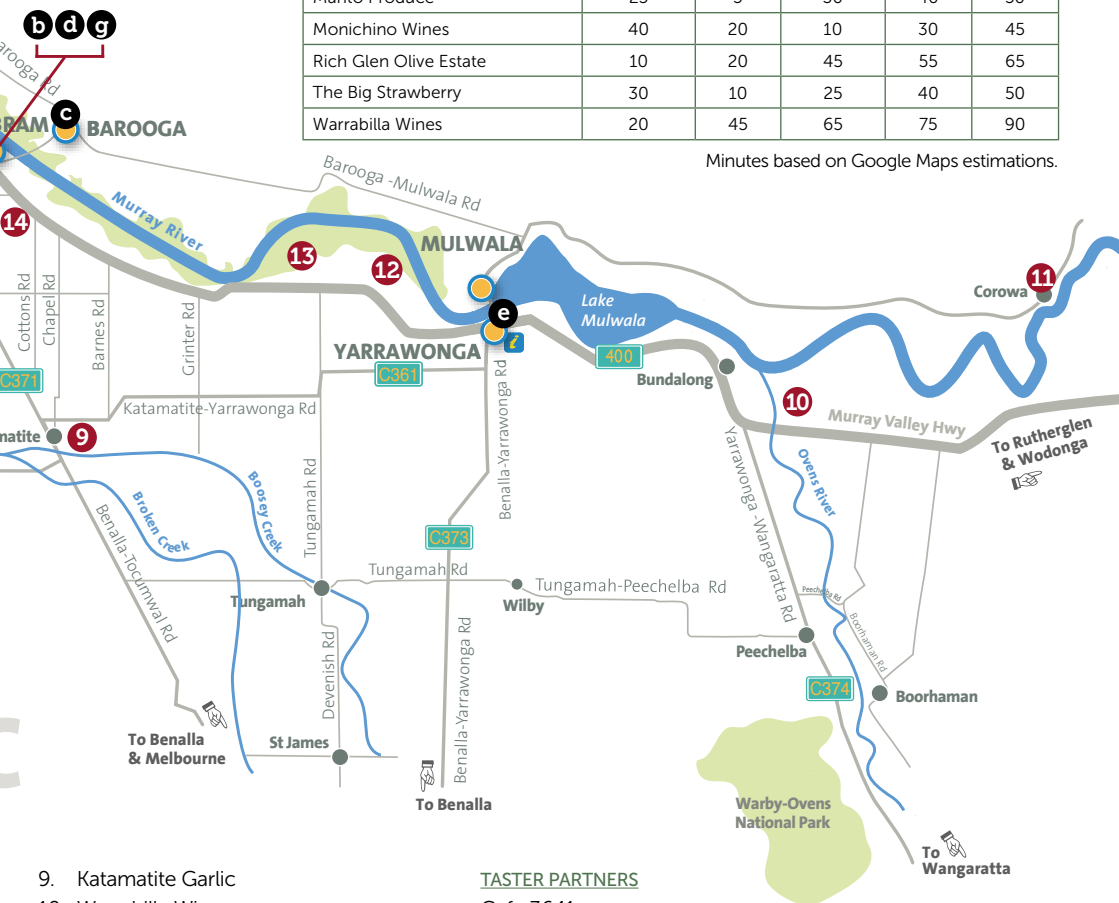
FARM GATE PRODUCERS

1. Kensal Estate Wines
2. The Big Strawberry
3. Cactus Country
4. Aintree Farm Organics
5. Eden Farm Produce
6. Locheilan Farm Cheese
7. Cheeky Grog Co
8. Monichino Wines

NSW

Approximate travel times (minutes)					
	Yarrawonga	Cobram	Numurkah	Nathalia	Barmah
Aintree Farm Organics	50	30	25	25	35
Byramine Homestead & Brewery	15	15	40	50	60
Cactus Country	35	15	20	30	40
Cheeky Grog Co	55	45	20	20	30
Corowa Whisky & Chocolate	40	60	80	90	100
Eden Farm Produce	50	35	10	15	25
Katamatite Garlic	25	15	20	40	50
Kensal Estate Wines	30	10	25	35	45
Locheilan Farmhouse Cheese	60	45	15	25	40
Manto Produce	25	5	30	40	50
Monichino Wines	40	20	10	30	45
Rich Glen Olive Estate	10	20	45	55	65
The Big Strawberry	30	10	25	40	50
Warrabilla Wines	20	45	65	75	90

Minutes based on Google Maps estimations.



9. Katamatite Garlic
10. Warrabilla Wines
11. Corowa Whisky & Chocolate
12. Rich Glen Olive Estate
13. Byramine Homestead
14. Manto Produce

TASTER PARTNERS

- a. Cafe 3641
- b. Cobba Paddleboat Cruises
- c. Cobram Barooga Golf Club
- d. Cobram Fine Food
- e. P.S Cumberoona
- f. Three Belles Cafe' Nathalia
- g. The Shack Cobram

C361

Major roads

Major towns

Smaller towns

Not to scale



Kensal Estate Wines

Handpicked, hand crushed, gently pressed and then bottled. According to farm gate owner operator Tom Ley, that's the secret to capturing the full flavour of Kensal Estate Wine's range of small scale production boutique wines, fortifieds, liqueurs and ciders.



Lovers of a tippie with a sweet, creamy flavour will be spoilt for choice with liqueur flavours including chocolate mint, butterscotch, coffee and chocolate.



Situated boldly on the Murray Valley Highway, Kensal Estate Wines also offers Chardonnay, Shiraz, Cabernet Franc, Moscato, Trebbiano and ciders including an apple cider, straight pear cider, lemon / orange cello and a slightly sweet pear wine cooler.

Visit the cellar door to try before you buy and find out from Tom how his love of wines and fortifieds led him to establish Kensal Estate Wines.



4134 Murray Valley Highway

Cobram VICTORIA 3644

Tel. 0419 331 705

Email. kensallimo@bigpond.com

OPEN: Monday to Friday 11am - 5pm

Map Ref.
01





Locheilan Farmhouse Cheese

A passion for dairy farming in the Murray Valley region has led to a true paddock to plate experience.

Established by Bruce and Sue McGorlick in 2004, today the tradition continues with long time neighbours the Lawless family drawing on their more than 65 years in the dairy industry to produce the renowned Locheilan Farmhouse Cheese.

Combining traditional methods with a 21st century cheesery, visitors can learn firsthand how grass, cows and milk combine to result in a delectable range of artisan cheeses.

Take the time to visit and sample white moulds, blue, hard and semi hard cheese creations and see why Locheilan Farmhouse Cheese is sought after at restaurants, farmers' markets and delicatessens. The triple cream ring is a stand out feature at cheeseries, larders and on restaurant menus.



**754 Central Mundoona Road
Wunghnu VICTORIA 3635
Tel. 0490 077 157**

**Email. enquiries@locheilancheese.com.au
Web. locheilancheese.com.au**

OPEN: Thursday to Sunday 11am - 5pm

Map Ref.
06





Manto Produce

Peaches, nectarines, apricots, cherries, blood plums, pears, apples and figs ... all the things road side stall dreams are made of.



The Mantovani family has been tending the soil of this prized region for over 25 years. What started as a cannery fruit farm, has grown to over 200 acres and an award winning business.

Picked daily on the family farm, visitors and locals alike will delight at the range and quality of produce available. The self serve farm store benefits from refrigeration meaning the harvest remains as fresh as the moment it's picked. It doesn't get much fresher than that.



Open seven days and offering mixed fruit, vegetables, sauce tomatoes, preserving fruits and citrus boxes along with a wide variety of herbs. You'll also find a selection of home grown and made jams. Pre-order for pick up or enquire about daily deliveries.



293 Campbell Road
Cobram VICTORIA 3644
Tel. 0408 174 466

Email. orders@mantoproduce.com.au
Web. mantoproduce.com.au

OPEN: 8:30am - 6pm daily (self-serve)

Map Ref.
14





Monichino Wines

Established in 1962 by Carlo and Margaret Monichino, Monichino Wines is set over 25 hectares in the prestigious Goulburn Valley wine growing region – one of Australia's oldest wine growing regions - and benefits from the rich waters of the Murray River.



Today Monichino Wines remains truly a family affair with Carlo and Margaret's son Terry the chief winemaker and daughter Anna the cellar door manager. Carlo's rich Italian heritage shines through the 10,000 dozen wines and 27 varieties lovingly produced on the estate.



Highly regarded for producing award winning vintages, the emphasis at Monichino Wines is on producing premium full-bodied wines and their expanded range now includes new Italian varieties.

Visitors can enjoy tastings in the character filled cellar door and are welcome to pack a picnic to enjoy on the grounds.



70 Berrys Road
Katunga VICTORIA 3640
Tel. 03 5864 6452
Email. sales@monichino.com.au
Web. monichino.com.au

Map Ref.
08

OPEN: Wednesday to Sunday 10am - 5pm





Rich Glen Olive Estate

Just minutes from Yarrawonga, on the banks of the mighty Murray River, you'll find the award winning Rich Glen Olive Estate.

Daimien and Ros Vodusek, their four kids and passionate local team grow, produce and make a delicious range of extra virgin olive oils, dressings, salt rubs, vinegars, teas and cordials and offer a sumptuous range of preservative free and all natural beauty and skin care products.

The farm gate café and provedore tempts with morning and afternoon teas, lunches - featuring Rich Glen Olive Estate and other local products - refreshing drinks, drive worthy coffee and freshly made cakes.

Explore the extraordinary garden's lush lawns, vegetable maze, wondrous plants and eclectic installations. Rediscover play with animals to pat and traditional games including hop scotch, maypole, naughts and crosses, chess and badminton.

Bus tours and group bookings welcome by appointment.



734 Murray Valley Highway
Yarrawonga VICTORIA 3730
Tel. 03 5743 3776
Email. info@richglenoliveoil.com
Web. richglenoliveoil.com

Map Ref.
12

OPEN: 9am - 4pm daily (cafe 9am - 3pm)
See website and Facebook for public holiday hours





Winter Salad

w/ Prosciutto + Dried Pear

Rich Glen's Winter Salad is perfect to enjoy for lunch on a cold winter's day. Try a touch of honey in the vinaigrette to bring out the natural sweetness in the roasted vegetables.

Serves: 4

Prep Time: 30 minutes

Cook Time: 40-45 minutes

INGREDIENTS

- 1.5kg of seasonal winter vegetables such as potato, carrot, brussel sprouts, cauliflower and beetroot
- 1 cup Rich Glen Verjuice
- 150g fresh rocket
- 100g dried pears
- 100g prosciutto
- 60g Macadamia, Cashew, Lemon Myrtle & Kaffir Lime Dukkah 180g
- 150g goat curd
- Signature Extra Virgin Olive Oil (EVOO)
- Yarrowonga Splash Vinaigrette
- Murray River salt flakes and cracked black pepper

METHOD

1. Preheat oven to 185°C degrees.
2. Reconstitute pears in Verjuice in the microwave in a bowl, covered, for 4 minutes on defrost setting.
3. Drain pears from Verjuice and allow to dry for 30 minutes on baking paper reserving juices for roasting vegetables.
4. Pull apart the goat curd into rough pieces onto a dinner plate, drizzle with EVOO and set aside.
5. Roughly cut all vegetables separating the root vegetables as the cooking time will be longer.
6. In a roasting dish, drizzle EVOO on the root vegetables, sprinkle salt flakes, cracked pepper and toss.
7. Add the remaining Verjuice from the pears and roast for 30 minutes or until caramelised and nearly soft.
8. Remove from oven and add cauliflower, brussel sprouts, broccoli, and the reconstituted pears cut in half.
9. Return to the oven and cook another 5 to 10 minutes. Remove from oven and allow to cool slightly.
10. Place well-washed rocket on a large serving platter. Toss all vegetable and pears and place onto the rocket.
11. Top with prosciutto, goat curd, lashings of Yarrowonga Splash Vinaigrette and the Dukkah.



The Big Strawberry

Fifty years in the making, The Big Strawberry pays homage to the humble strawberry.



Just a stone's throw from the mighty Murray River, the Hayes family has grown strawberries since 1969. Their farm gate store consists of an acre of red, juicy and sweet strawberries available to pick when in season.



View the production room and sample the range of strawberry wines, liquors, ports and jams. Enjoy dessert, strawberry pancakes, a light meal or purchase from the selection of homemade ice cream, jams, sauces and condiments available, along with novelty gift lines and souvenirs. Take a picture with the iconic giant strawberry – one of Australia's famous 'Big Things'.

Families will love the dedicated play spaces for toddlers three and under and the adventure playground for four to 12 year olds. There's also long vehicle parking – perfect for RVs and caravans.



7034 Goulburn Valley Highway

Koonoomoo VICTORIA 3644

Tel. 03 5871 1300

Email. sales@thebigstrawberry.com.au

Web. thebigstrawberry.com.au

OPEN: 8am - 5pm daily

See website and Facebook for public holiday hours

Map Ref.
02





Warrabilla Wines

Elegant Riesling, robust reds and time-honoured fortifieds - at Warrabilla Wines you'll find an undeniable commitment to quality and an unapologetic approach to flavour.

Established in 1991 by winemaker Andrew Sutherland Smith, today he is joined by daughter and sixth generation winemaker to the family, Amy. The pair combine the best of traditional techniques and modern winemaking to produce incredible wines of texture and balance.

Their small production and commitment to quality has generated somewhat of a cult following. Visitors to the unassuming Warrabilla Wines cellar door will uncover a fully-functioning winery and vineyards with dedicated staff to present the range of delicious wines available for tastings.

Don't leave without trying Andrew's beloved Durif – synonymous with the brand and an icon in the region.



6152 Murray Valley Highway

Brimin VICTORIA 3685

Tel. 02 6035 7242

Email. sales@warrabillawines.com.au

Web. warrabillawines.com.au

OPEN: 10am - 5pm daily

Map Ref.
10



Cafe 3641

a



Offering a menu that changes daily with the season and made from fresh local produce, enjoy a light meal, sweet treat, wine or beer in our restored Victorian home and English rose garden.

54 Main Street Strathmerton VICTORIA 3641

Tel. 03 5874 5261

OPEN: Sunday to Friday 9am - 4:30pm

Saturday 9am - 2:30pm



Cobba Paddleboat Cruises

b



Departing from Australia's largest inland beach, spot a koala as you cruise the Murray sipping on local wine, having a coffee and scone or enjoying a light lunch that showcases the best local produce.

Thompsons Beach Rockarama Road
Cobram VICTORIA 3644

Tel. 0457 033 217 | Web. cobba.net.au

OPEN: Visit the website or phone for
cruise times



Cobram Barooga Golf Club

c



The region's most picturesque dining venue. The Cobram Barooga Golf Club provides great quality food to suit all occasions using local produce from Australia's Foodbowl.

Golf Club Road Barooga
NEW SOUTH WALES 3644

Tel. 03 5873 4304

Email. contact@sporties.com.au

Web. cbgc.com.au

OPEN: 7am - 10pm daily



Cobram Fine Foods

d



Filled with an eclectic assortment of pieces from a bygone era and the aromas of Tony's homemade fresh pasta, pizza, gnocchi and antipasti, discover an authentic taste of Italy on the Murray.

64-66 High Street Cobram VICTORIA 3644

Tel. 03 5872 2180

Web. casa68.com.au

OPEN: Tuesday to Sunday 5pm - 9pm

Friday and Saturday 11am - 2pm



P.S. Cumberland

e



Cruise on the P.S. Cumberland, a part of Australian history. Enjoy panoramic views of Lake Mulwala with lunch or a sunset dinner featuring regional produce from the Paddleboat Kitchen.

1A Bank Street Yarrowonga VICTORIA 3730

Tel. 0477 666 099 | Web. cumberland.com.au

OPEN: Operates daily. Visit the website

or phone for cruise times



Three Belles Cafe Nathalia

f



Three Belles is a Boutique Coffee and Gift Shop in Nathalia. The cafe uses locally roasted coffee and biodynamic milk and offers a selection of gourmet cakes and light lunch options.

56 Elizabeth Street Nathalia VICTORIA 3638

Tel. 0437 009 407

Email. info@threebelles.com.au

OPEN: Tuesday – Friday 9am to 3pm

Saturday 9am to 1pm



The Shack Cobram

g



Enjoy a dining experience with spectacular Murray River views. Specialising in fresh, seasonal and local produce, The Shack Cobram is a relaxing way to end a day exploring the Murray Farm Gate Trail.

2 Rockarama Road Cobram VICTORIA 3644

Tel. 03 5871 2929

Email. theshackcobram@gmail.com

OPEN: Wednesday to Saturday 10am - 1am

Sunday 10am - 4pm





Farmers' Markets + Food Swaps

Look out for the Murray Farm Gate Trail makers and growers at the following farmers' markets and food swaps happening around country Victoria.



Bendigo Community Farmers' Market

2nd Saturday of the month
9am - 1pm
Sidney Myer Place, Pall Mall
Bendigo VICTORIA 3550
Tel. 0498 186 491

Mansfield Farmers' Market

4th Saturday of the month
8:30am - 1pm
Median Strip, High Street
Mansfield VICTORIA 3722
Tel. 0417 319 879

Echuca Farmers' Market

1st, 3rd and 5th Saturdays of the month
8am - 12pm
Alton Reserve, 400 Hare Street
Echuca VICTORIA 3564
Tel. 0437 746 459

Nagambie Farmers' Market

4th Sunday of the month
10am - 2pm
Tahbilk Winery, 10 Cottage Lane
Nagambie VICTORIA 3608
Tel. 0459 023 640



Euroa Farmers' Market

3rd Saturday of the month
9am - 1pm
Rotary Park, 19 Kirkland Avenue
Euroa VICTORIA 3666
Tel. 0456 723 331

Shepparton Farmers' Market

1st Sunday of the month
9am - 1pm
Emerald Bank
7725 Goulburn Valley Highway
Shepparton VICTORIA 3630
Tel. 0429 092 917

Katamatite Food Swap

1st Sunday of the month
(except January)
9am - 11am
Katamatite Garlic, 1307 Chapel Rd
Katamatite VICTORIA 3649
Tel. 0438 983 718

Tallarook Farmers' Market

1st Sunday of the month
(except January)
9am - 1pm
44 Main Road
Tallarook VICTORIA 3659
Tel. 0403 831 520



Lancefield and District Farmers' Market

4th Saturday of the month
9am - 1pm
Centre Plantation, High Street
Lancefield VICTORIA 3435
Tel. 0407 860 320

Yarrawonga Farmers' Market

4th Sunday of the month
8:30am - 12:30pm
Yarrawonga Foreshore, Hunt Street
Yarrawonga VICTORIA 3730
Tel. 03 5744 1989



What's in Season

*Make the most of what's in season along the Murray Farm Gate Trail
with our seasonal guide to locally grown and sourced produce.*

fruit

Apples	Summer	Autumn	Winter	Spring
Apricots	Summer	Autumn	Winter	Spring
Artichokes (Globe)	Summer	Autumn	Winter	Spring
Artichokes (Jerusalem)	Summer	Autumn	Winter	Spring
Berries	Summer	Autumn	Winter	Spring
Cherries	Summer	Autumn	Winter	Spring
Cucumbers	Summer	Autumn	Winter	Spring
Figs	Summer	Autumn	Winter	Spring
Grapes	Summer	Autumn	Winter	Spring
Lemons	Summer	Autumn	Winter	Spring
Limes	Summer	Autumn	Winter	Spring
Mandarins (Imperial)	Summer	Autumn	Winter	Spring
Melons	Summer	Autumn	Winter	Spring
Nashi Pears	Summer	Autumn	Winter	Spring
Nectarines	Summer	Autumn	Winter	Spring
Olives	Summer	Autumn	Winter	Spring
Oranges (Valencia)	Summer	Autumn	Winter	Spring
Oranges (Navel)	Summer	Autumn	Winter	Spring
Peaches	Summer	Autumn	Winter	Spring
Pears	Summer	Autumn	Winter	Spring
Persimmons	Summer	Autumn	Winter	Spring
Plums	Summer	Autumn	Winter	Spring
Prickly Pear	Summer	Autumn	Winter	Spring
Strawberries	Summer	Autumn	Winter	Spring
Tomatoes	Summer	Autumn	Winter	Spring

vegetables

Asparagus	Summer	Autumn	Winter	Spring
Beans	Summer	Autumn	Winter	Spring
Beans (Broad)	Summer	Autumn	Winter	Spring
Beetroot	Summer	Autumn	Winter	Spring
Broccoli	Summer	Autumn	Winter	Spring
Brussel Sprouts	Summer	Autumn	Winter	Spring
Cabbage	Summer	Autumn	Winter	Spring
Capsicum	Summer	Autumn	Winter	Spring
Carrots	Summer	Autumn	Winter	Spring
Cauliflower	Summer	Autumn	Winter	Spring
Celery	Summer	Autumn	Winter	Spring
Corn	Summer	Autumn	Winter	Spring
Eggplant	Summer	Autumn	Winter	Spring
Garlic	Summer	Autumn	Winter	Spring
Leeks	Summer	Autumn	Winter	Spring
Lettuce	Summer	Autumn	Winter	Spring
Peas	Summer	Autumn	Winter	Spring
Peas (Snow)	Summer	Autumn	Winter	Spring
Potatoes	Summer	Autumn	Winter	Spring
Rhubarb	Summer	Autumn	Winter	Spring
Silverbeet	Summer	Autumn	Winter	Spring
Spinach	Summer	Autumn	Winter	Spring
Spring Onion	Summer	Autumn	Winter	Spring
Squash	Summer	Autumn	Winter	Spring
Sweet Potatoes	Summer	Autumn	Winter	Spring
Turnips	Summer	Autumn	Winter	Spring
Zucchini	Summer	Autumn	Winter	Spring



INFORMATION CENTRES

Barmah Forest Heritage and Education Centre and Visitor Information Centre

73 Blake Street
Nathalia VICTORIA 3638
Tel: 03 5866 2289
Email: tourism@nathaliabarmah.com.au
Web: nathaliabarmah.com.au

Cobram Barooga Visitor Information Centre

Corner Punt Road & Station Street,
Cobram VICTORIA 3644
Freecall: 1800 607 607
Tel: 03 5872 2132
Email: tourism@cobrambarooga.com.au
Web: cobrambarooga.com.au

Numurkah Visitor Information Centre

99 Melville Street,
Numurkah VICTORIA 3636
Tel: 03 5862 3458
Email: numurkahlol@westnet.com.au
Web: numurkahtourism.com.au

Yarrawonga Mulwala Visitor Information Centre

1 Irvine Parade,
Yarrawonga VICTORIA 3730
Tel: 03 5744 1989
Email: tourism@yarrawongamulwala.com.au
Web: yarrawongamulwala.com.au



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visitthemurray.com.au



suncountryonthemurray.com.au

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