# Reforest

#### Brett's Tours are leading the way in reducing CO2

A percentage of every ticket on BRETT'S TOURS goes to the Reforest project. Every tree we plant is on the Atherton Tablelands in the certified Australian reforestation project and removes all of our CO2 and preserves our native plants and wildlife. Your payment ensures that your tree(s) will be planted, cared for and have legal protection for at least 100 years!

To add to the trees that we're planting for your ticket, you can start your own personal forest. You can watch them grow, receive updates from the project, and even plant trees of your own if you would like to match us.







# **PRIVATE** CHARTERS AVAILABLE

### LET BRETT'S TOURS DESIGN A PRIVATE AND MEMORABLE EXPERIENCE FOR YOU

Brett's Luxury Private Tours offers specialised sightseeing tours of the Atherton Tablelands and Kuranda by design

Our tailored touring services cater to private groups from 2 to 20 passengers.

Our team can help you create a fully customised and flexible itinerary that fits your requirements and timeline.

Call or email now to discuss your amazing day.

# PORT DOUGLAS ITINERARY

**ADULT \$245** 

Departing Port Douglas Wednesday to Saturday All year round

For further information please see website: www.outbacktastingtours.com.au



#### Stop 1: Rainforestation Nature Park

Set on the balcony of their Tree House restaurant we enjoy a delicious breakfast of Tropical fruits (seasonal) Mungali yoghurt and Wattle seed damper, a selection of tropical jams and local tea and coffee. After breakfast taste some unique iqueurs made on site at their Mountain Groves



#### Stop 2: Emerald Creek Ice Creamery

Our second stop is Emerald Creek Ice Creamery a family-owned business Positioned on 2.15ha on the Kennedy Highway between Mareeba and Kuranda. Sit on the balcony or gardens and enjoy a tasting of their ice creams and sorbet that is unique and tropical.



#### Stop 3: The Humpy Nut World

We now head through a patchwork of amazing farmland, diverse crops and rolling green hills for a tasting and shopping treat. We stop at 'The Humpy', the best place to go to for freshly harvested Atherton Tablelands Produce straight from the growers. From vegetables to tropical fruits, and hundreds of different varieties of nuts, dried fruits locally produced jams and sauces. Here we get to taste some seasonal fruits and many different flavours of hot local peanuts and macadamia nuts. We leave you time to browse this amazing and quirky grocery store so you can purchase goodies for the rest of your stay.



#### Stop 4: Australian Platypus Park

We take a wander down to see the platypus in a spring fed pond surrounded by lush tropical vegetation. Then sit down to enjoy flavoured handcrafted smoked products, combined with a unique blend of local Australian native herbs and



A fully operational dairy farm spread across 1000 acres of rich red volcanic soil with delicious nandcrafted chocolates and a gourmet cheese factory. Here we will have a selection of their delicious cheeses and irresistible Swiss style filled chocolates that are a work of art whilst gazing out over the picturesque landscape.



# Stop 6: Mt Uncle Distillery

Then just down the road we arrive at Australian Distiller of the year 2017, Mount Uncle Distillery, North Queensland's first distillery. Here we taste some of their Award winning liqueurs and spirits. Then take a wander round this stunning property nestled in coffee and banana plantations, with beautiful gardens and friendly animals.



### Stop 7: Platypus Hut

A unique 160 acre Private Property, here you can soak up the stunning rainforest and pristine environment which is a sanctuary for bird & animal species. Then head down to 'The Platypus Hut' where you can sit in a tranquil setting as the sun goes down, watch for dive bombing Kingfishers & the elusive Platypus (or dip your toes into the most beautiful mountain stream) whilst tasting some Queensland

CANCELLATIONS: A minimum of 24 hours notice is required for a full refund. If cancellation is made 12 hours prior to departure, a 75% cancellation fee applies. If cancellation is made less than 12 hours prior to departure, a 100% cancellation fee applies. For CHARTERS, a minimum of 48 hours notice is required for a full refund. If cancellation is made 24 hours prior to departure, a 50% cancellation fee applies If cancellation is made less than 24 hours prior to departure, a 100% cancellation fee applies. The operator reserves the right to cancel a tour with a full refund if minimum numbers are not met. Full refund provided due to COVID related circumstances. All rates valid until 31st March 2025.

#### ADDITIONAL INFORMATION

- Adults only, children not catered for.
- Lunch and all wine, cheese, coffee, chocolate "TASTING" included.
- Gluten free or vegetarian lunch and lactose free cheese available on request.
- Bring money for additional purchases of souvenirs, wine, chocolates, coffee.
- Platypus viewing not guaranteed.
- Due to season changes and weather conditions some stops may be subject to change at the last minute without notice.





# **BOOK ONLINE FROM CAIRNS**

PHONE: 07 4098 5059 OR 0418909818

info@cairnsfoodwinetours.com.au www.cairnsfoodwinetours.com.au

# **BOOK ONLINE FROM PORT DOUGLAS**

PHONE: 07 4098 5059 OR 0418909818

info@outbacktastinatours.coom.au www.outbacktastingtours.com.au



# **EOUTBACK** TASTING ADVENTURES Proudly Australian Owned and Family Operated



## FEATURING THE TROPICAL 'DELIGHTS' OF THE ATHERTON TABLELANDS

Departing Cairns & Northern Beaches Wednesday to Saturday **BOUTIQUE** small personalised tours specialling in service excellence

Wines, Spirits, Beers, Cheeses, Atherton Red Claw (Cray Fish), Kangaroo, Crocodile, Tea, Coffee, Chocolates, Nuts, Tropical Fruits and Platypus Viewing!

INCLUDES FULL BREAKFAST, MORNING TEA, GOURMET LUNCH AFTERNOON TEA AND ALL TASTINGS AND DRINKS!!



SPECTACULAR ATHERTON TABLELANDS



**EXOTIC TROPICAL FRUITS** 



**CHEESE, COFFEE & CHOCOLATE** 



**TROPICAL FRUIT WINES & LIQUEURS** 

Hi my name is Brett and I'd like to tell you about my delicious and fantastic Food and Wine tasting adventure showcasing the spectacular Atherton Tablelands. A Foodie tour from Cairns you will thoroughly enjoy and remember.

This boutique food and wine experience from Cairns will be tasting some of the best food and wine that the Atherton Tablelands has to offer. We will take you through a variety of contrasting landscapes, from lush rainforest to stunning ochre savannah plains. The rich volcanic soil allows farmers to grow many and diverse crops from Bananas, coffee, sugar cane, avocados, mangoes, macadamia nuts, citrus and more which you will learn about as we taste our way around the regions 'Food Bowl.'

When you come on this adventure with us we will be visiting environmentally sustainable small producers, your visit contributes to their survival and benefits the local community. No pressure at any time to buy, your visit alone makes a difference. We encourage you on your return home to seek out your own local producers and support your local community.

Take in the beautiful views as we take you on a fascinating and tasty journey through another gem of Far North Queensland.

# Stop 1: Lake Barrine National Park and Heritage Tea House - Full Breakfast

A mere 1 hour drive from Cairns via the scenic Gillies Highway brings you to the cool atmosphere of the Atherton Tablelands, where you will come across a beautiful, enchanting natural lake hidden in World Heritage Rainforest. Lake Barrine is something special as it is actually a water filled crater left by a volcanic eruption approximately 10,000 years ago. Enjoy a delicious breakfast made with fresh local produce, and a special 'Lake Barrine' coffee or local tea at the charming 80 year old lakeside teahouse amongst beautiful terraced gardens.

The 3rd generation of the Curry family still own, and the 4th generation manages the tea house and boat cruises. Their commitment to preserving the natural heritage of the lake has remained unchanged for the past 90 years.

# **Stop 2: Winter & Mann Private Property**

Here we taste an array of locally made and sourced produce at their beautiful Queenslander home with your host Anna explaining where everything is from, grown or made.

Then we visit their gorgeous store where community, sustainability, and family values seamlessly meld. The ethos revolves around championing the local community by partnering with over 140 remarkable businesses in North Queensland.

If you want to purchase any of the goodies you have just tasted you aren't just purchasing products; you are actively participating in making a positive impact on the lives of hardworking individuals and families rooted in the Far North Queensland community.

# Stop 3: Australian Platypus Park

### - Gourmet Lunch

The Australian Platypus Park is home to a thriving platypus population. These wonderful creatures can be found in a spring fed pond surrounded by lush tropical vegetation. In order to create a natural environment for the development of the platypus, plants are naturally grown in accordance with the habitat of the platypus.

We take a wander down to see them in this magnificent setting then sit down to enjoy flavoured handcrafted smoked products, combined with a unique blend of local Australian native herbs and spices.

These tasty treats are all produced in-house using only the freshest quality ingredients and include Crocodile, Red Claw (Yabby) and Kangaroo with fresh local salads topped off with a 'Tarzali Lakes' boutique beer, Dragon Fruit cider, Lemon Myrtle tea and some tastings of the Murdering Point Winery range. (Menu (EXCLUSIVE to our tour.) Time to purchase some of the smoked products and sauces.

All in-house smoked meats are locally sourced from around the Tablelands. All food scraps from the cafe feed the animals.









# Stop 4: Gallo Dairyland

We now head towards the historic village of Atherton. Driving through this thriving hub, a patchwork of amazing farmland and rolling green hills appear before us. We are on our way to a fully operational dairy farm spread across 1000 acres of rich red volcanic soil with delicious handcrafted chocolates and a gourmet cheese factory. Here we will have a selection of their delicious cheeses and irresistible Swiss style filled chocolates that are a work of art whilst gazing out over the picturesque landscape. Meet some friendly animals before heading back to Mareeba through a variety of diverse crops.

Gallo milk 350 cows twice a day, which equates to 20 L of milk per cow per day. Some of their sustainable practices include scraping the animal food lot into the manure pit to use as fertilizer and using rainwater to clean the factory.

# Stop 5: The Humpy Nut World

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## **Stop 6: Mount Uncle Distillery**

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Founded in 2002, Mount Uncle Distillery was one of the first distilleries to embrace native botanicals in its gin recipe. Founder Mark Watkins discovered an early gin recipe used by local settlers and set himself the challenge of replacing the traditional ingredients with native while supporting ethical and sustainable practices.

# **Stop 7: Emerald Creek Ice Creamery**

ICE CREAM TASTING BOWLS

Our next stop of the day is Emerald Creek Ice creamery a family-owned business Positioned on 2.15ha on the Kennedy Highway between Mareeba and Kuranda. Their Ice-cream is made on-site in their factory using pure cream and full cream milk. Sorbets (dairy free, full fruit) also made on-site using local Tablelands fruit. Sit on the balcony or gardens and enjoy a tasting of their ice creams and sorbet that is unique and tropical.

# ADULT \$245 all inclusive

Children not catered for. Private Charter Rates available.

Departing Northern Beaches 7:00am & Cairns 8:00am

Returning 5:30pm | Wednesday to Saturday













SOUTBACK STASTING ADVENTURES

