





# **HIGHLIGHTS**

- + Feel the leaves crunch under foot as we walk through a hazelnut orchard
- + Taste the best apple pie and grab the recipe!
- + Taste local fare, seasonal produce
- + Soak up the heritage town of Millthorpe
- + Wander through the magical garden at Mayfield, enjoying lunch in the cafe
- + Dine in the region's best restaurants
- + Travel in a small group and make new friends
- + Relax we'll take care of everything!

For a detailed itinerary, please visit: www.rosstours.com



TOUR LEADER ROBIN POWELL

Robin writes the In Season section for the Sydney Morning Herald. Also an avid garden lover, she has helped create our Tasting Tours by opening her contact book for the best food, wine and garden experiences...

Let us take you to the most beautiful places in the world.

# TASTINGS



We've hit the nail on the head with our popular range of Tasting tours where we have mixed up great garden experiences with local providors, local produce markets, sensational food experiences and the region's best restaurants. It's everything you expect from us—beautiful places, friendly faces and a relaxed way of travelling. You may also like Victoria in Autumn, Noosa and Tasmania.



Graham Ross, founder of Ross Garden Tours

#### TO BOOK PLEASE CONTACT ROYCE OR ROSLYN



1300 233 200



travel@rosstours.com

Visit our website www.rosstours.com







### 23 - 27 APRIL 2015

Autumn in Orange is heirloom apples, fresh hazelnuts, wild mushrooms and great wine. The gardens are dressed in the golden tones of the season. Take a short break to discover great food, eat in some of the region's finest restaurants, and visit stunning private gardens.









**TOUR DETAILS** 

## **ITINERARY**

#### DAY 1 THU 23 APR SYDNEY TO ORANGE

Meet Robin Powell, our Tastings guide, at Sydney coach terminal Eddy Avenue. We'll head west, with a stop for morning tea at the Norman Lindsay Gallery at Falconbridge in the Blue Mountains. The garden was inspiration for his work and we'll take a wander before heading to Katoomba for lunch. Our accommodation in Orange is right in town, and we'll have time to relax before our welcome dinner at the award-winning Lolli Redini. 'Lolli's' as its affectionately called, is a local dining institution, and has scored 13 consecutive Sydney Morning herald chefs hats since it opened for its delicious contemporary Italian and French food.

#### DAY 2 FRI 24 APR **ORANGE**

We're investigating the wonder of the apple today, but first we'll marvel at the tapestries of autumn colour at Cook Park and at one of Orange's finest private gardens. Then it's on to Borrodell. Here Borrie Gartrell grows more than 170 varieties of heritage and heirloom eating, cooking and cider apples. We'll take a walk through the orchard, picking and tasting as we go. Lunch,

featuring apples of course, is here at Sisters Rock restaurant, overlooking the colour of the grapevines and cherry orchards. We'll end the day with a scenic drive to Mt Canobalas.

#### DAY 3 SAT 25 APR CANOWINDRA

We're exploring the red-earthed countryside of Canowindra today. The town unexpectedly became a site of Australia's prehistoric past when a fossil bed revealed the remains of thousands of fish from 370 million years ago. We'll discover the region's more delicious offerings, with a visit to Rosnay, an organic winery and olive and fig orchard. Later we'll drop in on a country garden with beautiful mature trees, roses, perennials and expansive lawns.

We'll be back in Orange in time to change, and head off to the charming Rocking Horse Lounge, where we'll get to sample some of the best wines and produce of the

#### DAY 4 SUN 26 APR **ORANGE**

lovely private country garden laden with roses. Then we head into the charming old town of Millthorpe for early 19th century building with high ceilings, and lovely white pressed metal details. Chef Tony Worland makes the local produce sing. After lunch we'll find out why a hazelnut to be and meet one of the country's hazelnut pioneers.

Our day starts with a walk around a lunch at Tonic. The restaurant is in an orchard in autumn is a beautiful place

#### DAY 5 MON 27 APR **ORANGE - OBERON - SYDNEY**

Mayfield garden is one of those extraordinary places where the vision takes your breath away. This is garden making on a vast scale; indeed, this is one of the largest cool climate private gardens in the world. We'll meet the head gardener Peter Darcy and take a guided tour, then enjoy lunch in the cafe. We'll have plenty of time to enjoy the spectacle before we drive back down the mountain to Sydney.



# + OUR TOUR INCLUDES

- · Boutique accommodation at de Russie Suites, Orange for four nights
- Breakfast dailv
- 4 lunches and 2 dinners
- · Air-conditioned coach throughout the tour
- Entrance fees to all gardens, sightseeing and produce centres including the Norman Lindsay Gallery, Cook Park, Borrodell Garden and Mayfield garden.

#### + OUR TOUR COSTS

Twin Share per person \$2,095 Single Supplement \$395

#### + DISCOUNTS

Previous Traveller \$50 Garden Clinic Member \$50

All prices in Australian Dollars. Price based on minimum 15 passengers. Departure ex Sydney. Price from other Australian ports and New Zealand available on application. Group meals do not include beverages. Please refer to Ross Garden Tours standard terms & conditions. Ask us about other sightseeing and travel arrangements including pre and post tour accommodation, transfers, stopovers