



Seasoned

Destination

Goulburn Valley

A Tasting Trail for the Goulburn Valley

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Goulburn Valley surrealist icons by Shepp born and bred, Tank Art

Acknowledgement to Country

Destination Goulburn Valley acknowledges the Traditional Owners of the land in which we gather, grow and meet, the clans of the Yorta Yorta Nation. We pay respect to their Tribal Elders, past present and emerging. We celebrate their continuing culture, and we acknowledge the memory of their ancestors.

Wanmirr (yorta yorta wedge tail eagle) by Gunditjmara, Yorta Yorta, Wemba Wemba artist Tom Day

Indigenous Weather Knowledge

Indigenous communities have long developed the ability to link events in the natural world to a cycle that predicts seasonal changes. These natural barometers are not uniform across the land but instead use the reaction of plants and animals to gauge what is happening in the environment.

This produces a far more intricate and subtle overview of Australia's climate than the four-season European climate description of summer, autumn, winter and spring, applied as it is across most areas of the continent*

In producing Seasoned, Destination Goulburn Valley acknowledges the continuous connection to country and culture of the traditional owners of the land referred to as the Goulburn Valley. We have referenced the work done by the Bureau of Meteorology as an educational guide only to encourage recognition of the depth of knowledge and wisdom of the Indigenous communities that are the traditional owners. We encourage you to learn more about the seasonal indicators of plants, animals and weather patterns where you live and where you visit.



First summer
December-January

Season of the young
Dry and hot
Burning time



Winter
June-July

Season of fertility
Coldest and wettest season of the year. More frequent gales and storms

Second summer
February-March

Season of adolescence
Hottest part of the year
Stone Fruit & Bird Song

First spring
August-September

Season of conception
Mixture of wet days with increasing number of clear, cold nights and pleasant warm days

Autumn
April-May

Season of adulthood
Cooler weather begins

Second spring
October-November

Season of birth
Longer dry periods

(*source <http://bom.gov.au/iwk/calendars/>)

Plan a Regional Road Trip

I am a food lover. I have made a career finding the most exciting and interesting foods around the world. Food that tastes good. Food that makes you feel good. Food with a story to tell. That is why I always look forward to spending time in the Goulburn Valley. It is home to cooks, chefs, brewers, winemakers, and food producers who have learned to cook and learned their trade in world-famous cities or through the generations of their migrant families.

Travelling the Goulburn Valley for those authentic food experiences takes on the feel of a good old road trip with beautiful dual carriage highways and stretches of tree-lined country lanes.

If you were to take an eagle's eye view of the area you'd see an interconnected web of highways, backroads, train lines, rivers, creeks, bushland, and farms connected by irrigation canals. They stretch across the communities of small towns and regional centres.

So join me, throughout the year, to explore the Goulburn Valley across the ever-changing seasons. Plan a road trip navigating from any direction the long straight roads, shaded country lanes, winding riverside drives and interconnecting carriageways that cross this diverse landscape. Come for the regional events, the art exhibitions, the first cherries of spring, the crackling fires in the old pubs. Bring the esky, book a B&B and make the Goulburn Valley your next destination.

Richard Cornish
Food writer, journalist, author, photographer
@foodcornish



Seasoned is a snapshot of the variety of tastes on offer in the Goulburn Valley

To find out what's on and where to stay: sheppardgv.com.au

Share your Seasoned travels by tagging us at [#destinationgoulburnvalley](https://www.instagram.com/destinationgoulburnvalley) and [#seasonedgv](https://www.instagram.com/seasonedgv)

Follow us and keep up to date with what's in season in the Goulburn Valley:

Instagram [@destinationgoulburnvalley](https://www.instagram.com/destinationgoulburnvalley)

Facebook [DestinationGoulburnValley](https://www.facebook.com/DestinationGoulburnValley)

Child friendly



Long vehicle parking



Coffee & light Meals



Meals



Farm fresh produce



Accessible



Licensed



Stocked around town



Dog friendly



Destination Goulburn Valley...

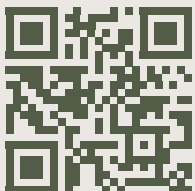
A land of rivers, creeks and billabongs. An ancient land where more recently towns and villages have grown on the edge of the waterways and in rich farming country.

A vast valley where roads meander to follow the course of water, and where farmers plant trees, vines and pastures to grow world-class food for the nation and transport it across the globe.

Take the time to scratch the surface and you'll discover talented locals drawing on traditions passed down through families and innovative next-generational artisans all honing their craft baking, growing, mixing, making and brewing.

Uncover genuine experiences in an eclectic mix of towns and changing landscapes that move with the seasons.

Pack a picnic rug, book a table and better still book your accommodation. Seasoned will help you navigate your own way through our beautiful country discovering tastes, characters and adventures along the way.



Scan the QR code to go our website to find all the details.

Visit destinationgoulburnvalley.com.au before you hit the road.



A Tasting Trail for the Goulburn Valley

Whatever the weather, our tasting trail offers the perfect Goulburn Valley getaway. From hearty slow-cooked specialties in winter and first spring to freshly-picked produce in the variations of summer, you're invited to explore the flavours of our region. Seasoned will lead you to an open door, a seat at the table and a place where local goodness is on the menu.

Our Seasoned Map provides just a taste of what our region has to offer. For more details, visit our website destinationgoulburnvalley.com.au to explore and download the guide. Or pick up a printed copy at the Greater Shepparton Visitor Centre.

Our Communities & Towns

The Goulburn Valley has long been a productive and diverse community made up of a rich tapestry of tastes and cultures. The region is proudly home to some of Australia's biggest food brands including SPC, Ardmona, Bega, Tatura Milk, Unilever and the Campbell Soup Company. Travel through Shepparton and the towns of the Goulburn Valley and you'll discover an agricultural landscape growing alongside the natural waterways that flow through our region.

Dookie

Home to one of the country's oldest agricultural colleges, Dookie is a small country town nestled between two great granite outcrops and surrounded by generations of family-owned grazing and cropping properties. The soil is deep, rich, and red, and when the long warm days of autumn are broken by rains, farmers sow their grains which turn the red patchwork of ploughed paddocks a deep green as wheat and barley sprout and grow over winter.

In spring, they are joined by the bright yellow blocks of flowering canola. See the landscape for yourself walking the Mulana nin iyoga walking trail Mount Major, cycling the Dookie rail trail or over a glass of wine at Rye at Tallis. In town, coffee and jelly cake at the Dookie Emporium, sampling the Dookie Burger at the General Store and a cold drink at the Gladstone Hotel should also be on your must-taste list.



Mooroopna

A historic river town with a strong industrial past, Mooroopna sits over the Goulburn east to Shepparton. The river shaped the town, its waters powering mills and machines, with many of the buildings still standing by the riverbanks. At harvest time, the orchards on the outskirts of town are covered with people wearing deep-pocketed aprons in which they pick the fruit and drop them in bins. The region's already multicultural vibe gets a boost as united nations of pickers and backpackers bring in the crop. When you visit, pick up something for the road at the bakeries, or settle in for a meal at Bill & Beats in the old Commercial Hotel.

Must-do experiences include joining the Mooroopna Heritage Walk and Flat's Walk from the picturesque Chinaman's Gardens named after Ah Wong, a Chinese migrant, who set up a market garden on this site in 1877 and supplied vegetables to the district. If you have little ones in tow, make your way to KidsTown, a vibrant community-established open-air playground. Nature lovers will enjoy visiting Gemmill Swamp Wildlife Reserve, approximately 170 hectares of Goulburn River floodplain forest and wetland between the urban centres of Mooroopna and Shepparton.

When the day is done and you're looking for somewhere to stay, visit sheppandgv.com.au to find all kinds of accommodation from boutique bed-and-breakfasts to hotels, motels, cabins and campsites.

Murchison

There used to be riverboats in Murchison when it was an inland port like Echuca with steam-powered boats moving goods up and down the Goulburn and along the Murray. It was once a busy town between the Bendigo and Ovens gold rushes, a place of two flour mills, blacksmiths, butchers and drapers. When the trains came, the river traffic stopped and Murchison became a quiet rural town. Today that boom era of wealth and growth remains in its legacy of once grand old pubs, fine churches, colonial-era state schools, and other stately buildings.

Flowing alongside the main thoroughfare of Stevenson Street is the Goulburn River, a quiet but powerful force meandering through the river gum forest and surrounding farmland. This mix of bush and heritage makes Murchison such an inviting place. Ancient river gums stand opposite historic hotels and quiet bush tracks head out into gold mining country. This is also the home of a world-famous meteorite, and some would say the equally famous Bakery and Tearoom, wines of Longleat and flowers by Avonlea. Get among it all, and the scenery of the rail trail, in beautiful Murchison.



Shepparton

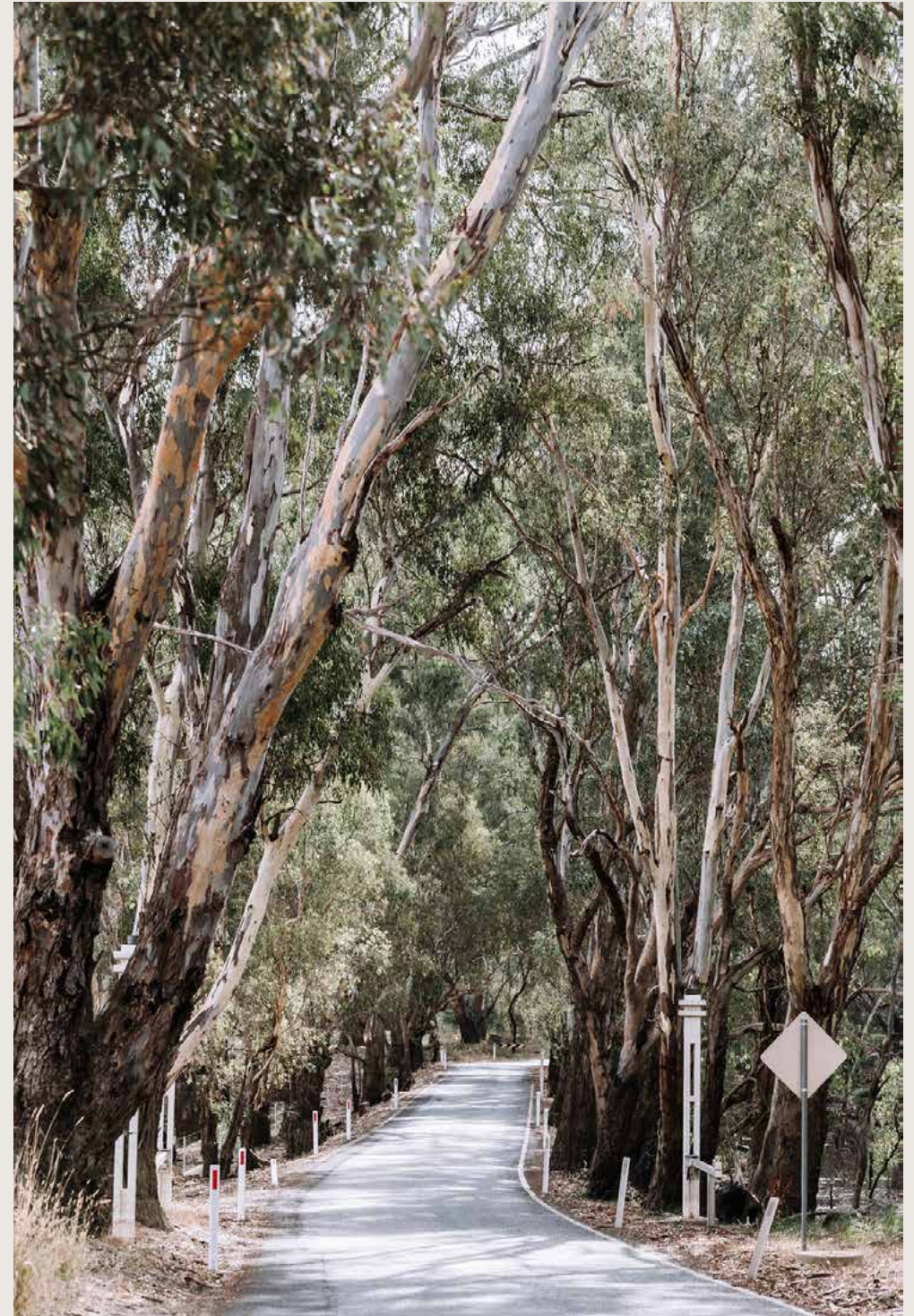
Multicultural Shepparton sits like the beating heart of the state. A city of almost 70, 000 living by the banks of the Goulburn River surrounded by river red gum forest and thousands of hectares of fertile irrigated agricultural plains. It is a busy city at the crossroads of several major highways. Here the Goulburn River is joined by creeks and rivers, the landscape crisscrossed by irrigation channels, the native forest giving way to an oasis of fruit trees.

Home to people from around the globe speaking 50 different languages, it is also a place where you can find hidden family cafés and enjoy dishes from around the world. It is also place to explore the architecture of magnificent old food factories and head out into the blocks of orchards to find families selling their fruit by the side of the road. This is a city with an arts hub that celebrates the world's oldest living culture. It is also a centre of development and innovation. Shepparton is both a place of old-fashioned values and the centre of a rapidly changing food bowl that grows a quarter of the state's agricultural wealth.

Tatura

The charming town of Tatura may be small, but it's home to some big businesses. It is a place of historic buildings and one of the nation's centres of agricultural innovation. Tatura is a busy place where farming families come to shop and socialise, but it seems to move to the steady but slow beat of its own drum. Surrounded by some of the most productive orchards and irrigated pastures in the country, Tatura and its surrounds produce hundreds of millions of dollars worth of food every year.

Tatura was also at the centre of a network of P.O.W. camps during WWII, the history of the interned Germans and Italians told sensitively in the town's extensive museum. Tat, as it's known to locals, is home to the largest dairy expo in the Southern Hemisphere every January. After that, fruit harvest is one of the busiest times of the year. In spring, the cherries ripen, and local orchardists put up signs outside their packing sheds and homes to make their little annual farm gates. The process is repeated in late summer and autumn when the apples and pears are harvested, and people make the pilgrimage travelling the highways and backroads to make the most of Tatura's seasonal bounty. Make sure these local landmarks are on your list: the butchers, the bakers, the pubs (top, middle and bottom), the water tower, Cussen Park and the home of every chef's favourite: Tatura Butter, stocked at the town's two independent grocers.





Founded at the Farm Gate

Some of our best-loved local producers started life as farm gate businesses, selling their wares only moments from where they were picked, reared or made. These days you'll find Goulburn Valley produce in stores across our region as well as further afield on the shelves of select metropolitan stores.



Avonlea Flowers

David and Julie Weidenbach established the flower farm in 1989. They grow stunning flowers in Murchison and sell them freshly cut from their farm shop seven days a week, and at wholesale prices. Drop in for high-quality blooms depending on what's flowering during the year, from lilies to snapdragons, lisianthus, hydrangeas and peony roses.

420 River Road, Murchison
 avonleaflowers.com.au



1



Boris's Fruit Shed

"If it's not fresh, it's not Boris's," is the motto for this second-generation family business. Grab freshly picked peaches, cherries, nectarines and peaches in spring and summer, then apples and pears until autumn. In warm months, tomatoes come in from Tatura, and market gardeners bring snapping fresh beans, zucchinis, and cauliflowers.

435 Midland Highway, Shepparton East
 Seasonal curb side pick up



2



Bunbartha Beef & Fine Produce

This oasis of local produce, Victorian-grown and made food, beauty products and homewares is all about honouring sustainable and ethical farming. As well as beef from the McPherson's family farm, you'll find seasonal fruits and green, biodynamic milk and even grazing platters to order for a picnic.

91 Benalla Road, Shepparton
 bunbarthabeef.com.au



3



EcoStore

EcoStore is a retail outlet selling produce from EcoPark, an initiative of Shepparton Access all abilities learning hub. This initiative promotes ecological sustainability and retail with an assortment of sauces, chutneys, relishes and jams from a registered kitchen, as well as a variety of craft items, all made locally.

245 Wyndham Street, Shepparton
sheppaccess.com.au



4



Finer Fruit

Make time to browse all the seasonal local fruit here including apples and pears in autumn, stone fruit in summer as well as a broad range of nuts and vegetables. Local farmers literally supply direct from their paddocks and gardens to this family-owned greengrocer. It's also just a stone's throw from the region's famous SPC Factory outlet.

35 Vaughan Street, Shepparton



5





Goodlookin Googees

Looking for farm fresh good-looking eggs to fry up for breakfast? You can't go past Goodlookin Googees, an accredited free-range egg producer based in Dookie. You'll find these locally laid eggs at various farmers' markets and stores across the region.

goodlookinggoogees.wixsite.com/eggs



6



Humble Harvest

Mel is not only a naturopath — she's also the maker of Humble Harvest skin products. As much as possible, Mel organically grows all the medicinal herbs and botanicals herself in her organic Toolamba garden. Browse her small-batch and beautifully fragranced natural soap products in the region's provedores and gift shops.

humble-harvest.com.au



8



Goulburn Valley Pork

Darren and Sharon at Goulburn Valley Pork believe in producing ethically grown pork without compromise. Their pigs live happily outdoors in a free-range environment, growing naturally without any hormone enhancements. There's no shop on site but you can pick up GV Pork in plenty of nearby stores at Farmers Markets, and be sure to look out for it on the menu of local restaurants.

gvpork.com.au



7



Olivehouse

Olivehouse is the picturesque home of Greendale Grove Olive Shop. Stock up on gourmet goodies and skincare products made from estate-grown olive oil and olives. And if you drop by around harvest time, you can even pick your own olives.

7230 Goulburn Valley Highway, Kialla West
olivehouse.com.au



9



Premier Australian Walnuts

When Gezim Sherolli and his wife Nezaqet migrated to Australia from a small town in Albania in 1996, they brought with them an ingrained knowledge and passion for growing walnuts. Today their orchard produces exceptional Chandler and Cisco walnuts, with walnut oil, meal and trees also available to buy online.

200 Northey Road, Lemnos
 premieraustralianwalnuts.com



10



Radevski Coolstores

Radevski Coolstores and Orchards is a family business that's been growing, storing and packing fruit for more than 60 years. You've probably picked up their beautiful apples and pears in your local supermarket before. It's all grown right here, sustainably and proudly, in Shepparton East.

360 Midland Highway, Shepparton East
 radevskicoolstores.com.au



11



SPC Factory Sales

The Shepparton Preserving Company has been an iconic part of the region since 1917 when a group of fruit growers and business people joined forces. Today you can visit the SPC Factory Sales and pick up some of its preserved SPC, Goulburn Valley and Ardmona food products at a fraction of supermarket prices at this massive, modern factory outlet.

197-205 Corio Street, Shepparton
spcfactorysales.com.au



12



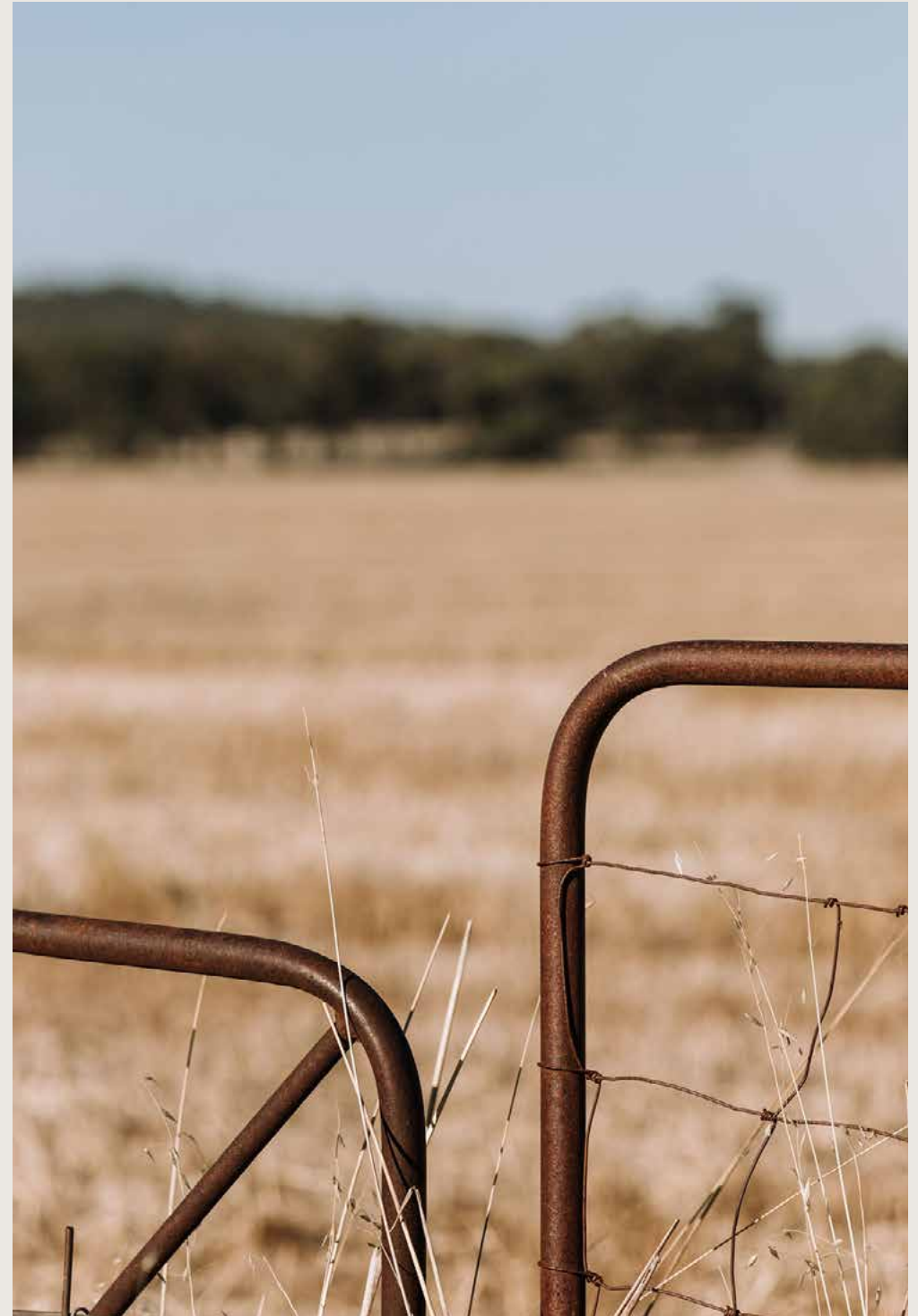
Tatura Milk / Bega Cheese

Tatura Butter is considered by many chefs to be the best butter to cook with. It was first made in town back in 1907 and today the factory is still an iconic part of the town, a great modernist collection of giant white blocks producing 80,000 tonnes of dairy products every year. You'll find Tatura Butter stocked in our independent supermarkets and food stores.

236 Hogan Street, Tatura
tatura.com.au



13





The Nut Man

The Nut Man is Shepp's go-to guy for nuts, dried fruits, herbs, spices and a lot more — including locally-made jams and other condiments. Whether you're looking for something healthy or just something to add to your next picnic spread, there's plenty to scoop up here.

25 Clarke Street, Shepparton
thenutman.com.au



Vigliatura Orchard (Love Shack)

There's nothing like the taste of freshly picked cherries, and Love Shack has some of the very best. It's open seasonally so check in late spring and early summer to see if now is the right time to pick up as many as you can carry!

305 Pyke Road, Ardmona





Brewers, Distillers, Roasters and Winemakers

The Goulburn Valley isn't only famous for its fields and farms of abundant fresh produce. Whether you're in the mood for sipping something local in the evening (beer, wine, gin, cider) or you're in need of a well-made coffee to kick-start your morning, you'll find a world of well-made beverages to discover.



Black Rabbit Distillery

Sam Wieland from the award winning Black Rabbit Distillery begins his gin-making using Goulburn Valley plums — the ugly ones unsuitable for sale — plus just the right botanicals and spices. Sample the smooth and velvety result at his tasting room in Kialla, which resourcefully also doubles as Sam's phone repair business.

4 Murat Nook, Kialla
blackrabbitdistillery.com.au



16



Brother Pablo

This industrial-style coffee window with bare bricks, exposed beams and burnished timber pours coffee roasted onsite by Clockwork Coffee. Sample brews from beans grown worldwide, and enjoy a healthy acai berry breakfast served in an earthenware bowl. With sponges and house-made carrot cake, Brother Pablo also looks after your sweet tooth.

109 Fryers Street, Shepparton
brotherpablo.com.au



17



Cheeky Grog Co.

After a trip to the UK, where they learned how to make traditional English cider, the apple-growing Morey family has been making their own version right here. Book ahead for cider-accompanied lazy lunches and dinners, and pull up an old apple crate under the shade of a 100-year-old fig tree.

5160 Barmah-Shepparton Road, Bunbartha
cheekygrogco.com.au



18



GB Coffee

Follow the aroma of roasting coffee beans down Maude Street to find GB Coffee, a café and roastery in one. Sample the earthy, chocolate, berry and floral notes of roaster Andrew Shadbolt's coffees, including his cold brew single-origin, as well as a tasty selection of light meals and pastries.

254-260 Maude Street, Shepparton
gbcffee.com.au



19



Shepparton Brewery

Join the locals for great-tasting beer with food to match. Set inside a cavernous former factory, this is just the place to settle in for lazy wines, gins, an ever-changing line-up of house-made craft beers, woodfired pizzas, and a menu of mouth-watering small and large plates and bar snacks.

15 Edward Street, Shepparton
sheppartonbrewery.com.au



21



Longleat Wines

By the banks of the Goulburn River you'll find Sandra and Guido Vazzoler at this welcoming cellar door and winery. Their dining room overlooks a backdrop of vines and river red gums, and features a floor-to-ceiling mosaic installation by local artist, Angie Russi. This is the perfect place to slow down and enjoy their latest release accompanied by a cheese platter, handmade pasta celebrating seasonal produce, or a generous slice of house-made cake.

105 Old Weir Road, Murchison
murchisonwines.com.au



20



Tallis Wine

A family winery in the rolling hills of Dookie, run alongside traditional farming enterprises. For over 25 years, single-vineyard varietals have been handmade in a converted stable by Richard Tallis. To experience Tallis wine, visit 'Rye at Tallis' located hillside on the Tallis property and in restaurants, bars and bottle shops across the region.

talliswine.com.au



22



The Last Straw

You'll find The Last Straw in an industrial estate along with sister company Bean Around Coffee Roasters, offering a refreshing blend of freshly made coffee and earthy Thai dishes using locally-sourced ingredients. The building uses passive energy design and recycled materials, and features a courtyard kitchen garden shaded by fruit trees.

24 Keppel Street, Shepparton
thelaststraw.com.au



23



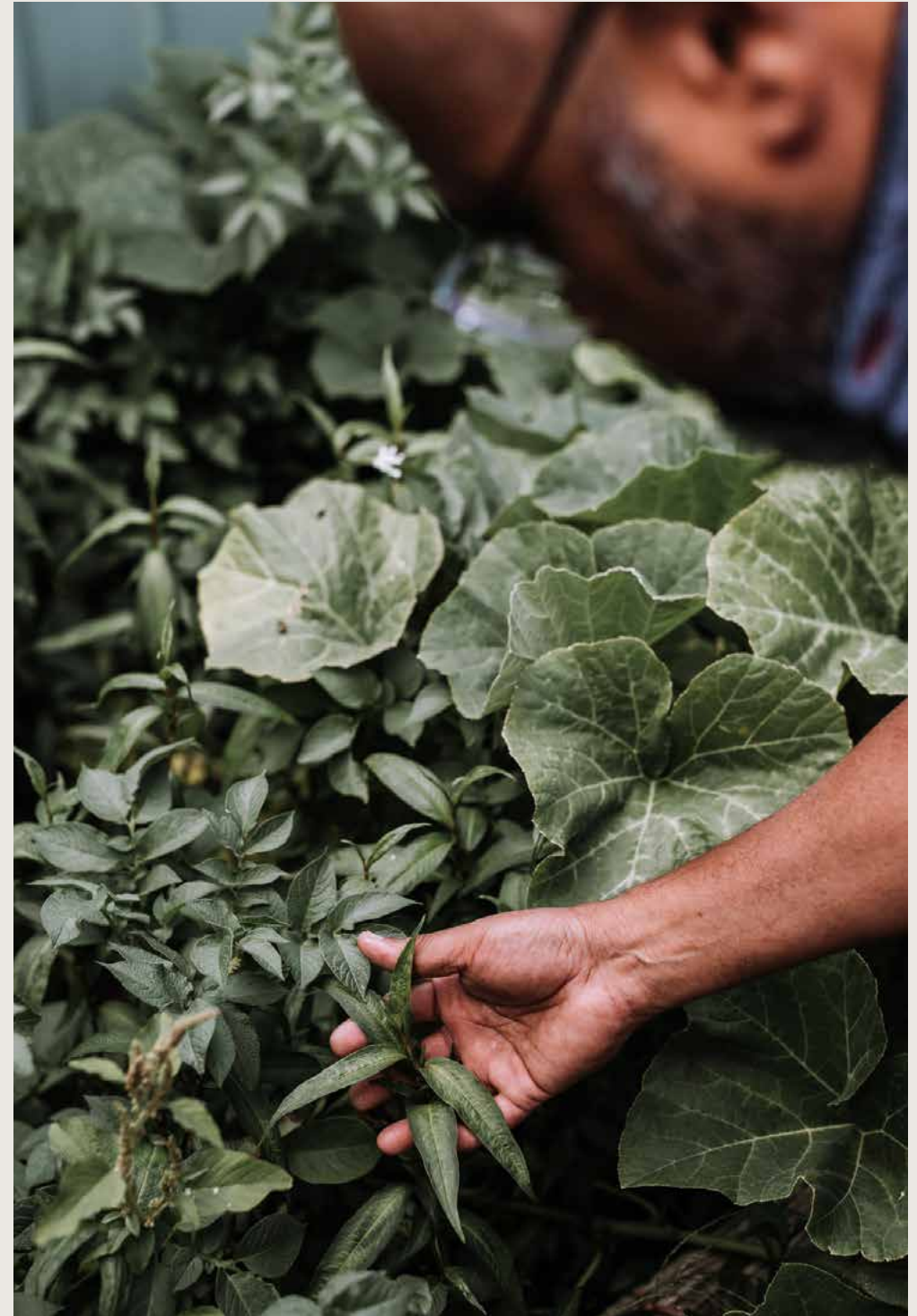
Wild Life Brewing Co

Visit the home of Wild Life Brewing Co in a converted old engineering factory. Today it's a chic, stylish brewery and tap room pouring its much-loved beers made to satisfy the everyday palate, yet they are also intriguing enough for the aficionado. Cheers to that.

4/6 Williams Road, Shepparton
wildlifebrewing.co



24





Butchers, Bakers and Makers

Whether you're packing for a picnic or want to stock up the pantry at home, you're in the right place for delectable goodies to go. Our region offers fine meats as well as sweet, savoury and baked treats made to traditional recipes by families and people dedicated to their craft.



Billy's Bakehouse and Tearooms

Billy's Bakehouse has been a popular eatery on the main street of Mooroopna for more than two decades. While the original owner, Billy, has moved on, you can still pick up popular sweet treats and bakery staples from here. All the traditional sweet and savoury cakes and pastries, pies and bread are baked onsite, ready to eat in or take away.

52 McLennan Street, Mooroopna



25



Chocolate Apple Factory

The Chocolate Apple Factory is famous for exactly what it says: perfectly ripe apples smothered in all kinds of chocolate combinations. You'll also find plenty of other local goodies and treats for chocoholics lining the shelves of this much-loved iconic destination — just look for the gigantic windmill.

Emerald Bank
7717 Goulburn Valley Highway, Kialla
chocolateapplefactory.com.au



26



Dunkirk Food Store

What began as a butcher shop is now a neighbourhood food store stocking everything from ready-made meals to bakery goods. You can still select some prime cuts of meat, however, perfect for a barbeque or your next Goulburn Valley-inspired home-cooked feast. You'll find this friendly shop nestled in a North Shepparton shopping strip.

30 Dunkirk Ave, Shepparton



27



Fiore's Bakery Café

Fiore's Bakery Café is much more than a traditional bakery. Specialist baker, Charlie Fiore delights his customers with his Italian-inspired gourmet cakes, homemade gelato and pastries. This buzzing bakery in the heart of Shepparton is constantly filled with hungry visitors looking for hearty breakfasts and in-house lunches.

34 Vaughan Street, Shepparton



28



Higgins Bakery

Higgins Bakery has been baking bread for Shepparton and the Goulburn Valley since 1947. Get in early to sample this third-generation family business's extremely popular sourdough loaves, ciabatta and sausage rolls, plus its famous pies made to a traditional 75-year-old recipe.

121 Wyndham Street, Shepparton
higginsbakery.com.au



29



Krueger's Fine Meat and Smallgoods

Martin Krueger makes delicious artisan smallgoods like creamy liverwurst, chunky bratwurst and specialties such as melt-in-the-mouth mortadella, German-style smoked hot dogs, black pudding and much more. Stock up on grass-fed lamb and beef sourced from local farmers, some based just a few clicks away.

22 Colliver Road, Shepparton



30



Meats and Moore

Brent Moore is passionate about his smallgoods. He buys whole beef carcasses from a local farmer on the outskirts of Tatura who raises his cattle free-range on pasture. Brent makes award-winning products with his own mix of salt, sugar and spices, then smokes the meats over native hardwoods.

131 Hogan Street, Tatura
meatsandmoore.com



31



Mooroopna Bakery

The Honig family has been baking since 2005 on the main street of Mooroopna. This bustling bakery and tea room are always busy with customers coming in for freshly iced doughnuts, a famous award-winning pies, and at Easter, a variety of award-winning hot cross buns.

124 McLennan Street, Mooroopna



32



Murchison Bakery and Tearooms

A perfect tasting trail stop opposite a park overlooking the Goulburn River, this very popular bakery in an 1880s building serves classic country delights: caramel slice, meat pies, rocky roads, neenish tarts, freshly-made sandwiches and one of the region's famous vanilla slices.

39 Stevenson Street, Murchison



33





North End Bakehouse

Many small-town bakeries claim they make the best vanilla slice but the North End Bakehouse has the trophy in 2023 prove it. They just took out the coveted Baking Association of Australia award for the best vanilla slice in the country, as well as the most innovative hot cross bun for its Vegemite-flavoured version.

2 Grant Court, Shepparton



34



Tatura Bakery & Lunches

To get a sausage roll just right is an art, something these bakers have mastered. Grab a table under the vines and try one for yourself alongside other much-loved favourites like coconut slice, round date and walnut loaf, steak and kidney pie, and scones served with a pot of tea.

149 Hogan Street, Tatura
taturabakery.com.au



35



Tatura Family Butcher

Brady Bourke at Tatura Family Butchers is a man who loves a good barbecue and stocks a huge range of products in his dedicated barbecue shop next door. That means you can pick up everything you need in one place, including aromatic fuel and Brady's own range of seasoning, as well as fresh cuts and house-made sausages.

161 Hogan Street, Tatura
taturafamilybutchers.com



36



The Urban Cottage

The Urban Cottage products are “made to elevate and inspire daily moments, turning mundane into magick” using only ethically and sustainably-sourced ingredients gathered as close to home as possible. From essential oils and tea blends to bath soaks and face kits, pick up everything you need for an enchanting spa treatment at home.

theurbancottage.com.au



38



Tatura Hot Bread

Take a seat on a repurposed beer keg at Tatura Hot Bread and prepare for a smorgasbord of old-school bakery beauties including lamingtons with the right balance of chocolate and coconut, and mini-pavlovas with dollops of cream and fresh strawberries. You'll also find plenty of lunch and snack options along with take-home meals for travellers on the go.

130 Hogan Street, Tatura
taturahotbread.com.au



37



Tinto Kitchen

Baker Josh Taylor recently turned his food van into a cool, clean, contemporary bakery and food store in the heart of Shepparton using seasonal, local produce. A must-stop for anyone on the hunt for great coffee, buttery croissants, sourdough doughnuts and scrumptious bagels.

217 High Street, Shepparton
tintokitchen.com.au



39



Restaurants and Cafés

When you want to explore the region’s flavours, here’s just a sample to put on your list. From quick café bites to long lunches and dinners, you’ll discover dishes made with local produce and served with local pride.



Belcibo + Co

Set in striking shipping containers, this local institution café begins with breakfast dishes from house-made tomato sugo baked eggs and stacks of red velvet pancakes, then moves into wood-fired pizzas for lunch, followed by decadent pasta dishes for dinner on Fridays and Saturdays. There’s a feel-good vibe here at every hour.

129-133 Fryers Street, Shepparton
belciboandco.com.au



40



Bill + Beat's

When the historic Commercial Hotel was redeveloped, the old downstairs public bar was repurposed into the town’s post office, making room for the rest of the building to become Bill + Beat’s. You’ll find a world of flavours at this all-day café reflecting chef Chris Buzza’s global travels.

106 McLennan Street, Mooroopna
billandbeats.com.au



41



Dookie General Store

People drive a long way for the Dookie Burger and fish n’ chips here, and with one taste, you’ll soon find out why. The store has been at the heart of the town since the 1880s — and today it’s also a post office, souvenir shop, and a popular pick-and-mix lolly cabinet.

60 Mary Street, Dookie



42



Elsewhere at SAM

Elsewhere at SAM provides a truly unique dining experience within this stand-out regional gallery. Featuring an ever-evolving seasonal menu, offerings encapsulate the multiculturalism of the Goulburn Valley by using ingredients from local producers infused with flavours from all over the world. Fast becoming a local meeting place, they even have house made treats for dogs days out.

530 Wyndham Street, Shepparton
elsewhereatsam.com.au



43



Lemon Tree Café

Celebrated as one of Shepp's many friendly casual spots serving scrumptious breakfasts and lunches, the Lemon Tree Café has a wide range of vegetarian-friendly, vegan and gluten-free options on the menu. There's a reason this is one of the region's favourite places for locals to catch up and chow down.

98 Fryers Street, Shepparton



44



Little Lipari

Chef Joe Di Stefano hand rolls his gnocchi just as his mother did on the Sicilian island of Lipari. His mid-city café also uses Goulburn Valley produce for his delicious brekkies and rich pasta lunches. Friday night dinners are a big affair, with charcuterie, steak and swordfish also on the menu. It's a popular place to meet so be sure to book ahead to grab a table inside or out.

143 Maude Street, Shepparton



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Milestone Café & Bistro

Milestone is all about all-day brunches, good vibes and great coffee. Whether you've woken up with a hankering for a big brekkie, confit pork benny, chicken congee or even a blackened eggplant with a poached egg on the side, the Milestone crew will look after you.

Emerald Bank
7723 Goulburn Valley Highway, Kialla



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The Milkbar

Outside, The Milkbar café is instantly recognisable from its mural of old-school brands. Inside, you'll find locals catching up over Melbourne-style dishes given a twist, such as the Milkbar Brekky Burger served with waffle fries or the Whacked Avo made with truffle oil. The region's famous Mr D's also stars in the house-made granola bowl.

149 Fryers Street, Shepparton
themilkbarshshepparton.com.au



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Phillip's Cellars and Regional Wine Centre

Your one-stop shop for Goulburn Valley wines in the heart of Shepp, dedicated to stocking hand-picked wines of the region and surrounding Victorian wineries such as Murchison Wines, Tallis, Monichino, Box Grove, McPherson, Tar & Roses, Tahbilk and Mitchelton, as well as the shop owner Phillo's own fortified wines.

119 Corio Street, Shepparton
phillipscellars.com.au



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Rye at Tallis

The views from this wine bar are as spectacular as the Tallis wines enjoyed here alongside other locally-made gins, beers and shared plates. As well as a celebration of regional produce, this laid-back destination is also known for hosting events and live music — check their website for details.

5 Major Plains Road, Dookie
ryeattallis.com.au



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Stellar

Stellar offers an all-star Shepp menu. This busy café in the main drag of Wyndham Street slings amazing toasted sandwiches made with Higgins sourdough, flavour bombs from local legends Aaron's Macaroons and Sweet Treats by Sam, plus locally roasted Conical speciality coffee.

278a Wyndham Street, Shepparton
stellarcffee.com.au



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Teller

Local foodies swear by this smart and modern bistro on Fryers Street, known as Shepparton's "eat street". Savour fine seasonal dining, including the popular Sevens Creek Wagyu steaks, paired with a regional-focused wine list and excellent service. No wonder it has such a longstanding reputation.

55 Fryers Street, Shepparton
thetellercollective.com



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A taste of things to do in Goulburn Valley

There has to be a little sightseeing and leg stretching between meal stops, right? Luckily the Goulburn Valley has a diverse landscape to explore with a fascinating selection of places where you can get back to nature and get among the local culture.



Australian Botanic Gardens Shepparton

This transformation of an old tip site into landscape architect-designed native gardens is stunning with a lookout rising from the redgum forest like an ancient stone ziggurat. Broad, accessible paths lead through different plantings to the summit overlooking a landscape that mirrors the Goulburn Valley. Flowering acacias, grevilleas, banksias and grasses paint an ever-changing palette of colour tied to the seasons.

Botanic Gardens Avenue, Kialla



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Cussen Park

This bushland-style park encompasses 33 hectares of wetlands, woodlands and open space on the northern outskirts of the town of Tatura. You'll find constructed wetlands, bird hides, observation decks and well-developed paths and signs to help you observe many bird species up close. It's also a lovely place to picnic and watch the sunset. While you're there, look out for the migratory bats that call this sanctuary home.

100 Tatura-Undera Road, Tatura



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Dookie Rail Trail

This short but sweet flat gravel track gives you a 7.7km taste of Dookie's rich farming country. To the east of Dookie, the trail meanders through the orange and olive groves of Yabba Flats. Look out for Willy the Wombat, who lives under the road drain at the third intersection. To the west, the trail enters the open cropping country with wide skies home to families of wedge-tailed eagles, kites and hawks.

67-71 Mary Street, Dookie



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Dookie Emporium

The sprawling Dookie Emporium is both a wondrous collection of bric-a-brac and a welcoming café. Browse the army surplus, old furniture, quirky antiques, rare vinyl and rock posters, then settle in for coffee and a chat with Sol over jelly cake, creamy milkshakes, hot pies and other tasty treats.

48 Mary Street, Dookie



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Moooving Art Herd

A herd of 90 or so fibreglass cows dot Shepparton and surrounding towns, each illustrated with a different design. Some are painted after Andy Warhol or Mondrian, some by school groups, and some by famous artists such as Tank and Tammy Lee Atkinson. You'll find these colourful cows in parks, outside council buildings, and in random places across Shepparton and the Goulburn Valley. Check out sheppandgv.com.au to learn more.



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Kidstown

For those travelling with children, be sure to visit Kidstown, rated by Timeout as one of Victoria's best adventure parks and playgrounds. The all-abilities park celebrates our food bowl status with a giant fruit bin and dairy maze.

7287 Midland Highway, Mooroopna



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Mount Major Mulana nin iyoga walking trail

For millennia, Mount Major has stood looking out over the Goulburn Valley to the south and the Murray Valley to the North. A walk to the summit reveals a stunning vista of river gum. Forests and waterways, and a farming landscape that changes from green to yellow canola in the spring seasons to the deep straw of stubble in first and second summers. The Yorta Yorta Indigenous people have called the trail Mulana nin iyoga or Spirit of the Stone. Allow a little over two hours for the return walk

Mt Major, Dookie. Enter from Cashel Road



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Mural Art Trail

We are a creative bunch in the Goulburn Valley. Take a look around and you'll see so much street art and murals across Shepparton, Mooroopna, Dookie, Lemnos and Tatura., Travel a little further afield to see the silo art of the nearby towns of Devenish, Tungamah, Goorambat, Colbinabbin, Rochester, Kyabram and Picola.

Pick up a guide to the silo art trail at the Greater Shepparton Visitor Centre, or sheppandg.com.au



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Murchison Heritage Centre

In the spring of 1969, a great green flash was seen in the sky above Murchison, followed by a mighty boom. A scientific marvel, Murchison Meteorite is recognised globally as the oldest material on earth and contains amino acids linked to the start of life. Today you can see a sliver of the famous 4.6 billion-year-old meteorite, surrounded by history displays of the town including artefacts of the Indigenous people who lived in the area.

4 Stevenson Street, Murchison



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Murchison Rail Trail

Explore an 8-kilometre section of trail from the Murchison Township to the rail bridge at Channel Inlet Road which includes the recently refurbished historically significant bridge over the Stuart Murray Canal and borders the unique ecosystem of Doctor's Swamp wetlands.

Gregory Road, Murchison



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The Museum of Vehicle Evolution (MOVE)

The Museum of Vehicle Evolution is a huge, expertly curated showcase of independent collections including cars, bikes, trucks and machinery. MOVE tells the story of cars from the first to the latest, from the smallest to the fastest. It also tells Goulburn Valley's trucking story of moving food from farms and orchards to the market and houses the priceless Loel Thomson Costume Collection that depicts the changes in everyday wearable fashion through the years.



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Shepparton Art Museum (SAM)

This modern art museum rises from the shores of Lake Victoria by the Goulburn River. Shepparton Art Museum (SAM for short) is recognised for its significant Australian ceramics collection, and its nationally significant collection of Indigenous art. SAM includes four galleries over two floors and is home to travelling art exhibitions, the biennial Sidney Myer Fund Australian Ceramic Award and the national Indigenous Ceramic Award. It is also the base for Kaiela Arts Indigenous Gallery, the Greater Shepparton Visitor Centre and Elsewhere at SAM.



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Tatura Irrigation and Wartime Camps Museum

The Tatura Museum includes details of early families, the intern camps and stories of the entrepreneurs who established Tatura and the Goulburn Valley. The collection explores three main themes: the history of irrigation in the Goulburn Valley; the local and family history of Tatura and the district since white settlement; and the history of the seven Second World War Prisoner of War and Internment Camps, the Garrison and Hospital.

taturamuseum.com



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Our contributors

Throughout the creation of Seasoned, we have drawn on the cultural knowledge AND creative lens of Gunditjmara, Yorta Yorta, Wemba Wemba Indigenous artist Tom Day, unmistakably GV-grown surrealist artist Tank, celebrated food and travel writer Richard Cornish, the talented eye of destination photographer Bec Haycraft. Each element has been beautifully woven together, managed and presented by our design team Rye Studio.

Together, their work inspires a fresh take on one of Australia's most productive food bowls. We encourage you to take the time to explore at your own pace.

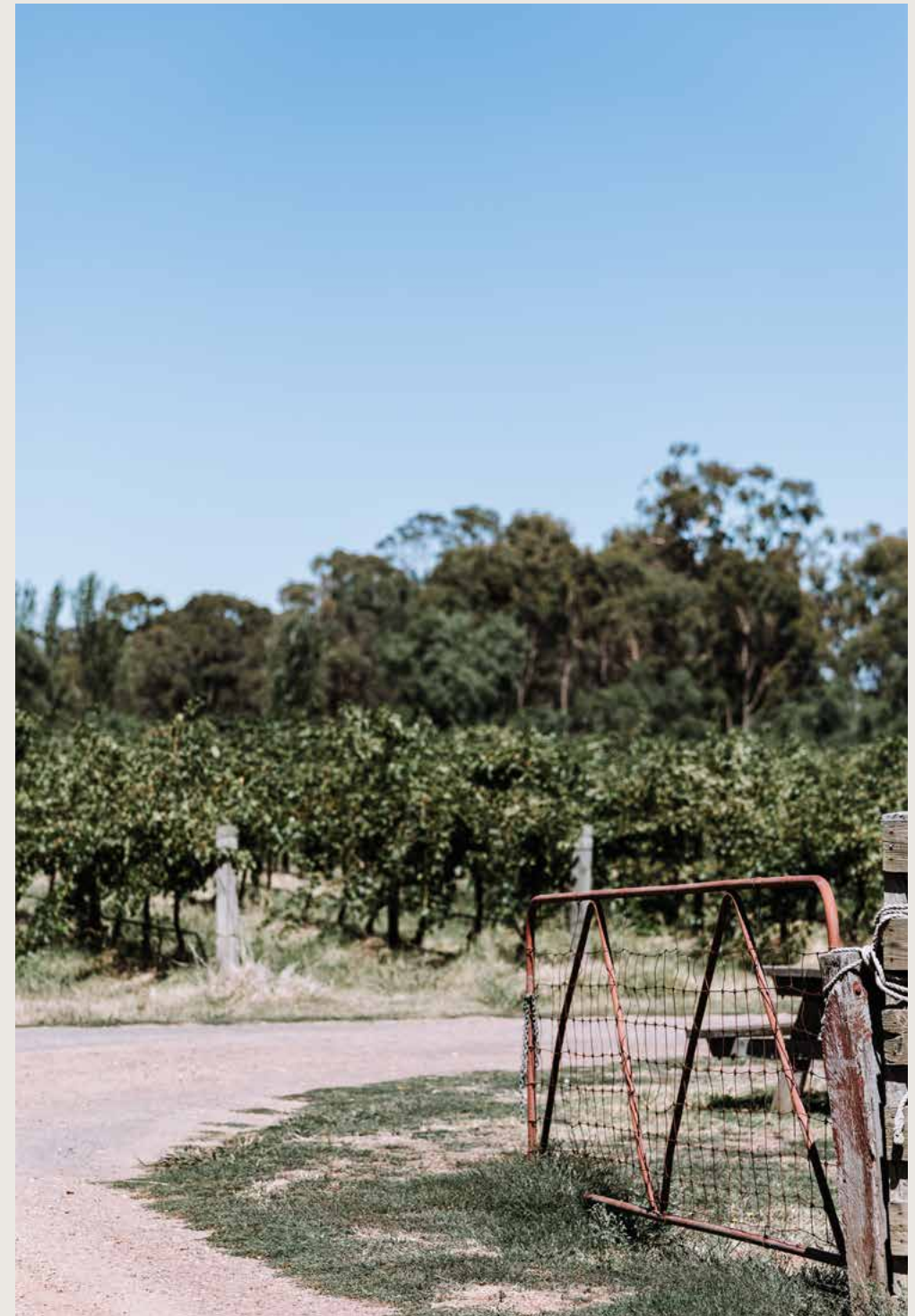
Seasoned — a tasting trail for the Goulburn Valley — was imagined in collaboration by tourism operators and producers working together to share our stories, encourage visitors to explore the unexpected, meet the makers and support the producers of our region. Seasoned was made possible through the dedication of volunteers in partnership with our supporters and suppliers.

Our purpose is to connect visitors to the rich food story of our region and to sample a taste of what we have to offer. We hope Seasoned inspires you to visit, stay a while longer, meet our makers, sample something new and take home some of the tastes and tales of the Goulburn Valley.

About DGV

Destination Goulburn Valley has been championing the Goulburn Valley region for over 20 years. We're a passionate group of locals that know the importance that good food and drink play in welcoming visitors to our region and in connecting our community.

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A taste trail of the Goulburn Valley
celebrating the communities of

Dookie
Mooroopna
Murchison
Tatura
Shepparton



Seasoned

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