


MUDGEE HONEY HAVEN



The widest range of honey and honey products are available and ready for you at Mudgee's popular attraction The Honey Haven. Watch the bees through the viewing hive, relax in the café, or challenge the children to putt-putt golf. Finish your visit with a browse in our gift shop for lovely, local honey, gourmet and health honey products and the delicious honey mead wine.

Open 7 days a week. 9am—5pm
2 Hill End Road | Frank, Trish, Nathan or Adriana 02 6372 4478
www.mudgeehoneyhaven.com.au  

LOUISA'S VINEYARD



Delicious, juicy table grapes, not to be confused with the winemaking grapes, are available at Louisa's Vineyard. Black Muscats, Muscatels and Waltham Cross varieties. Call in to taste them all before you purchase the one you love the most. The hardest part is not eating the lot on the way home.

Open 7 days a week 7am—7pm, late February to late March.
548 Henry Lawson Drive (next to Henry Lawson Memorial) | Andrew and Di Wormald 0427 733 755

RYLSTONE OLIVE PRESS



Make the trip out on Lue Road to experience globally award winning olive oils direct from the maker. Our olives are pressed within 6 hours of picking to create oils with depth, harmony and balance of fruit and flavour. We have guided tours through our olive press, and encourage tastings of our quality product.

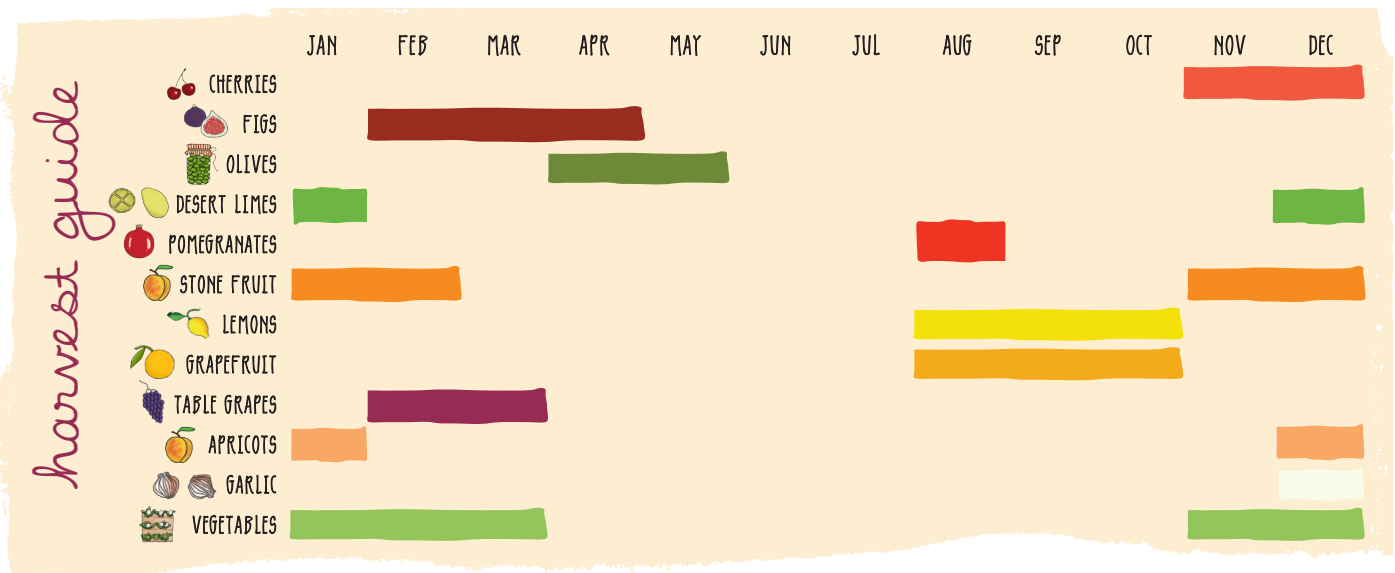
Open 7 days a week. 9am—4pm and Mudgee & Rylstone Market Days
Lue Road, Rylstone | Jayne or Joanne 02 6379 1485
www.rylstoneolivepress.com.au 

BROOMBEE ORGANICS



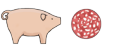


Our well established, certified organic farm offers year round fresh produce. Summer time stone fruits of apricots, peaches, plums, nectarines and prunes, followed by Black Muscat, Italia and Muscatel table grapes in February. All full of flavour and certified organic. Our olives and Olive oil are available all year.



Open Friday to Sunday 10am—4pm
1094 Castlereagh Highway | Barrie Corner 02 6373 1314 



PIPECLAY PUMPHOUSE & ROBERT STEIN VINEYARD, FARM & WINERY



Pipeclay Produce continues the restaurant's paddock to plate philosophy, where locally grown, free range old world pigs graze happily in the pastures surrounding the Robert Stein Vineyard and Winery. Call in to the Cellar Door to purchase from our range — Prosciutto, Pancetta, Truffle Salami, Caper Salami, Fennel and Garlic Salami, Hot Salami and Smoked Ham. Continue your local paddock to plate experience by booking a table for breakfast, lunch or dinner at Pipeclay Pumphouse. Our menu is a celebration of locally sourced and home grown fresh produce.

Open Cellar door 7 days a week 10am—4.30pm
Pipeclay Pumphouse Restaurant Breakfast – Saturday to Sunday Lunch – Thursday to Sunday Dinner–Thursday to Saturday
Pipeclay Lane | Winery 02 6373 3991 | Restaurant 02 6373 3998
www.pipeclaypumphouse.com.au  

THE ZIN HOUSE



Browse through our Farm Shop where we stock our own preserves, herbs and teas, all made from the produce of our bountiful garden and orchard. Seasonal fresh fruit when available. Book a table to enjoy a meal of authentic, generous and quality food with ingredients gathered from our garden and cooked freshly from scratch. Open kitchen and garden days are held during the year.

Open Friday & Saturday 12 noon – 11pm Sunday & Monday 12noon – 4pm
329 Tinja Lane | Kim Currie 02 6372 1660
www.thezinhouse.com  

ARIL ESTATE



Juicy, rich red pomegranates and aromatic garlic available seasonally. Pomegranate syrup, pickled olives, olive oils, apricot and plum jams made from our farm produce are available all year round. Perfectly positioned for Sydney visitors to collect their fresh produce on the way home.

Open 7 days a week. Saturday & Sunday 9am–6pm Monday to Friday 9am—5pm
947 Castlereagh Highway | Michael, Andrew and Dimitris 02 6373 1458
www.arilestate.com.au

GUNDOOEE ORGANICS





Located 90km to the north of Mudgee, this Farm Gate offers it all. Certified Organic Waygu beef, and a variety of seasonal home grown vegetables and preserves.


Farm visits are exclusive to people booking into the Farm Stay “Gundooee Getaway”. Your stay in our cosy, private cottage includes a farm tour and a sensational Waygu meal. Experience a variety of farm and sustainable living activities with optional extras of a cooking and preserving school. On your way home, you can fill your esky with Waygu beef and fill your basket with organically grown produce.

“Gundooee” 995 Wardens Road Leadville | Rob Lennon and Christine Corner 0429750350
www.gundooeeorganics.com.au 

HIGH VALLEY CHEESE COMPANY



Call in to The Cellar by Gilbert to sample High Valley's mouth-watering gourmet cheese, all made here in Mudgee. The handmade range includes High Valley Brie, Caerphilly, Rouge, Stefan and Colly Blue, not to forget their magnificent marinated Fettas which are a local staple. Tasting welcomed. Visit on a week day for a viewing of their production line.

Open 7 days a week 11am—6pm
137 Ulan Road | Grosvenor Francis 02 63721011
www.highvalley.com.au 

ARTISAN ON LEWIS



With an emphasis on fresh flavour and regional seasonal produce, this quirky café is the retail hub for 'Mudgee Sourdough' wood-fired breads; 'Angela's Edibles' small batch pickles and preserves and local boutique 'Yarrabin Road Roaster' coffee. The hidden sunny courtyard welcomes you and your canine companion to view the garden sculpture while enjoying breakfast, lunch or coffee al fresco.

Open Wednesday to Friday 8.30am—4.30pm Saturday & Sunday 8.30am—2.30pm
13 Lewis Street | Angela, Gabe and Simon 02 6372 6847  

FARMERS MARKET



Come and meet the farmers!

3rd Saturday of every month, 8.30am – 12.30pm
At St Mary's Catholic Church | 57 Market St Mudgee, NSW 2850



Go to www.mudgeefinefoods.com.au/farmgatetrail for more information and seasonal availability

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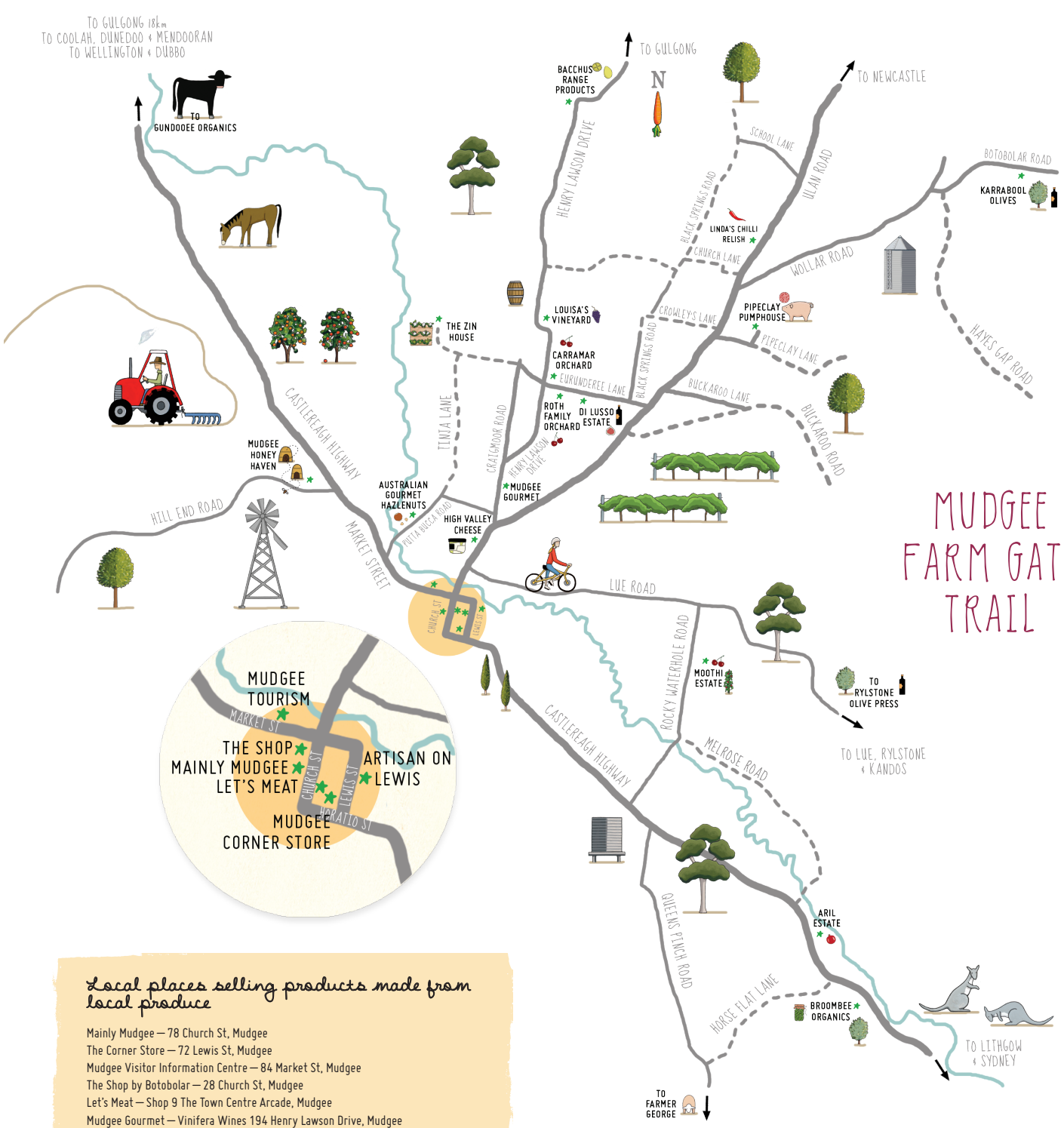
by Rachael Tye

MUDGEE FARM GATE TRAIL



Meet the Farmer,
Taste the Food and
take a piece of Mudgee
home with you

TO GULGONG 18km
TO COOLAH, DUNEDOO & MENDOORAN
TO WELLINGTON & DUBBO



MUDGEE FARM GATE TRAIL

Local places selling products made from local produce

- Mainly Mudgee — 78 Church St, Mudgee
- The Corner Store — 72 Lewis St, Mudgee
- Mudgee Visitor Information Centre — 84 Market St, Mudgee
- The Shop by Botobolar — 28 Church St, Mudgee
- Let's Meat — Shop 9 The Town Centre Arcade, Mudgee
- Mudgee Gourmet — Vinifera Wines 194 Henry Lawson Drive, Mudgee



With it's pristine surrounds, clean, crisp air and fertile soils, the beautiful *Mudgee region* is the perfect environment for growing premium produce. Whether you're a local or a visitor seeking to treat yourself to fresh produce direct from the farmer, the **MUDGEE FARM GATE TRAIL** will lead you there.

 = Cafe

 = Restaurant

 = Guest House

ROTH FAMILY ORCHARD

Five varieties of sweet, juicy black and red cherries. Simone, Samba, Rons, Black Star and Van. Pick your own cherries for great family fun, or purchase boxed and ready to go. Try our pickled cherries or cherry smoking woods for an awesome flavour at your next BBQ.
Open Saturday & Sunday 8am — 2pm. Mid November to mid-December.
108 Eurunderee Lane | Guy and Ingrid Roth. 0428 195 485
www.roth.net.au

DI LUSSO ESTATE

Call in to taste some of our farm grown, house made produce — extra virgin olive oil, fig pastes and vinaigrettes, vin cotto and mosto cotto and during the season, our beautiful fresh figs. Experience an informative farm walk through our grove. Weekend visitors can book into our Cucina di Lusso for a delicious lunch of wood fired pizzas and regional Mediterranean favourites.
Open 7 days Monday to Saturday 10am - 5pm, Sunday 10am — 4pm
Farm walks Sunday by appointment. Figs - February to April.
162 Eurunderee Lane | Robert Fairall 02 6373 3125
www.dilusso.com.au

BACCHUS RANGE PRODUCTS

Visit our farm to pick your own fruit and vegetables including our distinctive product— the Desert lime. We use this small but exceptional fruit in our desert lime paste and apricot, marmalade and cab sav jams. Other fresh, seasonal produce includes apricots, lemons, grapefruit and a variety of vegetables. Our large product range of sauces and jams are made fresh from ingredients grown on our farm.
December to January — desert limes, apricots November to March — variety of vegetables
August to October — lemons, white grapefruit **Open All year but please phone prior.**
1041b Henry Lawson Drive | Paul Willoughby 0402 027 890



CARRAMAR ORCHARD

Located in the heart of Mudgee's cherry growing locale, the cherries at Carramar are large, sweet, crisp and just perfect! Our 4 cherry varieties of Simone, Samba, Black Star and Sweethearts will cater to everyone's tastes. Call in to pick up a freshly picked box of juicy cherries and try not to eat them all before you arrive home!
Open 7 days a week, 7am — 7pm Mid November through December.
95 Eurunderee Lane | Tony Muller 0412 617 398

FARMER GEORGE LAMB

This family owned paddock to plate business offers premium quality, free range lamb from Meroo. If you are keen to discover more about quality lamb and where it comes from, Farmer George is happy to host Farm visits.
Open By appointment only. Call or email to organise a date and time.
"Meroo Hills" 2008 Queens Pinch Road | George Hamilton | 02 6373 8293
www.farmergeorge.com.au

KARRABOOL OLIVES

The drive to this award-winning olive grove is worth every minute. Set in the picturesque Botobolar farming valley, Karrabool Olives provides the opportunity to visit a working olive grove and meet the producers. View the production line, enjoy a break in the farm café, sample fresh EVOO, and browse the store for a range of olive oil products, local produce and gifts.
Open Friday to Monday 10am — 4.00pm and by appointment.
408 Botobolar Road | David 0410 477 688 and Judy 0439 361 447

LINDA'S ORIGINAL SWEET CHILLI RELISH

Linda's award-winning chilli relish and sauces are available at her farm gate, 'Springdale'. This truly locally grown chilli range includes four varieties of Sweet Chilli Relish, an Asian Plum & Chilli Sauce and Chocolate Chilli Dessert Sauce. Bookings essential to chat with this passionate producer and taste her product line.
Open Monday to Friday by appointment only
Linda Wilson 0404 155 388 | www.lindaschillirelish.com.au

AUSTRALIAN GOURMET HAZELNUTS

There is plenty to see and do on our Hazelnut farm. Walk with us through our trees learning about the growing of hazelnuts. Watch the production line as the delicious hazelnuts are cracked before being graded, roasted and bagged. Sample the final products before taking your purchases home to enjoy.
Open Sunday 10am — 4pm
21 Putta Bucca Road | Clem and Vanessa Cox 02 6372 3224
www.gourmethazelnuts.com.au

MOOTHI ESTATE

Call in to purchase juicy cherries from the Moothi orchard and relax on the sundrenched deck at the cellar door. Enjoy the spectacular view with a tasting platter featuring locally sourced ingredients or sample local produce such as Wellstead Shrubs cordials and Capertee Valley Saffron products. Whilst our cherries have a limited season, our platters are available year-round and are full of local deliciousness.
Open; Friday to Sunday 10am - 5pm, Tuesday to Thursday 11am - 4pm
Cherries Mid November through December
85 Rocky Waterhole Road Mudgee | Jess Chrcck 02 6372 2925
www.moothiestate.com.au