



# McLaren Vale South



## HOW TO GET THE MOST OUT OF YOUR DAY

Welcome to Trail Hopper! This pack includes everything you'll need to know to make the most of your trail. As you'll see from the timetable there's no way to hop off at every destination in one day – so you'll need to be selective and plan ahead.

# McLaren Vale South Timetable

DEPART CITY	10:00				
McLaren Visitor Information Centre	11:00	12:00	13:00		
Shingleback Winery	11:03	12:03	13:03		
Chalk Hill Wines/Never Never Distilling	11:09	12:09	13:09		
Oxenberry Farm Wines	11:13	12:13	13:13		
Serafino Wines	11:16	12:16	13:16	14:16	15:16
Hastwell & Lightfoot/Haselgrove	11:20	12:20	13:20	14:20	15:20
McCarthy Orchard	11:25	12:25	13:25	14:25	15:25
The Vine Shed	11:27	12:27	13:27	14:27	15:27
Bec Hardy Wines	11:32	12:32	13:32	14:32	15:32
Shirvington Wines	11:37	12:37	13:37	14:37	15:37
Down The Rabbit Hole Wines	11:41	12:41	13:41	14:41	15:41
Fox Creek Wines			13:47	14:47	15:47
Pennys Hill Wines (CLOSED - Reopen Summer 2024)			13:51	14:51	15:51
Primo Estate Wines			13:55	14:55	15:55
Hardys Tintara/McLaren Vale Township			14:07	15:07	16:07
McLaren Visitor Information Centre				15:10	16:10
DEPART REGION	16:10				
ARRIVE CITY	17:00				



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## Here's our tips

### Planning

Agree with your friends the wineries you wish to visit throughout the day. Start with where you're having lunch, how long you'll want to spend there, and work outwards from there.

### Book ahead

For all restaurants and wineries marked "Bookings Essential" on pages 3 & 4 of this information pack you must book ahead to avoid disappointment on the day. For large groups (7 or more) booking is required at all venues to ensure space for your group.

### Be flexible

Wineries may have limited space available and might turn guests away if they do not have prior bookings, or if the venue is at its capacity. In the unlikely case this occurs please be patient and understanding if we need to alter the venue for your day.

### We've got you covered

If you lose this info-pack you can find everything on our website: [www.trailhopper.com.au](http://www.trailhopper.com.au)

If you have any questions or need anything else you can call us on 0422 319 123.

### Hopping on and off

Just like catching a normal bus it is up to you to be waiting outside at the pickup location. You will be picked up from the location at which you were dropped off – so please remember the spot!

### And whatever you do...

Don't miss the last bus home!

# tour your way



# McLaren Vale South Destinations

VENUE	DESCRIPTION	WINE/DRINKS	FOOD
<b>Visitor Information Centre</b> Ph: 8323 9944	The Visitor Centre has something for everyone, with amazing views from the deck over its very own Shiraz Vines. The centre offers: Cellar Door, Art Gallery, Café, Playground, locally made gifts plus its very own fruit and nut orchard you can explore. 🍷 🍷 🍷	Reds and whites, craft beers.	Café, picnic, coffee.
<b>Shingleback Winery</b> Ph: 8323 9919	Like our name suggests, Shingleback wines is a part of the McLaren Vale landscape. For over twenty-five years, we have been crafting wines that capture the genuine and enduring character of this land. We have always stayed true to the varietals at this lands heart; the rich, generous, and structured reds that see McLaren Vale and Shingleback recognised around the world for producing some of Australia's finest Shiraz and Cabernet Sauvignon, year after year. Our purpose is to reward guests with the unwavering character of McLaren Vale, and continue to be generous by nature, in all we do. 🍷 🍷 🍷	Wines, ciders, beers, and soft drinks.	Grazing platters.
<b>Chalk Hill Wines</b> Ph: 8323 8885	Chalk Hill Wines is a family-owned winery dedicated to small batch, hand crafted wines of distinction. Our humble cellar door offers a range of tasting experiences, with our decking area showcasing panoramic views of the beautiful McLaren Vale region. Our Mediterranean varieties are ideal to pair with the Italian style street food offered by Cucina Di Strada on site. 🍷 🍷	Handcrafted wines, ciders, beers and soft drinks.	Italian street food.
<b>Never Never Distilling</b> Ph: 8125 5565	The Never Never Distillery Door operates within the Chalk Hill Collective site in beautiful McLaren Vale. Book a table to enjoy our award-winning gins while taking in the stunning vistas of the region. Choose from one of our popular gin & tonic tasting flights or enjoy seasonal cocktails made by our talented team of bartenders. While you're here, you can also visit our friends at Chalk Hill Winery and purchase delicious Italian street food from Cucina di Strada! 🍷 🍷 🍷	Gin tasting flights, cocktails, beer, wine, soft drinks and coffee.	Italian street food.
<b>Oxenberry Farm Wines</b> Ph: 8323 0188	Established in 1840 and known as The Birthplace of McLaren Vale, Oxenberry Farm was once home to the first settlers of this beautiful region and the original homestead still stands today. Located on the outskirts of the McLaren Vale township, our cellar door boasts magnificent views of vineyards and Pedler Creek, private tasting areas, outdoor seating, fireplaces, multiple function rooms, and more. Our wines are all estate-grown and produced by award-winning, third-generation McLaren Vale winemakers. The restaurant offers a seasonal menu with breakfast from 9am and lunch from 12pm, sourcing all produce from local suppliers. 🍷 🍷	Wines, ciders, beers, cocktails and soft drinks.	Breakfast, lunch and antipasto menu.
<b>Serafino Wines</b> Ph: 8323 0157	Serafino's belief is that wine should be intriguing from first look at the label to last sip from the bottle. Wine embodies the ethereal wonders of life... passion, tradition, goodness, love, laughter, life, and thankfulness. Ever the visionary back in the 1960's, Serafino (Steve) started the famous Maglieri wine brand and sold out to Southcorp in 1998, only to purchase another winery a year later and name it Serafino. Serafino Wines includes the cult labels in Terremoto and Sharktooth as well as the Malpas, Black Label Reserve, Black Label, Bellissimo and Goose Island Ranges. These ranges cover most of the noble grape varieties as well as the new modern alternate varieties. 🍷 🍷	Sparkling, old & new school whites and reds, fortifieds.	Fine dining and platters.
<b>Hastwell &amp; Lightfoot</b> Ph: 8323 0010	Experience H&L's award-winning wines, hospitality and lunch platter for yourself. Recently named Best Family-Owned Winery - McLaren Vale by Australian Enterprise Awards (2023), Top 150 wineries in Australia by Grapegrower & Winemaker Magazine (2023), and Best Winery Tourism & Tasting Experience 2022 - McLaren Vale by Lux. Hastwell & Lightfoot specialises in Mediterranean wine varieties (e.g., Fiano, Barbera, Tempranillo, and more!) and has an indoor fireplace and outdoor seating available. 🍷 🍷 🍷	White, Rosé, red wine, Love + Glory sparkling wine, cleanskins, craft beer, cider, coffee.	Platters, toasties, nibble medley.
<b>Haselgrove Wines</b> Ph: 8323 8706	Established in 1981, Haselgrove Wines focuses on small batch production at our award-winning winery. Our new cellar door has something for everyone. Join us at the tasting bench, sit back and relax on our rooftop, or wander the lawns alongside our old vine Shiraz. 🍷 🍷 🍷	Reds, whites, sparkling, craft beer, local gin.	Pizzas & grazing board.
<b>McCarthy Orchard</b> Ph: 0418 562 919	Family owned Cellar door in the heart of McLaren Vale. Taste our wines and ciders; grown and made on site; we have some of the oldest Shiraz and Cabernet vines in the region as well as other varieties. Our ciders are made from our own apples and pears as well. Beer and ciders on tap. Kid friendly. 🍷 🍷 🍷	White and red wine, ciders and fortified.	Pizzas, cheeseboards, toasties & icecreams!
<b>The Vine Shed</b> Ph: 0487 332 264	The Vine Shed, offers a fantastic range of wines from both the Vine Shed & Conte Estate labels for tasting and purchase. When visiting, we recommend trying the Conte Estate Circa 1880 Shiraz along with share platters, wood oven pizzas, as well as other tasty food selections. In addition to the cellar door there are plenty of things to do for everyone. For the kids, a play area so you can enjoy your day while your kids are kept entertained. Live music over the weekends. Various spaces to enjoy inside and outside with amazing views from the deck. 🍷 🍷	Sparkling, white and red wines, beer, Gin, Cocktails, cider, expresso coffee.	Tapas, pizza, Pasta, platters and Chef's Specials
<b>Bec Hardy</b> Ph: 8383 2700	Visit the Bec Hardy cellar door to experience our award-winning wines that reflect 170 years of South Australian winemaking heritage. The cellar door is surrounded by native flora and fauna with stunning views across the vineyards and eastern foothills of McLaren Vale, and also offers plenty of games and activities for little and big kids alike. 🍷 🍷	Award-winning range of sparkling, white and red wines.	Grazing boards and share plates.
<b>Shirvington Wines</b> Ph: 8323 7649	McLaren Vale is Shirvington's home and they want you to feel like it's yours too! Take in the picturesque views as you're welcomed into the cellar door by one of the family members. On offer is an intimate tasting experience, accompanied by the knowledge of their diverse range of wines produced from their sustainable vineyards. Sit back and feel apart of the family, bask in the beautiful surroundings of this boutique tasting room and enjoy some premium McLaren Vale wine. 🍷 🍷 🍷	Traditional and alternative reds, whites, Rosé, local craft beer and non-alcoholic options.	Platters.
<b>Down The Rabbit Hole Wines</b> Ph: 0448 764 956	Down The Rabbit Hole Cellar Door is a place you can enjoy a wine tasting on our double decker bus, relax on the lawns devouring beautiful house made Sicilian style Pizzas, Cheese Boards & small bites or experience our Feed Me menu in our restaurant. Bookings are required for the restaurant only. Our place is where you can stay a while, pour another glass and smile a lot! 🍷 🍷	Sparkling, white rose and red wine.	Fine dining, casual dining, pizza, cheese platters.
<b>Fox Creek Wines</b> Ph: 8556 4779	Fox Creek Wines historic 19th century stone cottage cellar door is situated on 46 picturesque hectares surrounded by vineyards and beautiful gardens. Experience guided wine and gin tastings or enjoy a casual beverage from our Garden Bar from our selection of boutique made beer, gin, vodka, cocktails or nonalcoholic soft drink, mocktail or Gather Kombucha. The Fox Creek Kitchen showcases delicious seasonal produce sourced from the region in our family-friendly menu. 🍷 🍷 🍷	Sparkling, white and red wines, boutique beer, gin, vodka, cocktails, soft drink, mocktails, kombucha.	Casual dining and platters.
<b>Pennys Hill Wines</b> Ph: 8557 0800	Enjoy a cellar door tasting or private experience at our historic Penny's Hill Estate in the heart of the McLaren Vale wine region. On the main road between Willunga and McLaren Vale, the Penny's Hill Cellar Door is located at 'Ingleburne' a landmark estate noted for its historic Georgian two-story farmhouse, stables and outbuildings, stone walls, and open paddock spaces. Penny's Hill Cellar Door offers a wide range of experiences. 🍷 🍷	Award-winning range of sparkling, white and red wines.	Cheese platters.
<b>Primo Estate Wines</b> Ph: 8323 6800	Step into our warm and welcoming Cellar Door, where the air is filled with the aromas of freshly baked bread, Italian cheese and our handcrafted McLaren Vale wines. As you settle into your tasting, you'll be greeted with breathtaking views and the kind of hospitality that only a family-run winery can provide. 🍷	Sparkling, white, and red wines.	Bread and olive oil.
<b>Hardy's Tintara</b> Ph: 8329 4124	A visit to Hardy's Tintara is not just about tasting wine, but experiencing the rich history that goes into making wine for over 165 years. Today, we are proud to still be the home of Hardys, and be able to showcase the original winery, as well as combine time-honored winemaking techniques with the best of new technology, beautiful heritage buildings and Cellar Door where we offer our guests a seated wine tasting experience to remember. 🍷 🍷	A variety of red, white wines and rare fortifieds.	Platters of cheese, charcuterie and freshly baked bread.
<b>McLaren Vale Township</b>	The cosmopolitan heart of the Vale and home to the Tourist Information Office, here you can experience a whole cross section of the McLaren Vale life here, with an ever-growing cluster of cafes, restaurants, butchers, bakeries and cellar doors providing a glimpse into the Vale's famous food and wine offering. 🍷 🍷 🍷	Everything under the sun!	Cafés, pubs, restaurants, cheesewrights, picnic spots.



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**TASTING FEES:**

Venue	Tasting Fees
<a href="#"><u>Shingleback</u></a>	<ul style="list-style-type: none"> <li>• \$15pp Light, Bright and Aromatic Flight (<i>Bookings Preferred</i>)</li> <li>• \$15pp The Davey Estate Experience (<i>Bookings Preferred</i>)</li> <li>• \$25pp Icon Reds (<i>Bookings Preferred</i>)</li> </ul>
<a href="#"><u>Chalk Hill Wines</u></a>	<ul style="list-style-type: none"> <li>• \$20pp Chalk Hill Tasting Experience (<i>Bookings Recommended on Weekends</i>)</li> <li>• \$35pp Alpha Crucis Tasting Experience - The brightest stars in our vineyard (<i>Bookings Recommended on Weekends</i>)</li> <li>• <b>Exclusive Trailhopper Special:</b> Receive 10% discount off your total takeaway purchases.</li> </ul>
<a href="#"><u>Never Never Distilling</u></a>	<ul style="list-style-type: none"> <li>• \$25pp Gin &amp; Tonic Tasting Flight (<i>Bookings Recommended on Weekends &amp; Public Holidays</i>)</li> <li>• \$95pp Juniper Grape &amp; Grain Package (<i>Bookings Recommended on Weekends &amp; Public Holidays</i>)</li> </ul>
<a href="#"><u>Oxenberry Farm Wines</u></a>	<ul style="list-style-type: none"> <li>• \$15pp Oxenberry wine tasting, redeemable upon purchase of 3 takeaway bottles (<i>Bookings Essential for 6 or more</i>)</li> </ul>
<a href="#"><u>Serafino</u></a>	<ul style="list-style-type: none"> <li>• \$10pp-\$20pp Discover Flight (<i>Bookings Essential</i>)</li> <li>• \$39pp Super Premium Flight (<i>Bookings Essential</i>)</li> </ul>
<a href="#"><u>Hastwell and Lightfoot</u></a>	<ul style="list-style-type: none"> <li>• \$15pp Signature Wine Flight (<i>Bookings Recommended</i>)</li> <li>• \$25pp Premium Red Wine Flight (<i>Bookings Recommended</i>)</li> <li>• \$72 Platter Lunch and Wine Tasting for 2p (<i>Bookings Recommended</i>)</li> </ul>
<a href="#"><u>Haselgrove</u></a>	<ul style="list-style-type: none"> <li>• <b>Ultimate Tasting Hour Trailhopper Only Special:</b> \$30 for 1 person / \$45 package for 2 people - includes a curated tasting of our finest wines or glass of wine, whilst enjoying a choice of pizza or a selection of gourmet cheeses.</li> <li>• \$15pp 'Modern McLaren Vale' or Origin series</li> <li>• Bookings Recommended always recommended during peak seasons</li> </ul>
<a href="#"><u>McCarthy's Orchard</u></a>	<ul style="list-style-type: none"> <li>• \$15pp Extended Tasting (<i>Bookings Essential</i>)</li> <li>• \$5pp Cider Tasting (<i>Bookings Essential</i>)</li> <li>• <b>Exclusive Trailhopper Special:</b> 10% off purchases after tastings</li> </ul>
<a href="#"><u>The Vine Shed</u></a>	<ul style="list-style-type: none"> <li>• \$12pp Vine Shed Self Guided Wine Tastings (<i>Bookings Recommended</i>)</li> <li>• \$50pp Vine Shed Guided VIP Wine Tastings (<i>Bookings Required</i>) Add in - Take a seat, overlooking the vineyard while indulging in a selection of 12 Estate Wines. Includes a platter/s to share of warm crusty bread accompanied with our house made dukkha and olive oil/balsamic vinegar combo for dipping</li> <li>• \$45pp Vine Shed Self-Guided Wine &amp; Chocolate Pairing (<i>Bookings Required</i>)</li> <li>• \$100pp Circa 1880 Old Vine Wine Tasting Experience (<i>Bookings Required</i>) Seated in amongst the Estates Old Shiraz Vineyard - you will be treated to a little bit of the history about these nearly old vines and a tasting(subject to weather) Followed by an Antipasto Platter to share and a glass of this spectacular Old Vine Shiraz.</li> <li>• <b>Trailhopper Special:</b> Visit the Vine Shed during your Trail Hopper Adventure and receive a 10% discount off your total purchase amount</li> </ul>
<a href="#"><u>Bec Hardy</u></a>	<ul style="list-style-type: none"> <li>• \$10pp The Bec Hardy Experience (<i>Bookings Required via our website</i>)</li> <li>• \$20 Enjoy the Icons (<i>Bookings Required via our website</i>)</li> <li>• <b>Exclusive Trailhopper Deal:</b> a complimentary glass of the Bec Hardy Premium Sparkling NV upon arrival</li> </ul>
<a href="#"><u>Shirvington</u></a>	<ul style="list-style-type: none"> <li>• \$15pp Estate grown wines (<i>Bookings Essential</i>)</li> <li>• \$20pp Premium Red Tasting (<i>Bookings Essential</i>)</li> <li>• <b>Exclusive Trailhopper Special:</b> Tasting fee redeemable upon purchase of bottled wine</li> </ul>
<a href="#"><u>Down The Rabbit Hole</u></a>	<ul style="list-style-type: none"> <li>• \$20pp for Wine Tasting</li> </ul>
<a href="#"><u>Fox Creek Wines</u></a>	<ul style="list-style-type: none"> <li>• \$15pp White Lovers Flight (<i>Bookings Essential</i>)</li> <li>• \$15pp Expression Series Flight (<i>Bookings Essential</i>)</li> <li>• \$15pp Legacy Series Flight (<i>Bookings Essential</i>)</li> <li>• \$20pp Feedback Gin Flight (<i>Bookings Essential</i>)</li> </ul>
<a href="#"><u>Primo Estate Wines</u></a>	<ul style="list-style-type: none"> <li>• \$10pp Primo Estate Tasting: Let our friendly team guide you through a tasting of our Primo Estate wines accompanied by a plate of freshly baked bread and JOSEPH Extra Virgin Olive Oil to share (<i>Bookings Recommended</i>)</li> <li>• \$20pp JOSEPH Experience Tasting: Treat yourself to our premium wine tasting accompanied by the latest release JOSEPH Extra Virgin Olive Oil, Italian Grana Padano cheese and locally baked crusty bread (<i>Bookings Recommended</i>)</li> </ul>
<a href="#"><u>Hardy's Tintara</u></a>	<ul style="list-style-type: none"> <li>• \$15pp Classic Wine Tasting Experience: The Whites &amp; Light Reds and The Reds Tastings (<i>Bookings Essential</i>)</li> <li>• \$25pp Premium Wine Tasting Experience: The Icons &amp; Cellar Collections, The Hardys Rare Fortified and a premium feature tasting. (<i>Bookings Essential</i>)</li> </ul>

**Please Turn Over for Food Options**



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**SHARE PLATTERS AND OTHER FOOD OPTIONS AT VENUES:**

Venue	Food Options
<a href="#"><u>Shingleback</u></a>	<ul style="list-style-type: none"> <li>• \$18 Duo of dips: In house dips served with toasted souvlaki (Bookings Essential)</li> <li>• \$32 Cheese Board: A selection of local cheeses, crackers, Spice Girlz Jamato, cornichons, kalamata olives, Taronga smoked almonds and Clappis bread (Bookings Essential)</li> <li>• \$58 Vineyard Platter: Serves 4-6 Alexandrina cheese, artisan cured meats, cornichons, kalamata olives, Spice Grilz Moroccan Jam, dukkha, olive oil, stick balsamic, crackers, Taronga smoked almonds and Clappis bread. (Bookings Essential)</li> <li>• Exclusive Trailhopper Deal: Book a Vinyard Platter for two people and receive your choice of either two complimentary glasses from the NX Gen wine range or a Davey Estate / Light, bright and Aromatic wine tasting (Valued at \$15) (Bookings Essential)</li> </ul>
<a href="#"><u>Chalk Hill Wines/ Never Never Distilling</u></a>	<ul style="list-style-type: none"> <li>• Italian style street food offered by Cucina Di Strada</li> </ul>
<a href="#"><u>Oxenberry Farm Wines</u></a>	<ul style="list-style-type: none"> <li>• Mediterranean inspired À la carte dining from \$15-\$30</li> <li>• \$50 Farmers Antipasto Platter for 2</li> </ul>
<a href="#"><u>Serafino</u></a>	<ul style="list-style-type: none"> <li>• \$95pp Serafino Chefs Table Available (optional premium wine pairing +\$55pp) Thurs to Sunday (<i>Bookings Essential</i>)</li> <li>• \$42 Regional Platter (<i>Bookings Essential</i>)</li> </ul>
<a href="#"><u>Hastwell and Lightfoot</u></a>	<ul style="list-style-type: none"> <li>• \$72 Platter Lunch and Wine Tasting for 2p\$12 Toasted Sandwiches</li> <li>• \$42 Grazing Platter for 2 (Named one of SA's Best by Adelady)</li> <li>• Assorted other snacks (i.e., truffle popcorn, South Australian warm olives and roasted almonds, etc.)</li> </ul>
<a href="#"><u>Haselgrove</u></a>	<ul style="list-style-type: none"> <li>• <b>Ultimate Tasting Hour Trailhopper Only Special:</b> \$30 for 1 person / \$45 package for 2 people - includes a curated tasting of our finest wines or glass of wine, whilst enjoying a choice of pizza or a selection of gourmet cheeses.</li> </ul>
<a href="#"><u>McCarthy Orchard</u></a>	<ul style="list-style-type: none"> <li>• \$35 Rustic Cheese Platter: Local cheddar, bri and cumin cheeses, with fruit paste, crackers, jerky, and a selection of orchard fruits +\$5 for Vegan Cheeses (<i>Bookings Essential</i>)</li> <li>• \$13 Toasties (<i>Bookings Essential</i>)</li> <li>• \$12 Dukkha: Olive oil, balsamic vinegar, focaccia bread and Georgia's homemade pistachio Dukkha (<i>Bookings Essential</i>)</li> <li>• \$6 Fruit Bowl: Small fruit salad consisting of seasonal fruits from the Orchard (<i>Bookings Essential</i>)</li> <li>• \$8 Orchard Ice Cream: Golden North Vanilla Icecream combined with a seasonal fruit from the Orchard (<i>Bookings Essential</i>)</li> </ul>
<a href="#"><u>Vine Shed</u></a>	<ul style="list-style-type: none"> <li>• Tapas (<i>Bookings Required</i>)</li> <li>• Pizza (<i>Bookings Required</i>)</li> <li>• Platters (<i>Bookings Required</i>)</li> <li>• \$50pp Vine Shed Guided VIP Wine Tastings, plus Crusty bread, Olive Oil/ Balsamic combo (<i>Bookings Required</i>)</li> <li>• \$100pp Circa 1880 Old Vine Wine Tasting Experience (<i>Bookings Required</i>)</li> </ul>
<a href="#"><u>Bec Hardy Wines</u></a>	<ul style="list-style-type: none"> <li>• Grazing boards only Monday to Thursday (<i>Bookings Required</i>)</li> <li>• Feed me menu Friday to Sunday (<i>Bookings Required</i>)</li> </ul>
<a href="#"><u>Shirvington</u></a>	<ul style="list-style-type: none"> <li>• Build your own platter from our menu of delicious local cheeses, pates, sliced meats and more.</li> </ul>
<a href="#"><u>Down The Rabbit Hole</u></a>	<ul style="list-style-type: none"> <li>• Restaurant</li> <li>• Weekdays and Weekends - \$95pp Set feed me with Dessert (<i>Bookings Essential</i>)</li> <li>• \$78 for Cheese Boards</li> <li>• \$28-\$34 catering to GF, Vegetarian &amp; Vegan</li> </ul>
<a href="#"><u>Fox Creek Wines</u></a>	<ul style="list-style-type: none"> <li>• Refreshing salads</li> <li>• Fresh seafood</li> <li>• Flavourful burgers</li> <li>• Regional platters (Available everyday)</li> <li>• Hot children's meals</li> </ul>
<a href="#"><u>Hardy's Tintara</u></a>	<ul style="list-style-type: none"> <li>• \$15 Freshly baked bread and dukkha</li> <li>• \$25 Charcuterie board</li> <li>• \$35 Regional Cheese board</li> <li>• \$75 Tintara picnic platter</li> </ul>

**Please Turn Over for Daily Restaurant and Winery Open Times**



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<b>Day</b>	<b>Venue</b>	<b>Availability</b>
<b><u>Monday</u></b>	Oxenberry Farm Wines Haselgrove Hastwell and Lightfoot McCarthy Orchard Vine Shed Bec Hardy Wines Down the Rabbit Hole Wines Fox Creek	Kitchen Closes at 3pm Open 12pm Kitchen Open Open Occasionally Closed Closes at 4pm Kitchen Closes at 3:30pm (From May 2024 venue will be closed on this day) Cellar Door Open Garden Bar & Kitchen Closed
<b><u>Tuesday</u></b>	Oxenberry Farm Wines Haselgrove Hastwell and Lightfoot McCarthy's Orchard Vine Shed Bec Hardy Wines Shirvington Down the Rabbit Hole Wines Fox Creek	Kitchen Closes at 3pm Open 12pm Closed Closed Closed Closes at 4pm Closed Kitchen Closes at 3:30pm (From May 2024 venue will be closed on this day) Cellar Door Open Garden Bar & Kitchen Closed
<b><u>Wednesday</u></b>	Oxenberry Farm Wines Haselgrove Hastwell and Lightfoot McCarthy's Orchard Vine Shed Bec Hardy Wines Shirvington Down the Rabbit Hole Fox Creek	Kitchen Closes at 3pm Open 12pm Closed Closed Closed Closes at 4pm Closed Closed Cellar Door Open Garden Bar & Kitchen Closed
<b><u>Thursday</u></b>	Oxenberry Farm Wines Haselgrove Hastwell and Lightfoot McCarthy's Orchard Vine Shed Bec Hardy Wines Down the Rabbit Hole Fox Creek	Kitchen Closes at 3pm Open 12pm Closed Closed Kitchen Closes at 3pm Closes at 4pm Kitchen Closes at 3:30pm Kitchen Closes at 3pm
<b><u>Friday</u></b>	Oxenberry Farm Wines Haselgrove Hastwell and Lightfoot Vine Shed Bec Hardy Wines Down the Rabbit Hole Fox Creek	Kitchen Closes at 3pm Open 12pm Kitchen Open Kitchen Closes at 3pm Closes at 4pm Kitchen Closes at 11-3:30pm and 5:30-7:30pm Kitchen Closes at 3pm
<b><u>Saturday</u></b>	Oxenberry Farm Wines Hastwell and Lightfoot Vine Shed Bec Hardy Wines Down the Rabbit Hole Fox Creek	Kitchen Closes at 3pm Kitchen Open Kitchen Closes at 3pm Closes at 4pm Kitchen Closes at 3:30pm Kitchen Closes at 3pm
<b><u>Sunday</u></b>	Oxenberry Farm Wines Hastwell and Lightfoot Vine Shed Bec Hardy Wines Fox Creek	Kitchen Closes at 3pm Kitchen Open Kitchen Closes at 3pm Closes at 4pm Kitchen Closes at 3pm

**Wineries/Restaurants are on this list because their kitchen is closed or closes early on certain days. For all other restaurants assume the kitchen is open until 4pm or later.**

**Please note these are standard open and closed times. There are some places that will be open extra or closed during peak time.**



# TrailHopper's Golden Rules

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## Golden Rule #1 – Alcohol Safety

Obviously, our tours involve alcohol, and unfortunately a very small minority of passengers may have the wrong idea about what is appropriate behaviour on our winery tours! So here are the facts:

- **This is not a 'booze cruise' and our bus is not licensed** - this is a leisurely day out among beautiful wine regions and we urge you to act respectfully in this regard
  - **All passengers must read and sign our duty of care agreement** prior to embarkation of their tour. You can view the agreement [here](#)
  - **You need to include food in your planning**
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## Golden Rule #2 – Bookings are now *Essential* at some venues for all group sizes

Over the last couple of years some wineries have changed how they operate, which now means most of them have seated tastings which has made capacity smaller than before. For some wineries bookings are now *Essential* for TrailHopper guests. You'll find which wineries require bookings in the 'Tasting Fees' and 'Food Options' sections. (Pages 3 and 4) of the information pack.

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## Golden Rule #3 – How to Read Your Timetable

Our timetables work beautifully, but they can be a bit tricky. Here's what you need to know:

- Our system allows for a maximum potential for 4 x 1 hour stops, of your choice. If you have a long lunch at a winery (ie you take 2 hours), then you'll have 3 stops in total.
  - To maximise your number of stops, you should visit venues in the same order as the timetable (ie go top-down, not bottom-up).
  - The last column of times is the final pick up times for those venues.
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