

# 'The Foodie' Canberra Itinerary



The following itinerary is designed to take you on a culinary journey around Canberra to experience some of the best local food and finest drops on offer. Sweet tooth types and savory lovers alike will be truly satisfied with the cafes, restaurants and bars dotted around our colourful city.

## DAY ONE

- Breakfast** The **Cupping Room** is a concept café designed to take you on a flavour journey. Cupping is the process coffee roasters and growers use to judge coffees next to each other without bias. The cafe was designed by the team from Ona Coffee to share passion and knowledge about coffee. The team, including world champion barista Sasa Sestic, know how to create the perfect brew!
- Morning** **Canberra & the Region Farmers Market** is the largest regional markets in the Southern Tablelands. Be lured by the smell of freshly ground coffee, the reassuring dirt on the potatoes, honey still warm from the hive, oranges beaming in the sun and the hum of chatter between the producers and their customers.
- Lunch** Dine in a beautifully refurbished 1865 country pub, **Grazing at Gundaroo**, an award winning restaurant well known for its fine food, wine and coffee. The chef brings innovative flavours to the menu with an emphasis on seasonal and organic food.
- Afternoon** **Mount Majura Vineyard** is a dynamic boutique winery and vineyard. Named Canberra District's 'Start Cellar Door' by Gourmet Traveller Wine Magazine, Mount Majura is a leader in the Canberra District for Spanish varieties such as Tempranillo.
- Dinner** **Marble & Grain** offers a true gastronomic journey and dynamic delight for the senses. This award winning European Steakhouse Gastro Pub has a paddock to the plate philosophy, with a menu infused with passion and love.

### BOOK DIRECT & SAVE 15%\*

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Other benefits include: Free WiFi, Free parking and no credit card surcharges. We will also match any cheaper rate you find online.

\*Terms & Conditions Apply

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## DAY TWO

### Breakfast

At **80/20** their philosophy is simple. They believe in food as fuel, and while they know one size does not fit all, they also know that absolutely everybody benefits from clean, natural and unprocessed whole foods. So whether you're being 80% mindful or indulging in the cheeky 20, at 80/20 food they are 100% behind you!

### Morning

A foodie's journey isn't complete without tempting your tastebuds and satisfying your sweet-tooth with a "FreakShake" that is creating world-wide intrigue and envy at **Patissez**. Piled with brownies, cookies, pretzels and even slabs of cake, Patissez's desserts-in-a-glass look as good as they taste.

### Lunch

**Pialligo Estate Farmhouse** is a feast for the senses; a sensational food, wine and lifestyle destination. Set on 86 acres with river frontage to the Molonglo, the Estate offers magnificent panoramic views of Canberra.

### From 5pm

**Bacaro** offers a sleek, sexy space to enjoy a quick dinner, carefully-sourced regional Italian wine, or authentic snacks. This intimate 50-seat wine bar is tucked behind Italian and Sons' restaurant.

### Dinner

Dinner at the Award Winning **Monster Kitchen and Bar**. Head chef Sean McConnell and manager Michael Gray share an obsession with uncomplicated, quality dining and service and offer an experience in artisan luxe.

## DAY THREE

### Breakfast

**Space Kitchen**, a polished, modern café in the Skypark – a multi-storey car parking garage in Woden with a menu that plays on the idea of being in a (rather upmarket) multi-storey car park.

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