



WELCOME TO MELBOURNE

VICTORIA, AUSTRALIA

THE HOME OF ATE 2024

Culinary Discovery Melbourne & Yarra Valley PRE - and POST - ATE dates available

Embark on a mouth-watering Melbourne adventure, igniting your taste buds and cultural curiosity. Begin with a coffee immersion, savour iconic Lune Croissants, and dine with chef Andrew McConnell at Cutler & Co. Immerse yourself in indigenous and Filipino flavours.

Explore First Peoples history at the Koorie Heritage Trust. Then, journey to the Yarra Valley for premium tastings of both food and wine. This whirlwind odyssey is a sensory feast, promising unforgettable experiences, from culinary delights to cultural discoveries.



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| DAY 1 | AM | <ul style="list-style-type: none">- Meet at the Standard Hotel, Fitzroy.- Get a taste of the rich foodie scene in Melbourne’s inner North – visit Aunty Pegs sustainable coffee business for a cupping (tasting) session, take a look at the LUNE Lab, and explore the surrounding neighbourhood.- Enjoy lunch at Rice, Paper, Scissors. |
| | PM | <ul style="list-style-type: none">- Enter the private dining room at Cutler & Co. for a contemporary Australian experience. Head Chef, Andrew McConnell, will walk you through each course and share the story behind his restaurant empire.- Overnight at the Standard Fitzroy (new boutique hotel, opening soon). |
| DAY 2 | AM | <ul style="list-style-type: none">- Embark on a Foodie Trails Tour of Melbourne, exploring the impact of immigration on the food culture of the city.- Lunch at Big Esso by Mabu Mabu, a Torres Strait owned-and-run business on a mission to put Indigenous ingredients in kitchens across Australia. |
| | PM | <ul style="list-style-type: none">- Continue to build your knowledge of First Peoples with a guided tour of the Koorie Heritage Trust.- Late dinner at Serai - Filipino dishes reimagined and cooked over a wood-fired grill. (New Restaurant of the Year 2023).- Overnight at the Standard Fitzroy (new boutique hotel opening). |
| DAY 3 | AM | <ul style="list-style-type: none">- Depart for the Yarra Valley.- Take a tour of The Edible Forest.- Wine tasting with Jayden Ong at Jayden Ong Winery. |
| | PM | <ul style="list-style-type: none">- Lunch at Helen & Joeys, showcasing modern Australian cuisine influenced by the traditions and memories of Helen and Joey’s Chinese heritage.- Explore the latest luxury accommodation offering in the Yarra Valley, Re’em at Helen & Joeys.- Return to Melbourne for (Optional) dinner at Reine & La Rue.- Overnight at ATE Hotel (Pre ATE Itinerary) or The Standard Fitzroy (Post ATE Itinerary). |