

## Bendooley

At Bendooley you'll feel like you're in the vineyards of Bordeaux – it is world class!

If you're heading to Bendooley on the weekend make sure you book ahead as this is peak time for visitors. Mid-week is often more relaxed so you can take your time over coffee and book browsing amongst the thousands of tomes that line the shelves.

The new cellar door is definitely worth a visit and the unique circular fireplace that draws on medieval craftsmanship and was made locally is not to be missed. It can accommodate larger groups for lunch.

\*Make friends with Mark the maître d as he is a wonder and chef Jason's food is fabulous!

**Hours:** Restaurant open for lunch 7 days Mon-Fri 12-2:30pm, Sat-Sun 11:30-3pm Book Barn & Cafe open from 9am-5pm daily. Cellar Door tastings 10am-4pm daily.

**Address:** 3020 Old Hume Hwy, Berrima, NSW 2577

**Contact:** Cellar Door - 4877-2235, Restaurant – 4877 2235

**Website:** [www.bendooleyestate.com.au](http://www.bendooleyestate.com.au)

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## The Loch

Open every Sunday and freshly stocked with home grown goodness. At The Loch you'll find great

hampers for Christmas, Kevin's farm finished vintage pieces to table wares, truly special unique pieces from the stables, plants from the farm nursery, farm meat, veges along with picnic and take home items.

If you visit at lunchtime make sure you stay for the produce showcase in the Tasting Room – a pop up tasting experience that changes each week. There is also a cozy outdoor fireplace to keep you warm while you indulge.

\*Have a wander around the vegetable garden and plan dinner or ask owner and chef, Brigid for some recipes.

**Hours:** Open Every Sunday 10am-4pm (closed two weeks over Christmas)

**Address:** 581 Greenhills Rd, Berrima NSW 2577

**Contact:** 0411-511-244, [brigid@simmeronthebay.com.au](mailto:brigid@simmeronthebay.com.au)

**Website:** [www.theloch.net.au](http://www.theloch.net.au)

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## Your Farmer

Your Farmer is only open to the public twice per month so it's wise to call ahead and check opening times.

In the mean time you can go on line to order and purchase your meat ready for you to pick up.

Despite having to drive on a gravel road once off Wombean Caves Rd the conditions are good and it's worth the extra effort as Your Farmer is the real deal, living and farming sustainably.

\*Ask them about the mud brick home they are building and keep an eye out for the addition of organic vegies to the offering.

**Address:** 205 High Range Lane, High Range NSW 2575

**Contact:** 02 4878 5397, [info@yourfarmer.com.au](mailto:info@yourfarmer.com.au)

**Website:** [www.yourfarmer.com.au](http://www.yourfarmer.com.au)

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## McVitty Grove

A beautiful venue with a view that will relax you instantly, McVitty Grove showcases the fantastic Cuttaway Hill and Tractorless Vineyard biodynamic wines, along with the Dcider range of ciders.

Like all good places in the Highlands, McVitty Grove restaurant is very busy on the weekends so make sure you book well in advance. You can also host private events here – large and small.

Don't leave without visiting the farm shop where you can purchase animal cuts, vegetables and aquaponic herbs that are all grown on site.

**Hours:** Wed-Sun 10-4pm, Fri & Sat nights from 6pm

**Address:** 434 Wombeyan Caves Rd, Mittagong NSW 2575

**Contact:** 4878-5522, [mcvittygrove@gmail.com](mailto:mcvittygrove@gmail.com)

**Website:** [www.mcvittygrove.com](http://www.mcvittygrove.com)

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## Artemis

Artemis has an amazing array of wines to taste and now do a selection of tasting plates to accompany this. Make sure you check their website regularly as and

they often host events on long weekends.

\*If you're looking for something really unique to take home with you try the Bee Mead that comes in 3 flavors and can only be bought at the cellar door. You can't go past the spice!

**Hours:** See website

**Address:** 46 Sir Charles Moses Lane Off the Old Hume Highway, Mittagong

**Contact:** 0401 199 075, [mark@sunshackcider.com](mailto:mark@sunshackcider.com)

**Website:** [www.artemiswines.com.au](http://www.artemiswines.com.au)

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## Howards Lane

If you're looking for a very special dining experience one of the Howard's Lane 'Chef's Table' dinners is the way to go. These sell out very fast so make sure you regularly check their Facebook page for details.

There is also accommodation available at the vineyard so you can make a weekend of it.

Keep an eye out for Damien and Justine's new venture 'The Grand Bistro' opening in Bowral soon – you will also be able to taste their stunning wines here.

Damien is definitely a chef to watch.

**Address:** 91 Howards Lane Mittagong, NSW 2575

**Contact:** 4872-1971

**Website:** [www.howardslanevineyard.com.au](http://www.howardslanevineyard.com.au)

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## Joadja Winery

The first vineyard in the area, Joadja Winery offers different varieties to others in the Highlands along with port and their very special liqueur Brambilini. Kim was a pioneer in the industry for the region. Make sure you taste the full range as the port is not to be missed. In addition to this they will be bottling some 15year old balsamic shortly.

\*New owners will take over the vineyard in May so watch this space

**Hours:** Open 6 days (closed Thursday) 10am-5pm

**Address:** Cnr Greenhills and Joadja Rds, Berrima NSW 2577

**Contact:** 02 48785236, [greatwine@joadja.com](mailto:greatwine@joadja.com)

**Website:** [www.joadjawinery.com.au](http://www.joadjawinery.com.au)

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## Tertini

Awarded Australia's best Cellar Door by Gourmet Traveller in 2015, it is a must to book at Tertini. If you book ahead they can put together an irresistible plate of cheeses from local producer Small Cow Cheese.

\*Don't leave without a bottle of their olive oil in hand and make sure you check out their international awards cabinet. The awards are for Jonathan's Riesling and the Pinot Noir however the Nebbliolo seems to just evaporate in my house.

**Hours:** Open 7 days 10am-5pm

**Address:** Kells Creek Rd, Mittagong NSW 2575

**Contact:** 4878-5213, [sales@tertiniwines.com.au](mailto:sales@tertiniwines.com.au)

**Website:** [www.tertiniwines.com.au](http://www.tertiniwines.com.au)

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## Joadja Distillery

It's worth going off the beaten track to Joadja Distillery. The Highlands hidden gem, where you'll be rewarded with not only whisky and other spirits but also a first hand look at the ingenuity of our forebears, who carved out a life for themselves in the Southern Highlands. And the ingenuity remains with Valero and Elisa and their children Emily and David.

It is a distillery but you can also taste the amazing Sherries produced on site and have some of the Spanish fare while you are there.

Catering ranges from simple sandwiches or BBQ to a Spanish Banquet which is offered for private group bookings on weekends only. Available for 4wd tours, ghost tours, whiskey distillery tours, historical tours & family gatherings or functions. Bookings are essential.

Joadja Distillery is well sign posted but it's worth noting that from the gate it will take you a good 10 minutes to reach the distillery and ruins - don't think you have missed it and give up! Also please take it slowly on the dirt road getting down and mobiles won't work from the gate.

\*Check out the new still on site.

**Hours:** Currently open twice a month, weekends only but this will increase so please check their website. Bookings essential for groups.

**Address:** 1760 Joadja Rd, Joadja NSW 2575

**Contact:** 4878-5129, [info@joadjawhisky.com.au](mailto:info@joadjawhisky.com.au)

**Website:** [www.joadjadistillery.com.au](http://www.joadjadistillery.com.au)

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## Cuttaway Creek

Open seasonally, David and Nicki of Cuttaway Creek welcome berry pickers to their orchard. The supplier of choice for many A-list restaurants it's worth planning your visit when you can experience them freshly picked by your hand.

\*Out of season their award winning jams are available from locals McVitty Grove, Artemis, Joadja Winery and Tertini.

**Hours:** Check website for opening times.

**Contact:** 02 4871 1201, [info@cuttawaycreek.com.au](mailto:info@cuttawaycreek.com.au)

**Website:** [www.cuttawaycreek.com.au](http://www.cuttawaycreek.com.au)

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