Bernie's Diner

Beautifully themed, Bernie's Diner would rival the best diner in New York in terms of quality. Noted for the best pastrami - that is made on site - in NSW. It's a fantastic place for children and I challenge anyone to finish a Bernie's milkshake! You can even buy whole pastrami to take with you if you like.

Hours: 6am – 10pm, Mon – Sun. 10am – 8pm Public Holidays

Address: 402-404 Argyle St, Moss Vale NSW 2577

Contact: 02 4869 1502

Email: bernie@berniesdiner.com.au

Website: http://www.berniesdiner.com.au

The Exeter General Store

The Exeter General store is the centre of community life in Exeter. They stock great quality produce, home wares, coffee and treats – you can even swap books here – and it has a wonderful relaxed atmosphere. If you're in the area it is a must to visit!

Hours: Open 7 days. 7.30am – 5pm, Mon – Fri. 7.30am – 4.30pm Sat – Sun

Address: 1 Exeter Rd, Exeter NSW 2579

Contact: 02 4883 4289

Email: info@exetergeneralstore.com.au

Website: http://exetergeneralstore.com.au

Farm Club Tea House

Hugh Clarke, the owner of Farm Club Australia has great visions for this place so watch this space over the next few years. In the mean time for a café with produce direct from the garden you'll be challenged to find a fresher meal. You can wander through the

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nursery and then enjoy the view while indulging in high tea – this is a real highlight with over 25 flavours of tea on offer.

Don't miss the massive breakfast with hand cut smoked bacon.

Hours: Wed-Sun: 7.30am - 3pm

Address: 1 Greenhills Road, Werai, NSW 2577

Contact: 02 4883 4664

Email: conceierge@farmclubaustralia.com.au

Website: www.farmclubaustralia.com.au

Fox Hill Farm

Owner Lynne, previously of the Journeyman in Berrima has spent 20 years running businesses in the Highlands and no one has a better sense of seasons than she. A cooking class out of her garden will give you the double delight of learning how to grow and then cook gorgeous fresh produce.

Prior bookings are essential and the workshops are most enjoyable if you bring your own group. As a vigneron Lynne can also assist in wine matching – what more could you ask for!

Hours: Classes available 2nd Wednesday of each month or by appointment.

Address: 50 Bundanoon Rd, Exeter NSW 2577

Contact: 0428 141 512

Email: lynne@foxhill.com.au

Website: http://foxhillfarm.com.au

Fraccaro's Restaurant

This pizzeria and Italian restaurant is filled to capacity every weekend with good reason. Particularly family friendly with a great party atmosphere, Fraccaro's is highly rated on Trip Advisor and the owner's recipes are authentically Italian. Make sure you leave room for the wide array of delicious desserts.

Hours: Open Wed - Sat. Lunch 10.30 - 3 and dinner 5.30 - 9.30pm. Sun 5.30 - 8pm. BYO (corkage \$2pp).

Address: 2/249 Argyle St, Moss Vale NSW 2577

Contact: 4868 3693 to book.

Email: rayleefraccaro1@hotmail.com

Website: https://www.facebook.com/fraccaros

II Pranzo

Restaurant menus often don't deliver for vegetarians but Kim's menu at II Pranzo won't disappoint. A Vegan himself, Kim makes certain there is always a great selection of Vegetarian options available on any given day. II Pranzo also supplies coffee to many restaurants in the area that is ethically sourced from PNG. You can also pick up a bag to take home, as you'll want to keep enjoying it!

Hours: Mon – Fri 7am – 5pm. Sat 8am – 2.30pm

Address: 14/322 Argyle St, Moss Vale

Contact: 02 4869 3219

Email: ilpranzo@bigpond.com

Website: https://www.facebook.com/IIPranzoCafe

Katers Restaurant and Larder Courtyard Peppers Manor House

A true locavore, chef John Shelly of Peppers gathers the best produce from the Highlands's producers. Shelly creates highly visual culinary art matched only by the flavour; many people don't know this is one of the best fine dining experiences in the Highlands.

Bookings are essential but you don't have to be staying overnight to enjoy the restaurant. The Larder Café offers more casual dining in an alfresco setting.

Address: Kater Rd, Sutton Forest NSW 2577

Contact: 02 4860 3102

Email: katers@peppers.com.au

Website: http://www.peppers.com.au/manor-house/dining/

Made By Others

As you enter this beautiful setting the bright and bold colours of the unique handcrafted wares will strike you and then you'll see the food. You won't find mass-produced style here. Both Ursula and Anna are perfectionists and that shines through in everything in their food cabinet and the choices of art and craft on their shelves.

It's wonderful to browse the creations around you while having a cup of tea or coffee. Some people go to Moss Vale just for Made by Others – it's destination shopping.

Hours: Open 7 days. Mon - Fri 9:30 - 5pm. Sat 9:30 - 4pm. Sun 11 - 4pm

Address: 366 Argyle Street, Moss Vale NSW 2577

Contact: (02) 4868 2026

Email: madebyothers@live.com

Website: http://www.madebyothers.com.au & http://www.housebythem.com.au

Maugher's Meats

True purveyors of paddock to plate, Maugher's Meats grow their own beef products at their Highlands farm only 10kms away - it's a pristine environment. All cuts are available but the handmade sausages are the highlight.

If you want to take the experience one-step further you can stay at their farm and see the beef in their natural habitat.

Hours: Mon – Fri 8.30 – 5.30. Sat 8 – 12.30.

Address: 2/10 Clarence St, Moss Vale NSW 2577

Contact: 02 4868 1653

Email: info@maugers.com.au

Website: http://www.maugers.com.au/

Mount Ashby Wines

Mount Ashby - Francophiles rejoice this is a haven for you. At Mount Ashby you'll find fine French food and French style wines, served on a fine French oak table making you feel like you have stepped into Bordeaux without the jet lag. I personally love the double baked cheese soufflé. Visitors can also pick up French style provisions for a picnic. Enjoy the beautiful open fireplace on cold winter days.

Hours: Thurs – Sun 11am – 5pm

Address: 128 Nowra Road, Moss Vale NSW 2577

Contact: 02 4869 4792

Email: chris@mountashby.com.au

Website: http://www.mountashby.com.au/

The Pines Pastoral

If there is anyone who knows more about beef than Robyn from Pines Pastoral I don't know them! More than happy to share this extensive knowledge, Robyn conducts tours on this very topic and specialises in animal husbandry.

The three cottages on site are also highly sought after and it's great to be able to learn about how your beef makes it onto your plate.

Hours: Open by appointment only. Ring 0418 200 138 to make enquiries

Address: 150 Meryla Rd, Moss Vale NSW 2577

Contact: (02) 4868 3523 or 0418 200 138

Email: robyn@thepinespastoral.com.au

Website: http://thepinespastoral.com.au/

Railway Street Farmers Market Moss Vale

The best tip I can give you is to arrive early so you can get your hands on the best produce. The produce is in demand so the markets often sell out before closing. Railway Street Farmer's Market is well attended by locals and when all advice is to shop where the locals shop - this is the place to go!

Hours: Thursdays 2 – 5pm

Address: Railway Street, Moss Vale

Contact: Kate Cretney – 0468 331 738

Email: katecretney@hotmail.com

Website: https://www.facebook.com/Railway-Street-Farmers-Market-Moss-Vale-

187900588230499/?ref=hl

Porterhouse Bistro

Porterhouse Bistro is a fun pub bistro that thinks it's a wine bar in the best possible way! The wine list is so extensive - last time I went they had approx. 50 wines on offer – you'll find it hard to decide.

An open fire in the winter makes this a cosy place to be.

Hours: Lunch and dinner 7 days

Address: 340 Argyle Street, Moss Vale NSW 2577

Contact: 02 4868 1007

Email: goodbeer@mossvalehotel.com.au

Website: http://www.mossvalehotel.com.au/bistro.htm

The Post Café

A little oasis in the middle of Moss Vale, Post Café and Bar is the perfect place for a well-earned rest if you've been shopping in Moss Vale.

A Restaurant style breakfast is on offer and while all the usual breakfast fare is on offer the specials menu is really where they shine. Once again you can't go past the cheese soufflé (check out the reviews it's not just me!). The dinner menu is also incredible value for money.

A private room is also available for special events or you can dine alfresco in the gorgeous garden area.

Remember to bring your book, as book swapping is common practice here!

Hours: Open 7 days. Mon and Tues 8-12; Wed 8.30-3; Thurs - Fri 8.30-10pm; Sat - Sun 8.30 to 3pm.

Address: 1/249 Argyle St, Moss Vale NSW 2577

Contact: (02) 4868 3878

Email: postcafestore@gmail.com

Website: https://www.facebook.com/pages/The-Post-Office-Cafe

Southern Highlands Wines

Wine making sits comfortably with the Italian way of life so it should be no surprise that there are three Italian families running Southern Highland Wines.

The restaurant menu is filled with delicious modern Italian cuisine and is always booked out on weekends so make sure you book ahead.

If dining in the vineyards is your thing, then you must visit and enjoy the beautiful food and 180 degree view of the vineyards.

Hours: Open by appointment only. Ring 0418 200 138 to enquire.

Address: Restaurant open for lunch Thurs – Mon 12pm – 3pm. Dinner Fri – Sat 6 –

9pm

Contact: 02-4868-2300

Email: info@shw.com.au

Website: http://www.shw.com.au/

Tooses Wine Bar

Set in a converted old cinema, this place has personality plus! Share the wide range of tasting plates amongst your friends and family, as Tooses is brilliant for large groups wanting to share platters and relax.

This is truly one of the most truly comfortable places to dine in the area and well loved by locals.

Hours: Open 5 – 11pm Thurs – Sun

Address: 490-494 Argyle Street, Moss Vale, New South Wales

Contact: 02 4868 3164

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http://www.southernhighlandsfoodandwineclusters.com.au/

Email: alexandertodd72@yahoo.com.au

Website: https://www.facebook.com/toosesrestaurant/

Park Hill Garlic

Available seasonally at the Railway Street Markets and harvested from early November through to March, Park Hill garlic is grown without spays pesticides or chemicals and harvested lovingly by hand. Also available online.

Fresh garlic will last up to 7 months if stored in the calico bags they produce especially for the job.

Hours: Thursdays 3 – 6pm

Address: Railway Street Farmers Market, 50 Railway Street, Moss Vale

Phone: Kate Cretney – 0468 331 738

Email: katecretney@hotmail.com

Website: https://www.facebook.com/Railway-Street-Farmers-Market-Moss-Vale-

187900588230499/?ref=hl