

THE CORK 'N TALK

Cork'n Fork
WINERY TOURS

Volume 1, Issue 15

July 2009

WINTER WARMER SHORT BREAK GETAWAYS.

Beautifully Themed & Decorated Cottages and guest house suites that are very spacious from \$500 per couple for 2 nights on weekends. This is at Maz's Ambience Cottages.

Wallaby Ridge purpose built Elegant Country Retreat. \$350 for 2 nights either Friday, Sat or Sun. This includes a cheese platter. If 3 couples book together for 2 nights a oven fired pizza is also included.

Bearded Dragon Country Lodge boutique Hotel is also attached to this lovely complex with amazing views of the Tamborine Mtn Plateau. \$220 for 2 for one night or \$358 per couple for 2 nights. Dinner for 3 course for 2 people \$90 These prices include a continental breakfast.

There are many more GETAWAY packages on our website check them out! www.corknfork.com.au

If staying in any of our local accommodation places for July let us know as we are running a special for July 7 days per week subject to availability of course our day tour is \$120 per person normally is \$130 per person. You have to mention the newsletter to get this special!

Give us a call- 0755436584



THE DISTILLERY CELEBRATES IT'S 96th AWARD!!

Yes Michael and Allah Ward with their 2 children Alex and Sonya celebrate this achievement and also the Mayor's special award from the Gold Coast. Their product is going overseas in a big way and Cork 'n Fork wish to congratulate them on their wonderful achievements and all the best for their expanding business.

Hop on a tour with us or just check out their wonderful web site for their products are all delicious as you all know. www.tamborinemountaindistillery.com





SARABAH ESTATE VINEYARD CHRISTMAS IN JULY!

Saturday July 18th is our Xmas in Winter, we are doing a night-time one this year so we can take advantage of the lights on the tree and the fire actually burning to warm you all up. It will be a traditional Xmas buffet with all the trimmings, and cost \$58 pp, to include a glass of champagne or mulled wine on arrival. We have Dennis Deans keeping us in the Xmas moods with all our old favorites. Time for this is 6pm – 10pm. Hope you can make it, would love to see you all there. Don't forget to book...

Ph: 55434746 or e-mail : info@sarabahwines.com.au or Fax: 55434748

Lunch at any of our winery restaurants that offer food are all very inviting and the food very delicious. Some of the other wineries are hosting Christmas in July events as well so contact us if you need any further information.

Over the coming months we will make sure all the available menus from the wineries will be printed in our newsletters. We get a lot of calls asking about the food served, let me say all the food is indeed consistently excellent throughout our venues.



Testimonies from some of our guests!

Thanks a million for the wonderful day you gave Shirley & me. We had a great time & as you said there was no trouble Getting back into NZ with our bottles of wine. Hope this picture comes out ok at your end. Told my son about you service and I think he may be giving you a call next month when his mate flies in for a week. One should say God help you!!!! Thanks again for a wonderful day Regards

A huge thank you!!! All the team had an amazing time - thank you so much for your patience with our little geographical boo boo's!!! The guys were really impressed with your passion for your business and amazing customer service - we will be

your best referrals! Flight Centre group.

Just wanted to let you know, that back in 2001 I took a full day tour with my then boyfriend and mother. We are still raving about the tour to anyone who is asking us what is good to do. James and I were so taken with Albert River Winery that we celebrated our wedding there in June 2004.

It is lovely to see that the business is thriving and we look forward to joining you on a tour in the future ... when we can get a babysitter for our 2 young children: ages 2 and 4.

Best wishes

Claudine 20/7/09

Always lovely to hear your comments keep them coming in thank you all!



MOONSHINE MADNESS

Heritage Winery has a very WINTER WARMING DROP OF GOLD! Yes Moonshine Madness is a great liqueur that is 21% in alcohol but is a very pleasurable mix of Port, Brandy, Coffee and Chocolate. Come on board one of tours to try this delicious drop. Enjoy a delicious lunch by the warming fireplace, very romantic.
www.corknfork.com.au 55436584

CEDAR CREEK ESTATE WINES WINTER MENU

- Eye Fillet Steak cooked to perfection served with whole pepper sauce on a bed of stir fry veges and delicious potato wedges **OR**
- Spaghetti Marinara with the freshest seafood of king prawns, sea scallops and blended in a tomato based rice sauce **OR**
- Fresh Seafood crepe cooked to perfection in a delicious lobster Bisque sauce **OR**
- Chicken and asparagus pasta with pine nuts and cooked in a white wine creamy sauce with fettuccini and lashings of fresh parmesan cheese.

Hungry? Book one of our tours to try out this menu followed by the delicious desserts of either Caramel Pecan pie with fresh cream or Baked passion fruit cheesecake or Tira Masu with a chocolate wafer and fresh cream! YUM! YUM!

OUR CORK 'N FORK POPPING TOURS ARE:

- *STANDARD WINERY TOUR \$130PP*
- *3/4 DAY WINE TOUR \$120PP*
- *GROG'N GRAPE ESCAPE \$130PP*
- *HALF DAY WINERY TOUR \$100PP*
- *TINY TIPPLERS ONE NIGHT ONE DAY WINE TOUR (MIDWEEK ONLY)*
- *SIP'N KIP OVERNIGHT -2 NIGHTS 2 DAYS WINERY TRIPS.*

- Wiping the cobwebs away and the winter blues.

See you all in August!
Judi, Ammie and the team
Cheers!

Heritage Wines Winter Menu

Cork and Fork Winter Menu

(All guests are entitled to a free wine tasting)

Main Meal Options

Hotpot

Beef, vegetables and red wine stew with Puff Pastry, mash and salad.

Chicken

Caesar salad with Chefs special dressing— delicious

Fish

Fish of the day topped with a white wine cream sauce, sundried tomatoes and asparagus, served with chips and salad.

(Either Salmon or Barramundi)

Dessert

Sticky date pudding

Sticky date pudding served with butterscotch sauce and cream. *Followed by Tea or Coffee.*

Our disclaimer:

Please email back in the subject line type **remove** for you to be removed from our email data list.

The reason why you are on our mailing list is because at some time you have enquired about our wine tours or have been in direct association with the directors of Cork'n Fork Winery Tours.

