



T'Gallant Winemakers

SNAPSHOT

Proximity to Melbourne 1hour
Location Mornington Peninsula
Number of tours 3
Price Range From \$48
Cellar Door 10am-5pm

PUBLIC ENQUIRIES

T'Gallant Winemakers
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TRAVEL TRADE ENQUIRIES

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T'Gallant, the birthplace of Australian Pinot Grigio superbly exudes Italian style and taste. As soon as you step onto The Estate the quaint herb and vegetable garden, providing zest to your dishes, greets you. The charm and warmth of cellar door then takes over with its quintessential Italian produce all made on-site.

What helps make T'Gallant the coolest address on the Mornington Peninsula is the rustic ambiance of our La Baracca Trattoria restaurant, renowned for its laid back feel yet vibrant and edgy style. This together with the village atmosphere of the Spuntino Bar, birthplace of Roman-styled pizzas on the Peninsula, continue to serve up pizza with a punch. Both boast a landscape of artichokes, olives and figs, whilst overlooking the vineyard valley, the must-see place to graze and gaze.



T'Gallant Tours & Experiences

Food and Wine Packages

Spuntino is a slice of Italy, offering wood-fired pizza with tomato, basil and oregano collected from the garden, whilst La Baracca Trattoria is a delightfully chic yet rustic restaurant specialising in Italian farmhouse cuisine.

- Spuntino casual menu - antipasto, wood-fired pizza & salad
- La Baracca menu – 2 courses with main and desert and glass of Pinot Gris / Pinot Grigio

Spuntino menu from \$48 pp | La Baracca menu from \$58 pp



Hands on Luncheon

Now groups visiting cellar door can come and learn the kitchen secrets of T'Gallant. Work shoulder to shoulder to create your own Italian style luncheon together with our Food Stylist and Chef. You might even like to start off with a tour of the vineyards with a Viticulturist before the creative skills are let loose as a part of the cooking demonstration.

3 hour experience | Min 10 pax | On request



Tailored Programs

Other options to tempt a visit to the lovely T'Gallant are:

- Feast and Forage Mushroom & Viticulture Tours (May/June)
- Cellar Door Cocktail Parties
- Viticulture/Pruning Tour & Demonstration

Priced on application



Valid 1 April 2010 until 31 March 2011