

Indulge in a tantalizing array of locally sourced, fresh produce that reflects the region's rich food heritage. From vine-ripe fruits to artisanal cheeses and farm-fresh meats, savour the authentic flavours that make Barossa a gastronomic paradise.

Butchers/Smallgoods

Barossa SmokeHouse Butchers 42 Murray Street, Angaston	Traditional Butcher shop selling a range of beautiful meats, bacon, mettwurst & smallgoods	Monday to Friday, 6:30am - 5:30pm Saturday, 6:30am - 12pm (08) 7523 3918
Lyndoch Valley Butcher 36 Barossa Valley Way, Lyndoch	The Lyndoch Valley Butcher specialises in traditional smallgoods made from the finest quality meats. Our range includes delicious sausages, salamis, hams, bacon and more. All of our smallgoods are crafted using traditional methods and recipes, meaning you can enjoy the true taste of old-fashioned butcher's smallgoods.	Monday to Friday, 8am - 5:30pm Saturday, 8am - 1pm (08) 8524 4078
Mount Pleasant Butchers 98 Melrose Street, Mount Pleasant	Specialising in local cuts of meat including smoked & cured meats, gourmet sausages and more. "Manufacturer Of Australia's Best Mettwurst. Ham And Bacon"	Monday to Friday, 7am - 5pm Saturday, 7am - 11:30am (08) 8568 2019

Farmers Markets

Barossa Farmers Market Angaston & Stockwell Road	Local produce market showcasing fruits, vegetables, meats, dairy products, baked goods & confectionery.	Every Saturday, 7:30am - 11:30am 0402 026 882
Mount Pleasant Farmers Market 68 Melrose Street, Mount Pleasant	Artisans & growers from the Barossa, Adelaide Hills & surrounds showcasing their quality produce.	Every Saturday, 8am - 12pm 0418 301 121

Local Produce

Barista Sista Beanery 29D Murray Street, Nuriootpa	Organic coffee beans & coffee making products.	Monday to Friday, 7am to 2pm (08) 8562 2882
Barossa Valley Cheese Company 67B Murray Street, Angaston	Full range of cheese, condiments & artisanal products.	Wednesday to Monday, 10am - 4pm (Closed Public Holidays) (08) 8564 3636
Barossa Valley Chocolate Company 64 Burings Road, Tanunda	Experience the difference with high quality sustainable chocolate and local ingredients Signature Wine & Chocolate Pairing, Vegan Wine & Chocolate Pairing, Wine & Local Cheese Pairing, Sorbet, Gelati & Chocolate Flight, Local Cordial & Chocolate Pairing, Adult Chocolate Workshops and more!	Wednesday to Monday, 10am - 5pm (08) 8565 9800

Barossa Valley Ice Cream Company – The Glacerie 18 Tanunda Rd, Nuriootpa	Barossa Valley's best ice cream parlour – The Glacerie, proudly owned by the Barossa Valley Ice Cream Company. All ice-creams and sorbets are gluten-free and made in-house from the freshest local ingredients and produce. With an incredible selection of over 20 premium flavours to choose from, your next sweet treat awaits!	Thursday to Sunday, 12pm – 5pm 0459 501 061
Barossa Made Wares & Food Pantry 66-68 Murray Street, Tanunda	A ready source of Barossa made produce. Stop in for your last minute items or to build a locally sourced gift hamper.	Monday to Friday, 9am - 5pm Saturday, 9am - 4pm & Sunday, 10am - 4pm Public Holidays, 10am - 4pm (08) 8563 8334
Bean Addiction 30 Tanunda Road, Nuriootpa	Family owned & operated business supplying roasted coffee & tea products to suit all tastes.	Monday to Saturday, 9:30am - 3:30pm Sunday, 11am – 3pm 0412 144 656
Beans and Cream 72 Murray St, Tanunda	Multiple award winning artisan gelato and sorbets. Using only the freshest local produce.	Wednesday -to Monday, 8am – 5pm 0466 669 228
Gully Gardens 175 Gawler Park Road, Angaston	Dried fruit & confectionery, which is grown, hand-picked, cut & dried in traditional Barossa ways	Monday to Saturday, 9:30am - 3pm (08) 8564 2606
Kies Family Wines Lot 2, Barossa Valley Way, Lyndoch	A range of unique fruit infused & herbal health teas, teapots, gifts & accessories	Open 7 days, 11am - 4pm (08) 8524 4110
Lyndoch Lavender Farm Tweedies Gully Road, Lyndoch	Wander through the lavender farm or check out the wide range of lavender products in the shop.	Café opening times: September - December, 7 days 10am - 4pm January – August, Weekends 10am - 4pm (08) 8524 4538
Maggie Beer's Farm Shop 50 Pheasant Farm Road, Nuriootpa	A selection of jams, chutneys, pates, verjuice & olive oil and much more.	Open 7 days, 10:30am - 4:30pm (08) 8562 4477
The Dairyman 346 Tweedies Gully Road, Lyndoch	Farm produce including butter, cream, sausages, bacon, ham, mushrooms & more	Purchase online at www.thedairyman.com.au Also available at the Barossa Farmers Market 0414 851 812
Vasse Virgin 730 Seppeltsfield Road, Seppeltsfield	Gourmet food range including marinated olives, olive oils, dukkah and more.	Open 7 days, 10:30am - 5pm (08) 8562 9500
Cooking & Produce Classes		
Casa Carboni 67 Murray Street, Angaston	A range of hands-on Italian cooking classes in a purpose built kitchen using ingredients from the Barossa Farmers Market & local producers	Thursday – Sunday Bookings www.casacarboni.com.au 0415 157 669
Cultured Cheese School	Try your hand at cheese making with workshops designed to set you up with the confidence & skills to make cheese at home.	Bookings are essential and can be made online at www.culturedcheeseschool.com or over the phone (08) 2804 8184

Maggie Beer's Farm Shop - Interactive Cooking Demonstration	Join us for an intimate cooking demonstration in Maggie Beer's Farmshop. Start your visit with a welcome drink of Maggie's non-alcoholic Sparkling range, followed by a guided demonstration including the history of the farm and Maggie Beer - held in the studio kitchen of 'The Cook and the Chef'.	Friday to Monday at 11am Bookings and times online at www.maggiibeersfarmshop.com.au/interactive-cooking-demonstration (08) 8562 4477
St Hugo Barossa Valley Way, Rowland Flat	St Hugo Kitchen Garden Cooking Experience + Lunch: Champagne on arrival, tour of the Kitchen Garden, picking of seasonal produce, our Chef's expert guidance and assistance in the preparation of lunch, with accompanying St Hugo wines.	11am (3-hour duration) \$225pp (2 person minimum) Friday & Sunday only Bookings Essential https://www.sthugo.com/visit-us/experiences (08) 8521 3018
Cooking School @ The Eatery 50 Pheasant Farm Road, Nuriootpa	Cooking classes in a state-of-the-art custom kitchen. From simple breads, Pheasant Farm Classics, market to table, gluten free, vegan and more.	Session times and bookings online www.maggiibeersfarmshop.com.au/the-eatery-cooking-schools (08) 8562 4477
Vasse Virgin 730 Seppeltsfield Rd, Seppeltsfield	You'll be guided through an expert tasting of local and international extra virgin olive oils, learning how to detect faults, discover flavour characteristics, and how to choose the best olive oil for your cooking, dressing or garnishing.	Bookings over the phone are essential and subject to availability (08) 8562 9500

