



You're Invited!

To a four night celebration in the Kimberley, with Jules bespoke menus and WA's award winning winemaker from Amelia Park and Moss Wood Wineries, with guest speaker & great live music as the sun sets in the West.

Join us for this unique culinary experience, at our ocean-side home.

AMELIA PARK
[MARGARET RIVER]



MOSS WOOD
Wilyabrup
MARGARET RIVER
WESTERN AUSTRALIA

FOOD & WINE TOUR

A TASTE OF THE KIMBERLEY





FOODIES

Jules & Tub have created a 4-night exclusive culinary extravaganza for you. Celebrating local seasonal produce with heavenly pairings of premium WA wines, a Champagne Gala Evening under the stars and much more. This is an intimate unique event.

THE DATES

10 to 14 JUNE 2025
14 to 18 JUNE 2025



FOOD PAIRING

Extraordinary fare will be matched with premium wines. Winemakers Daniela & Jeremy Gordon from Amelia Park & Clare & Keith Mugford from Moss Wood, will share their passion with hand-selected 'museum wines'.

WINE TASTING

We are excited to welcome Amelia Park & Moss Wood Vineyards to our table to share a wealth of knowledge and special selections. This will be a fun afternoon of tastings and laughter in the most unique setting you can imagine. Jules will prepare special treats to savour with each of the wines.



JULES

Jules dad taught her the love of cooking and her mum taught her the love of life & family. She grew up with 3 siblings in a beautiful 120-year-old home with pressed tin ceilings; with mum, dad, Aunty Ned, Great Nan & whoever else needed a bed at the time. Needless to say, the kitchen was the heart of the home where any problem could be solved with a pot of freshly brewed tea and an Anzac Cookie. Jules honed her skills at Sydney restaurant, Talentino, and went on to open a cafe tapas bar in the West.

Now, living with her partner Tub in their home which happens to be a beautiful fishing resort, they get to catch the best and freshest produce every day and cook it up for lucky guests. Glorious golden Snapper, wild caught Barramundi, huge Tiger Prawns, Sumptuous Black Lip Pacific Oysters & oh so yummy Mud Crabs, just to name a few.

"Yum Yum! Jules' cooking is truly amazing. She skillfully utilises all the resources this remote location has to offer, resulting in a variety of dishes infused with heartfelt love. Most likely served with the satisfying pop of a bottle, her meals always evoke a 'Yum Yum!' Once you've experienced her cooking, you'll undoubtedly join the Yum Yum club for life!"

AMELIA PARK

[MARGARET RIVER]

THE VINEYARD

TRADITION. CRAFT. QUALITY.

We focus on the essential and keep only the exceptional.

We believe fine wines come from a rich blend of time-honoured method and modern technique. Winemaking is our passion. Each wine is hand-crafted and captures the essence of the fruit. Quality is at the heart of everything we do.

Established in 2009, we produce fine wines from Western Australia's most renowned winemaking region, Margaret River. We combine leading edge techniques with traditional winemaking values and practices.

Our winemaker and co-owner Jeremy Gordon believes success starts in the vineyard, where great wines are grown from superior and consistent fruit quality. The resulting wines are elegant, fruit-driven varietals, complex in structure yet easily and irresistibly enjoyable.



JOIN JEREMY & DANIELA GORDON
FROM AMELIA PARK
10 TO 14 JUNE 2025

THE WINEMAKER

JEREMY GORDON

Jeremy's success lies in a hands-on approach to every step of the process, attention to detail and an unquenchable passion for making consistently outstanding wines.

This philosophy has seen Jeremy receive numerous awards throughout his career including Australia's most coveted awards, the Jimmy Watson Memorial Trophy and the James Halliday Chardonnay Challenge.

Amelia Park is a 5-Red Star rated winery by Halliday's Wine Companion, having held a five star rating continuously for 11 years - truly the best of the best.





MOSS WOOD

Wilyabrup

MARGARET RIVER

WESTERN AUSTRALIA

THE VINEYARD

Planted in 1969, Moss Wood is an important, founding estate of the Margaret River wine region, located in the northern sub-region of Wilyabrup, Western Australia.

Moss Wood was established as a specialist, high-quality winery. This was its raison d'être and still provides the motivation for its continued existence.

It is Clare and Keith's belief that all decisions made in the vineyard, or at the winery, are based on the effect they will have on the quality of the wine. As a new wine producing area, Margaret River has a short viticultural history, therefore winemakers need to be continually reassessing their soil management practices and the performance of their vines if they are to understand the viticulture of the region and obtain the best results in the vineyard.



JOIN CLARE & KEITH MUGFORD
FROM MOSS WOOD
14 TO 18 JUNE 2025

THE WINEMAKER

CLARE & KEITH MUGFORD

Clare & Keith Mugford, as winemakers, viticulturalists & proprietors, have been making wine & tending the vineyard at Moss Wood since 1984 & 1979, respectively. Their exacting viticulture ensures the production of grapes of excellent quality & they have created a stable of fine wines distinguished by their consistency over each vintage & their ability to age superbly.

The Moss Wood & Mugford names are synonymous with uncompromising quality



WHAT TO EXPECT

- Flights from Kununurra to Kimberley Coastal Camp (return) with twin share bungalow accommodation.
- A bespoke menu created by Jules to celebrate Kimberley Coastal Camp 2025, Champagnes & WA wines will be showcased at the gala evening under the stars
- A delectable seafood long-lunch served on a breathtaking island with Champagne, premium WA wines, beers & soft drinks.
- A Champagne breakfast with freshly shucked oysters (and a trio of dressings), Tub's oyster fritters and smoked salmon blinis perfectly matched with a Bloody Mary.
- A traditional bush tucker evening, presents a slow food feast of flavours cooked on the coals and sourced locally.
- Dance under the stars or relax and immerse yourself as Australian Country singer, James van Cooper performs acoustically.
- Our guest winemakers share an afternoon of wine tastings with tasting notes accompanied by a grazing platter of Kimberley produce, including Jules own smoked barra sausages, salt & vinegar crispy trout skin and bang- bang prawns.
- Mud Crab Night will delight with juicy crabs cooked 3 ways, and the catch of the day served "ocean to plate".
- All fishing and foraging activities, food and beverages are included
- Foraging for your fare with Tub & Jules is half the fun – including harvesting Kimberley salt, reeling fish, pulling crabs and peeling the freshest oysters off the rocks!
- Tub will share his many yarns on an entertaining guided art tour.
- Guests take home a goodie pack including a copy of the celebrated "Cooking in Thongs" cookbook, signed by your hosts, Jules and Tub.



Don't miss this opportunity to join the ultimate bespoke event with invited guests, hosted by Tub & Jules.

A Cristal Evening Menu

Louis Roederer Champagne
crab tartlets
crab bisque shots
queenfish numas bruschetta

baked sourdough w lemon myrtle butter

Vintage Roederer Cristal Brut
Reserve Chardonnay
paspaley pearl meat & kimberley prawns w frangelico butter
barramundi ceviche
mud crab, salmon roe & fennel salad

Reserve Cabernet Sauvignon
WA truffle arancini
Crispy skin barramundi
NT magpie goose crumbed w lemoni dressing
salad

Dessert
Reserve Shiraz
Champagne chocolate truffles
a selection of WA cheese & local fruit

AMELIA PARK
[MARGARET RIVER]



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THE FINER DETAILS

- You will need to arrange commercial flights to Kununurra arriving the day before departure to KCC. Qantas, Virgin, Airnorth & Nexus airlines operate daily on alternate days in to the region.
- Over night stay in Kununurra, our suggested accommodations are; The Kimberley Grande, Kununurra Country Club, Freshwater Apartments, Kimberleyland Waterfront Villas.
- The charter company will collect you from your accommodation at approx 7-8am for a scenic flight over the amazing Kimberley landscape, fly over the mighty Mitchell Falls to arrive mid morning at KCC. On the return arriving back in Kununurra by approx 12 midday.
- Our beautifully appointed hand built bungalows sleep 2 people with either a king bed or two king singles, all with private ensuite.
- Everything you need or want is included during your stay; all fishing, crabbing, tours & activities, equipment, passionate knowledgeable guides. Boat cruises & beach combing, bird watching and feeding, shark feeding, abundant wildlife, bush and coastal walks, spectacular views, rest & relaxation, freshwater pool and many great games and good reads from the library. Daily gourmet meals & snacks, hot & cold beverages.
- Open Bar which includes all quality beverages - beer, wine, bubbles, spirits, mixes & soft drinks for the duration of your stay, during the day and into the evening. **Predominately showcasing Amelia Park & Moss Wood wines on each tour **





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HOSTED BY
TUB & JULES

joined by

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PRICE \$9990pp
twin share

BOOK DIRECT WITH
Kimberley Coastal Camp





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Call Jordie today on [+61 417 902 006](tel:+61417902006) or email info@kimberleycoastalcamp.com.au

We hope to see you very soon visiting our piece of paradise on the Kimberley Coast!

Tub & Jules

