DELICIOUS FUN AT THE FOREST

THE Edible Forest is a one acre netted enclosed food forest that holds 300 different species of plants, many of them rare and unique.

Located on the 120 acre Yarra Valley Estate, the forest offers a picturesque vision with a backdrop of rolling hills. The garden is completely organic and functional producing lots of food while still looking beautiful.

Tours are led by experienced guides through the forest and guests are shown rare season plants and get to taste what's available at the time, which could be anything from berries to bush tucker food.

Listen and learn or simply just stroll and enjoy the fresh air, this tour is for budding gardeners to those just in need of change of scenery.

New areas include a temperate rainforest and bush tucker collection. Staff are always sourcing new plants and changing the forest so a returning visitor will always experience something new!

The tour ends at the plant nursery and harvest shop were visitors are free to wonder and tour guide are available to answer questions.

The Edible Forest's owner, Louise Ward, is immensely proud of the business and the work that the staff have done to benefit the community.

"Our greatest achievement to date has been bringing my idea of creating an edible forest into fruition - a very special place to share with our community to enjoy and learn about what nature has to offer," Louise explained.

"Green spaces and gardens are so important for a person's health and wellbeing, and it has helped us through the toughest times with COVID lockdowns."

The Edible Forest sits on one acre of luscious land in Dixons Creek.

As well as tours, the Edible Forest offers monthly Wild Fermentation classes where participants can learn about and make their own sauerkraut and pickles in an interactive and fun class.

"Being able to share our experience and knowledge drives us - we hope people go home and are inspired to grow their own food and get into their gardens, just like we are," Louise said.

"Having the opportunity to offer our guests organic fresh produce to taste straight from the plants is really exciting. [We love hearing] their delight when browsing through our harvest shop with all of our homegrown and made preserves, and the nursery where we offer unique edible plants."

Once lockdown restrictions end, tours will commence at 10am from Wednesday to Saturday, with an additional 12pm tour on Saturdays.

For more information, phone (03) 5965 2397 or visit www.edibleforest.co.

GROW - FEED
EDUCATE - GIVEBACK

Hidden within our Yarra Valley property, you'll find the **EDIBLE FOREST**, a place where we grow edible plants, create experiences and breathe the fresh air.

A place where you can wander, roam and discover.

A place where you will find unique plants, listen to the hum of the bees, watch the chooks as they scratch in their run, learn about health and wellbeing and have fun!

Tours run 10 am Wednesday to Saturday with an extra 12 pm time slot on Saturdays $25
Bookings are essential and can be made on our website or email us directly
Our Nursery and Harvest shop are open: Wed - Fri 11am – 3pm • Sat 1pm – 3pm

Edible Forest

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