

Stall-holder Listing

1. HILLSIDE HERBS (F)
2. FLEURIEU MILK & YOGURT COMPANY (W)
3. 19th HOLE WINES (W)
4. JOHNSON AVOCADOS (W)
5. FLEURIDA (goat meat & yabbies) (F)
6. GREEN EGGS & HAM (free range) (F)
7. GINAS KITCHEN & HONEY (W)
8. MANTZARAPIS BROS (fruit) (W)
9. SPICE GIRLZ (relish & sauce) (W)
10. COTTONVILLE FARM (jam & berries) (F)
11. NUDE LOAF (bread) (W)
12. PURE CREMA (coffee) (W)
13. FLOWERS MATTER (W)
14. NAJOBEE BEEF (W)
15. SCOOP (providore) (W)
16. FRESHFIELD MUSHROOMS (W)
17. CHOMP (biscuits) (W)
18. LYN'S TABLE (gourmet products) (W)
19. ILLAWONG (lamb) (W)
20. KARVELI WILD SOURDOUGH (wood oven bread, yiros and souvlaki ...) (W)
21. VICTORFISH (W)
22. MAGPIE GULLY OLIVES (W)
23. GOOSEBERRY HILL (organic flowers/seedlings...) (W)
24. BILL ANDONOPOLOUS (fruit) (W)
25. VIRGARAS GARDEN (vegetables) (W)
26. MCLAREN VALE ORCHARD (W)
27. BULL CREEK ORGANICS (pies) (W)
28. THE GOODS (relish & dips) (F)
29. 4 WINDS CHOCOLATE (F)
30. THE PATCH (vegetables) (W)
31. MERRY CHERRY (cherries in season, bread, pizza, fresh pasta ...) (W)
32. HAHNDORF GOURMET (mettwurst) (W)

 (M) Weekly  (S) Seasonal
 (F) Fortnightly  (G) Guest Stallholder



2012 Market Highlights

- Pumpkin Competition - Easter Saturday
- Whaletime Playtime - 2nd June
- Punter's Pick (Olive Oil Judging) - October



Grosvenor Gardens
Victor Harbor SA 5211
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www.victorharborfarmersmarket.com.au



It has all been freshly pickled on Fridays, from the farms.



Every Saturday 8am - 12.30pm
Grosvenor Gardens
Victor Harbor



www.victorharborfarmersmarket.com.au



Activities ...

Face painter, animal creche, tastings and the best musicians on the South Coast!

See our [website](#) for details.

you might find some friends
on the way 

Enjoy ...

fresh, regional produce that is on sale every week at the market. Over 30 stall-holders offer a showcase of Fleurieu food at the **Victor Harbor Farmers' Market**.

have lots of fun getting
your groceries. 

Experience ...

the charm and unique atmosphere of a genuine farmers' market. Meet the producers, have a coffee & breakfast and bring a bag for all your shopping.

sit down and have a coffee 



lots of bands come in
and play 

Every ...

month our guest chefs cook up a storm in the rotunda. Featuring produce from the market the chefs de-mystify even the most complex dishes. Recipes are provided and tastings are compulsory.

Membership ...

Become a member and support the market.

You will receive 10% discount from all stalls.

The cost is just \$40 (full) and \$30 (concession) for 12 months membership.



managed by Brenton 

Text and photographs by Sophie Stratfold,
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