

National Park, Scribbly Farm takes its name from the iconic Scribbly Gum Tree

At Scribbly Farm, we redefine the essence of nature-infused experiences, weaving together the untamed beauty of the Australian bush with an intimate, personal touch.

We are at the intersection of nature's raw beauty and bespoke comfort, offering an unparalleled sustainable Australian bush immersion.

locally sourced timber milled on-site, reflects our dedication to sustainability. With a spacious covered veranda and rustic outdoor 'Cess's Log Bar,' complete with seating and a large firepit, the barn is perfectly positioned to showcase stunning views of the surrounding paddocks and bushland.



DO NOT MISS THIS



Picture this...

Local, biodynamic wines, delicious food cooked on an open fire, and a breathtaking setting that highlights the best of what nature has to offer. Our commitment to reducing food miles means that every bite and sip is sourced close to home, supporting local farmers and celebrating the flavours of the Southern Highlands.



So much more than just a meal... it's a bespoke experience designed to connect you with the land, the people, and the passion behind every ingredient. Join us for an unforgettable journey that celebrates sustainability, local excellence, and the magic of the open fire.

A truly unique experience that combines sustainability with the beauty of the Aussie bush...

COST 10 (min) to 60 people \$285 per person

LOCATION

15 minutes from the Sydney-Canberra train line, 1.5 hours from, Sydney airport. 30 minutes from Bowral 15 mins from Mittagong

TRANSPORT

Minibuses and large coaches can be accommodated and bookings arranged if required

The experience includes...

Warm Welcome: Start with freshly baked damper cooked over an open fire by chef Stefano Marvello.

Wine Tasting: Discover sustainable winemaking with Jeff Aston of Tractorless Vineyards, where biodynamic wines are rooted in regenerative practices.

Twilight Walk: Take a guided stroll through the farm at dusk, with chances to spot wombats and wallabies. Enjoy hot soup and wine under the stars.

Three-Course Dinner: Return to the barn for a seated 3-course meal paired with wines. Chef Stefano will share the stories behind the ingredients and his cooking techniques. (Flexible).

Fireside Finale: End the evening with hot chocolate and toasted marshmallows around the fire.

Duration: approx. 4 hours but you are welcome to linger around the fire

Dietaries: dietary options available

Flexibility: options to swap for a lunch time experience with a bush walk instead of twilight tour

DISABILITY ACCESS

Toilet & wheelchair access to the barn.

Bush & twilight walks are not suitable for wheelchairs or people with poor mobility

WHAT TO BRING

Closed shoes or boots, they may get a bit wet or muddy.

Warm jacket as its often chillier in the evenings

Note: Open fires are subject to fire ban, in this case we'll use a gas BBQ