

## **Visit to Griffith to Visit Ross Harvie**

4<sup>th</sup> – 8<sup>th</sup> March 2021

A Joint Event for TCCV & TCCACT

### **Thursday 4<sup>th</sup> Mar: NOTE CHANGE:**

Everybody Meet at Nagambie at the Statue of horse, Black Cavia, at 1030 am for a 1045 am departure. There is also a meeting point at Yarra Glen at 8 am at the park in the main street. Leave Yarra Glen at 8am and go straight to Nagambie.

### **Advise Peter Welten if you are departing from Yarra Glen.**

**Note:-** You have to turn off the highway to go into Nagambie. Nagambie is roughly 1 hour 50 minutes from the CBD. Darren Viney in his white MK1 2000 will lead the convoy via Kirwins Bridge to the Shepparton Club for lunch at 455 Wyndham Street Shepparton. Do not stop at the Bridge and continue onto Shepparton. In the main street, turn right at Kentucky Fried Chicken, then left into The Shep Club carpark. After lunch we will head off for afternoon tea at the Big Strawberry at 7034 Goulburn Valley Highway at Koonoomoo Vic. John Smith, Black Stag, will have his video going as the cars turn into the Big Strawberry. Ice Cold Strawberry Milkshakes are served here.

Accommodation in Tocumwal will be at **the Kingswood Motel 22-24 Kelly St 03 5874 2444 or 0490 377 919**. Flat rate \$90 per room, Continental Brekky \$12, Cooked Brekky is \$15 PP. Evening meal will be at the Golf Club. The Harvies will be joining us for evening meal at the Golf Club also. Head off to the Golf Club around 6pm. Ross is coming to Tocumwal on the Thursday with his son Doug in the Stag.

Please advise Peter Welten to turn right when leaving the Golf Club as this is the quickest way back to the Kingswood Motel. When booking into the Kingswood say you are part of the Triumph Car Club.

### **Friday 5<sup>th</sup> Mar:**

After brekky at the Kingswood (it is a very nice brekky and I will need to know numbers for brekky) we will head off at **9.30 am** for Griffith with Ross and Doug, Bill and Judy Harvie leading the convoy in their 2500TC. Ross is coming to Tocumwal on the Thursday with his son Doug in the Stag. John Antney is organising the Lions Club to put on a BBQ at The Bucyrus Dragline at Coleambally.

Accommodation in Griffith is:-

**The Kidman Wayside Inn**  
**58 Jondaryan Ave**  
**Griffith      02 6964 5666.**

The Kidman Standard room **\$117**

Midrange **\$127**

Deluxe **\$137**

These rates are based on two people per room

At this stage I am not sure what breakfast cost are as the restaurant is a separately run business. Evening Meal will be at the Griffith Leagues Club which is a short walk from the Motel at 6.30pm. Leave Leagues Club for bistro style dinner at 6:00pm. \$140 room hire fee.

## **Saturday 6<sup>th</sup> Mar:**

### **9:00am**

Visit to Resto Pro's and Greg Salvestro, Hanwood.

Group to be co-hosted by Lucas Sanders & Natasha Koehler at Resto Pro's car restoration/customisation workshop and Greg & Val Salvestro. Resto Pro's is where Doug Harvie is doing his apprenticeship and offer high level attention to detail car restoration service. Greg & Val Salvestro's private garage is a short 2-minute walk from Resto Pro's, and is a treasure trove of excellence. An experience not to be missed.

### **1:00pm**

Lunch BBQ by Griffith Classic & Custom Car Club and John & Cheryl Mayberry, venue to be announced. Allow \$15/hd to cover the BBQ

Visit to John & Cheryl Mayberry property, garden walk, shed inspection, see Johns DIY Caravan build.

Visit to Ross & Lyn Harvie property, garden walk, shed inspection, coffee roasting demonstration.

Dinner at The Kidman. Benny's Restaurant & Bar 6:00pm, set menu (see below) @ \$40/head.

## **Sunday 7th Mar:**

### **8:00am sharp departure.**

Drive to Erigolia, Weethalle, Barellan, Griffith. Organised by Ross & John. Taking in Erigolia Rd farming district and natural beauty, Weethalle silo art, morning tea at Fat Bob & The Blonde café & The Whistle Stop tea rooms. Stop at Barellan where the theme is Evonne Goolagong, largest playable tennis racquet and the oldest CWA Rest Room in Australia. Allow 4.5 hours

Lunch from 1:00pm at The Picolo Family Farm, Griffith. Peter Picolo was our host in 2015 when the combined rally was the inaugural group booking at the Limone Restaurant. This time Peter has made his farm available to the group and will be serving a lavish slow roasted pork and lamb shoulder meal along with locally sourced sides, sweets, wines, beers and coffee.

For those who have the energy, there will be time to visit local wineries after the long lunch at Picolo's. The nearest (and best in my opinion) is Calabria Family Wines about 10 minutes back towards the Kidman. See Ross for directions.

Evening meals options: unplanned, guests to make their own arrangements depending on how much room Peter Picolo has left you with.

## **Monday 8<sup>th</sup> Mar:**

Head off back home. Leave around 9 am

## **Monday 8<sup>th</sup> Mar: Alt Option**

Please advise me or **John Johnson 0419 880 075** at your earliest convenience if you wish to take up this alternative option for Monday.

Some of the TR Register members are doing a small add-on to the Griffith trip in March 2021, any TCCV members are most welcome to come along. Our thoughts were, we didn't really want to drive home to Melbourne on the Monday of a long weekend.

Monday 8th - Morning tea at a TR Register members house in Leeton a short 60km away. The family has a brilliant collection of cars and a lovely property as well. If you're a Holden fan you will be impressed.

After this we will head to Corowa, a 2-hour drive away, where we will visit the Whisky and Chocolate Factory, you can even make your own x large chocky freckle or taste some of the whisky or do both like I most likely will. Corowa Whisky and Chocolate is located in the old flour mill in Corowa and is quite a lovely building, we will need to give them numbers for lunch on Monday. Cost of whisky samples is \$10 for 3 samples or \$15 for 5 samples, they make a whisky with over 60% alcohol that will be interesting if you can taste anything apart from the alcohol.

Dinner will be at the Royal Hotel which is only a short walk from our accommodation.

If you have time, you could also visit Max's Motor Museum or just sit around the pool and chat and eat. I am arranging for a photo shoot at Pfeiffer's winery just 10 minutes up the road. If you haven't been there then you really should pop in for a look. It's a wonderful old winery with lots of heritage to it. They also make a pretty good Durif; not many winery's make this style of wine anymore.

**Accommodation: Heritage Motor Inn, 25 Edward St, Corowa NSW 2646 –02 6033 1800**

A deluxe queen is \$135 per night at the moment, but that may change. Some of us are staying at **The Gateway Motel 203 Sanger Street Corowa 02 6033 1566** \$81 a night. Approx 3 hours 30 mins to Melbourne.

If you decide to tag along don't forget to book the motel asap & please let me know either by email or phone: 0419 880 075, [john\\_leonie@outlook.com](mailto:john_leonie@outlook.com)

Hope to see you all soon.

Regards

**John & Leonie Johnson**

John M: 0419 88 00 75

Leonie M: 0413 388 787

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TCCV Members Register in advance by going to Events and clicking on Register.

For further info contact Graeme Oxley 0413 135 779 or [gaoxley19@gmail.com](mailto:gaoxley19@gmail.com)

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### Joint TCCV & TCCACT to-date

2006	Albury – Wodonga	2014	Yarrawonga
2007	Eden	2015	Griffith
2008	Bairnsdale	2016	Lakes Entrance
2009	Tumbarumba	2017	Cootamundra
2010	Bendigo	2018	Ballarat
2011	Junee	2019	Merimbula
2012	Beechworth	2020	Wangaratta (Cancelled due to Covid19)
2013	Canberra	2021	Griffith

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## Menu \$40 head

### Entrée to share

Tomato Toppa

Arancini

Calamari

Mains please choose (Individually plated meal)

Pork Belly – Twice cooked pork belly served on bed of mash with Broccolini on side .Finished with apple & pork jus

Veal parmigiana – Veal schnitzel lightly fried, topped with bolognaise sauce & Mozzarella cheese, finished in the oven served with veg

Chicken Parmigiana – Chicken schnitzel lightly fried, topped with Napolitana sauce & Mozzarella cheese, finished in the oven served with veg

Barramundi – cooked with herb butter and served with creamy caper sauce

Served with chips and salad