


TWO DAY SAMFORD ITINERARY



A Slow Escape to Samford Village

DAY ONE

9:00am - Leave Brisbane

Just 35 minutes from Brisbane, Samford Village offers the kind of weekend escape that doesn't require careful planning or long hours on the road. A short drive north-west quickly trades city streets for open paddocks and the green hills of the Samford Valley.

9:45am - Morning coffee in the village

Begin the morning at Kenilworth Bakery Samford, the newest outpost of the cult Queensland bakery famous for its oversized doughnuts and generous country pies. Grab a coffee and watch the village wake up as locals and visitors gather for their morning ritual.

10:30am - Discover the stories of Samford

Join the free Walk and Talk Tour departing from the Samford Visitor Information Centre. Led by passionate locals, the guided walk reveals the history, heritage buildings and characters that have shaped the village over generations.

11:30am - Explore the creative heart of the village

Spend the late morning browsing local galleries, studios and boutiques scattered throughout the village streets. Visitors travelling during the Creative Samford Arts Trail can step inside artists' studios and meet the makers whose work is inspired by the surrounding valley.

1:00pm - A paddock-to-plate lunch

Food is central to the Samford experience. Visitors can enjoy lunch in one of the village cafés or plan ahead to attend a Samford Harvest event hosted by chef Alister McLeod, where seasonal produce from local farms is celebrated through shared dining experiences.

2:30pm - A little village magic

After lunch, visit The Store of Requirement, a Harry Potter-inspired shop filled with magical curiosities. Visitors can take part in the Wizard's Adventure Owl Tasker, an interactive quest that sends participants on a series of magical challenges and clues throughout the village - a playful way to explore Samford while uncovering hidden corners along the way.

3:30pm - Farm life in the valley

A short drive from the village centre brings visitors to Trevena Glen Farm, where agri-tourism experiences include meeting farm animals, horse riding and learning about life on a working farm in the Samford Valley.

5:30pm - Check in and unwind

Check in to Maiala Park Lodge, a First Nations-owned retreat nestled in the rainforest just a short drive from Samford Village in the nearby D'Aguiar Range. Surrounded by mountain forest, the lodge offers guests a peaceful base to unwind after a day exploring the valley.

In the evening, enjoy dinner prepared by the lodge's chef, who incorporates First Nations ingredients and native flavours into seasonal menus - offering a unique taste of Australia's bushfoods while dining among the cool mountain air of the rainforest.

DAY TWO

8:00am - Slow valley morning

Wake to birdsong and morning light over the Samford before enjoying a relaxed breakfast.

9:30am - Into the rainforest

Take the scenic drive up to Mount Glorious and the D'Aguiar National Park, where cooler mountain air and ancient rainforest offer a completely different perspective of the region.

10:00am - Guided rainforest experience

Join Maiala Rainforest Tours, operated by Brisbane Nature Tours, for a guided walk through the rainforest. Small group tours explore the region's rich biodiversity while sharing insights into wildlife, ecology and the cultural significance of the landscape.

12:00pm - Magical lunch in Samford Village

Return to Samford Village for lunch with a Harry Potter magical twist. The Owlery Cafe, next door to the House of Requirements, makes everything in-house from scratch including jams and relishes you can take home. Try the Toadstool Medley, Sirius Steak Sanga or the Sorting Salad - and wash it down with The Elixir Of Life - their own unique recipe of dark berries, exotic spices and coca.

2:00pm - A final wander

Spend a little more time browsing the galleries, boutiques and specialty stores before beginning the short drive back to Brisbane. While in the village, stop by Kakadu Organics, a First Nations-owned store specialising in native foods, organic products and bushfood ingredients that introduce visitors to Indigenous flavours and traditions.

