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Gourmet Food Safari® to Kangaroo Island – Sample Itinerary 20 - 25 November 2017

Day 1 – Monday 20 November - L, D

We meet at **Adelaide airport** for departure at **11.45am**. On arrival please make your way to the meeting point, which is near the **Special Events Desk** in the downstairs baggage area. Our guide Liz Kaydos, will meet you there.

We drive out of Adelaide, with our favourite driver Peter Hill, through McLaren Vale and some pretty coastline to the ferry at Cape Jervis, stopping to pick up lunch at a lovely little café in Yankalilla.

We travel by ferry to the island - it gives you that marvellous 'leaving the rat race' feeling. We drive to Island Beach where we'll meet our chef and guide Sue Pearson. Time to settle in to your lovely beach houses then be picked up for early drinks and a degustation dinner at a spectacular location.

Day 2 – Tuesday 21 November - B, L, D

Breakfast in your beach houses – you have a choice of the golden-yolked Kangaroo island eggs, Barossa bacon, a range of cereals, island yoghurt and honey and good coffee and tea.

A gentle start to the day with time to walk or swim before heading to the beautiful beach at Antechamber Bay, one of the island's perfect beaches.

We'll have a lovely long lunch today at Southrock Lamb, now considered South Australia's premium lamb producer, sought after by the best chefs of Australia. You'll meet owners Andy and Kate Gilfillan. Sue and Kate will cook stunning Southrock Lamb with all the trimmings. Beach walks are possible here and a swim has been known to happen, so bring your swimmers.

After lunch we will visit the beautiful sweep of headlands and ocean at Cape Willoughby. We'll return home to freshen up. Then we dine at Sue's famous Fish and chips shop opposite the beach in Penneshaw.

Day 3 – Wednesday 22 November - B, L, D

Breakfast. Early morning departure for a day of wildlife and great food. First stop is Seal Bay for the resident Sea lions, before heading to Flinders Chase National Park to see the Remarkable Rocks – one of the most beautiful wild locations in Australia. We then visit the NZ fur seals at Admirals Arch. Morning tea and snacks will be provided along the way to keep you going.

We then drive up to Sue's house for lunch - she has the most magnificent sweep of cliffs and fields. You'll also meet one of our favourite islanders – Mick Munday who is a gifted gardener and grows much of the produce for Sue.

Late afternoon we head to the beautiful Pelican Lagoon to gather samphire – the sea vegetable that Sue discovered growing on the island (it will keep until you're back home and is magic with lobster or crustaceans – Sue will explain!).

Return to our houses where you can have some time to yourself to enjoy your own Island Beach on the doorstep. Dinner tonight will be delicious platters prepared by and delivered by Sue.

Day 4 – Thursday 23 November - B, L, D

Breakfast. Today we head off on a great adventure. First stop the island's sheep cheese making enterprise Island

Pure to see and taste some of their beautiful products. Visit Peter Davis honey shed to taste his organic Ligurian bee honey and buy some of the lovely honey products.

We've arranged a visit to olive grower Dan Patingale, who embodies that KI pioneering spirit and produces some beautiful olive oil and has now diversified into growing figs.

Next we head to Islander Estate, where we'll meet Yale Norris, Islander Estates General Manager, originally hailing from Colorado USA. Yale will take us for a guided tour through the winery and vineyard. We'll then have lunch at a special location at the winery, prepared by Sue.

After lunch we'll return to our beach houses, stopping at Kangaroo Island Spirits on the way for a G&T and cocktails. Owner Jon Lark will be there to welcome us and tell his story.

Return to our accommodation to prepare for our final night on KI. We'll enjoy a lovely selection of canapés, which will feature some of the islands seafood delights and you'll get to try some of Kangaroo Island Ciders Colony Cove Cider.

Day 5 – Friday 24 November - B, L, D

Breakfast. Pick up and depart on the 10.30am ferry back to the mainland.

We stop on the way back to Adelaide for lunch in McLaren Vale at the acclaimed Primo Estate, renowned for its exceptional Joseph olive oil and masterful wines...the Cellar door is a beautiful modern architectural masterpiece – the oils featured on *Italian Food Safari*. We try and keep lunch on the lighter side as dinner tonight is a showstopper (however, try saying that to an Italian!)

Check into the Hilton Hotel, well situated on Victoria Square, right near the Central Markets.

Final night dinner at our friend Salvatore Pepe's new restaurant Pepe's Cucina – Salvatore starred in *Italian Food Safari* and more recently in *Food Safari Fire* highlighting the delights of the woodfired oven and his regional cooking from Calabria. Expect a warm welcome and a feast accompanied by South Australian Italian style wines.

Day 6 – Saturday 25 November - B

Breakfast at the Hilton followed by a stroll through the Adelaide Central Markets (at your leisure), which is just a short walk from the hotel. (You may want to check out and leave luggage at the hotel before going to the markets – or arrange late checkout yourself with the hotel). We suggest you go early before the rush...great opportunity to see local providores and buy up to take home.

We finish the tour around 10.30am – you can have a coffee, go shopping, stay in Adelaide to explore for the weekend, go on the Barossa and Clare Valleys or race home with all your goodies.

Costs: \$3350.00 per person twin share. Single Supplement + \$600

Includes: 4 nights accommodation in lovely beach houses on KI, one night in Adelaide, 5 breakfasts, 5 lunches, 5 dinners, transport, all tastings, wine with meals, touring and National Park entry.

Terms and conditions

Deposit and Payment: A **non-refundable deposit** of \$450 per person is required on confirmation in order to secure your reservation. Final payment is due 60 days prior to departure date.

Special Requirements: Please advise Gourmet Safaris of any special requirements such as Special Meals, Medical Requirements etc., as soon as possible. If you get motion sickness it is imperative that you bring with you motion sickness pills as we travel by boat and coach through sometimes winding and bumpy roads.

Travel Insurance: We strongly recommend you purchase a comprehensive travel insurance policy of your choice at the time of booking. Insurance covers cancellation fees payable for airline tickets, accommodation, loss of deposit, luggage etc. Normal travel insurance conditions apply. (Insurance may not cover trip cancellation due to pre-existing medical conditions). Please read your policy carefully.

Cancellation: If cancelling prior to final payment the deposit is non-refundable. After final payment is received a cancellation fee of approximately 75% applies. This percentage may be less depending on the date of cancellation. A cancellation fee of 100% is applicable within 14 days of travel. If cancellation is not due to pre-existing illnesses, travel insurance will cover most or all of the cancellation fee. Please read your policy carefully.

Pricing: All prices are shown in Australian dollars and are current at the date of printing this itinerary. If there is a dramatic fluctuation in the exchange rate or the price of services provided, which are beyond the control of Gourmet Safaris, Gourmet Safaris reserves the right to adjust tour prices accordingly, even though the balance of payment may have been made. This would only happen in unusual circumstances.

Exclusions: Excess baggage, extra meals, laundry, some drinks, items of a personal nature and tips.

Itinerary Validity and Content: This itinerary is valid for the period of **2017** unless otherwise specified. Every effort has been made to ensure accuracy. Gourmet Safaris shall not be liable for any injury, damage or loss caused by any inaccuracy. Gourmet Safaris reserves the right to change tour arrangements or accommodations due to safety or security reasons, and will endeavour to provide alternative arrangements of the same standard as that originally booked.

Disclaimer: Gourmet Safaris is not a carrier or hotelier, nor do we own aircraft, hotels or coaches. The services Gourmet Safaris supplies consist of arranging and coordinating accommodation, tours and transfers, making bookings and issuing vouchers to be redeemed by suppliers if necessary. We exercise every care in the selection of reputable airlines, tour operators, coach operators, hotels and other suppliers of the various travel services which are used in these tours. It is important to note, therefore, all bookings with Gourmet Safaris are subject to the terms, conditions and limitations of liability imposed by the service providers whose services we utilise, some of which limit or exclude liability in respect of death, personal injury, delay and loss or damage of baggage. Because of this Gourmet Safaris does not accept liability for events beyond our control nor liability for accidents incurred due to actions taken at your own risk.

Clients' Responsibilities: It is your responsibility to obtain passports, health certificates or other travel documents where required for the tour. It remains your responsibility to ensure that these documents are in order and to meet any additional costs incurred as a result of failure to comply with such requirements. It is also your responsibility to obtain any vaccinations that may be required to travel.