



## Italian Gourmet Safari to the Victorian High Country 18 - 23 March 2018

### SAMPLE ITINERARY

This is your opportunity to step into the culinary heaven you see on our TV show - **Italian Food Safari**. Join the extended families as they celebrate the Italian culture they brought to this incredibly beautiful part of Australia. We journey into the King and Ovens Valleys where many Italians settled initially as tobacco farmers. Plus we'll have a day in the very pretty Kiewa Valley with two fabulous food experiences.

The lush soil and high altitude is perfect for growing Italian varietal wines such as prosecco, nebbiolo, sangiovese, pinot grigio, dolcetto, arneis and barbera...Join us and taste these wonderful styles of wine that match so well with food. Meet many of the winemakers who are really putting these areas on the map.

Plus we'll have a walk through pine forests and forage for pine mushrooms with Angelo Bonacci - the king of Fungi in Myrtleford, and we'll explore the gardens of private estates and the kitchens of great cooks.

You will have an exceptional week of luxurious accommodation in country Victoria (Lindenwarrah in Milawa) combined with "kiss on both cheeks" warm Italian hospitality, countless "money can't buy" experiences including making our own pasta at a cooking school, enjoying time with 3 generations of food and wine loving families, al fresco lunches at long tables in the clear country air, visits to Italian winemakers in the King and Ovens Valleys, feasts prepared by legendary chefs, visits to producers, and much more...all with a backdrop of those lovely mountains - the beautiful Victorian High Country at its best.

**Host and guides:** Liz Kaydos and Franca Norris

**In the High Country:** The Pizzini family, Politini family, Miranda family, Dal Zotto family, Simone family, Bonacci and Norris families, the Crooke and Waddington families plus Michael Ryan at Provenance in Beechworth, Monica Bronsgeest at L'Oliveraie, Gill Gasser, Jane & Brian Casey at Cheznuts and the Simone family in Bright.

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**Day 1 – Sunday 18 March - Melbourne Airport** – For guests arriving today, meet at **11am** at the Virgin Baggage collection area at the airport. We're picked up by our favourite driver, Peter Hill, in a comfortable coach. We load up the bus and drive to Da Noi Restaurant in South Yarra, which is owned by chef Pietro Porcu for lunch (Pietro is also our guide on our beautiful Sardinia & Corsica Safari). Pietro will prepare a delicious Sardinian feast. We then depart for Milawa and settle into our accommodation. Overnight Lindenwarrah. **L**

**Day 2 – Monday 19 March** - Breakfast at Lindenwarrah. We head into the beautiful King Valley and start up high amongst the vines with a view over the lovely King valley with Fred Pizzini and daughter Nat who take us up amongst his reserve nebbiolo vines to taste the fruit on the vine and to learn some of the history of the valley and how the Italian varietals came to be planted. You'll enjoy a sparkling glass of their divine brachetto and then join Fred's wife Katrina who will share her light as air gnocchi recipe and nonna's classic strudel recipe. You'll have the opportunity to taste some of the Pizzini's renowned wines in the cellar and with an al fresco lunch with some of the family. We'll have stroll in the well established garden and then drive to meet the charming Politini family for a coffee and some of Josie's delicious home-made cannoli and biscuits. Back to Milawa and a free evening. Overnight Lindenwarrah. **B, L**

**Day 3 – Tuesday 20 March** - Breakfast at Lindenwarrah. We start our day in the pine forests outside Myrtleford and we will meet a local legend who is known as the mushroom man. If the gods smile on us, we will find some of the famed mushrooms, and at the least we will have a lovely walk and great chat. We then cook up some mushrooms at our guide Franca's lovely home and explore their cellar full of homemade salami and bottled tomatoes and you'll meet a man who makes sensational nut liqueur - nocino. We'll have lunch at the acclaimed two-hat Provenance Restaurant in Beechworth and there will be time to explore the pretty centre of town and some lovely shops. We'll have afternoon tea with Monica Bronsgeest in the olive grove before returning to Milawa. After a rest we will show a film in the comfortable lounge room of Lindenwarrah and serve some of local favourite – Gundowring ice-cream. **B, L**

**Day 4 – Wednesday 21 March** – Breakfast at Lindenwarrah. Today we explore the Kiewa Valley. We'll start the day in the walnut groves with passionate farmer Gill Gasser. We then drive to one of Victoria's beautiful

country restaurants – Waddingtons at Kergunyah, which sources much of its produce locally including the restaurant's own vegetable garden. After lunch we'll visit the inspiring Sarah and Stephen Crooke who live on a beautiful historic dairy property that's been in the family for generations. From their Holstein herd they produce some exceptional milk, which makes some of the best ice-cream in the world. You'll try the famous Gundowring ice-cream for afternoon tea. We'll then we head back to Milawa. In the evening we will visit the beautiful Sam Miranda Winery and have a glass of prosecco and some delicious canapés and a walk through the vines. Overnight at Lindenwarrah. **B, L, D**

**Day 5 – Thursday 22 March** - Breakfast and then head off for day in Bright including lunch and visits to farmers, including our friends, Jane & Brian Casey from Australian Gourmet Chestnuts. Al fresco lunch with Umbrian queen Patrizia Simone - she and her husband George and son Anthony have created a wonderful hatted restaurant in Bright...though today we aim to recreate the scene captured for *Italian Food Safari* – a true al fresco feast on the long table by the stream...we will also visit Patrizia's great "finds" amongst the Italian expat community who grow and raise produce especially for her restaurant. Overnight Lindenwarrah. **B, L**

**Day 6 – Friday 23 March** – Breakfast at Lindenwarrah then check out. We drive to the King Valley to meet the effervescent Dal Zotto Family who are one of the long established wine dynasties of the area. Patriarch Otto Dal Zotto will be joined by his wife Elena, sons Michael who's the wine maker and Christian who's the marketing guru of the family...every year we have the legendary bocce championship which is always great fun. We'll also do some hands-on cooking and enjoy a long lunch before heading back to Melbourne via the airport. We aim to be back at Melbourne airport by 6.30pm (please don't book return flights before 7.30pm). **B, L**

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**Costs:** \$3495.00 per person twin share – land content only, \$3795.00 per person single – land content only

**Includes:** 5 nights Luxury accommodation in Milawa, coach transport to Victorian High Country, meals as specified – 5 breakfasts, 6 lunches, 1 dinner, most wines included. (On the days that dinner is not included it is because we will have enjoyed a lovely long lunch)

#### **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, drinks, items of a personal nature and gratuities.

**Itinerary Validity and Content:** This itinerary is valid for the period of **2018** 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