



Tasmanian Gourmet Safari November 2017 SAMPLE ITINERARY

Come and join us for 6 days on this glorious sparkling clean green island. Tasmanian food and wine has gone to new heights and some of the big names are all dear friends so expect a wonderful journey into flavour and the 'behind the secret door' experience we deliver on our Gourmet Safaris.

The joy is we stay in one location right on Hobart's beautiful waterfront. Sullivans Cove IXL Apartments overlook the original historic sandstone IXL jam factory. Each day will be a journey of discovery to meet producers, chefs, winemakers, cheese-makers, foragers and more. We include some of the top restaurants in our itinerary as well as visits to farms and private estates. We also include a day on the 'island off an island off an island' – wild, beautiful Bruny Island.

You'll have a special day of art and food and wine at MONA, taste oysters just out of the cold clear seas, swoon with chocolates and fudge, see cheese being made, have some hands-on food experiences and meet wine producers, whisky distillers, beer and cider makers. Plus enjoy Tasmanian hospitality at local markets and beyond.

Guide: Maeve O'Meara

Hosts in Tasmania: Rodney Dunn and Severine Demanet, Matthew and Sadie Evans, Stefano and Monique Lubiana, Nick Haddow and Ross O'Meara, many other passionate producers and chefs.

Day 1 – Saturday 11 November – We give you the option of arriving at whatever time you'd like but we hope to meet at **10am** Saturday 11th November. If your flights are later, we can meet up for lunch at **1pm**. (And Salamanca Market goes for most of the day)

We'll go and explore some of the delights of the famous Salamanca Market before relaxing over lunch. Mid afternoon we will meet legendary whisky distiller Bill Lark who will put on a special tasting for us. Dinner at small highly acclaimed new Hobart restaurant Templo – we will have the whole place! **L, whisky tasting, D**

Day 2 – Sunday 12 November - Breakfast at Henry Jones hotel. We'll have a guided visit through the exceptional Farm Gate produce markets and met many of the passionate farmers who come in to sell their produce. Mid morning we'll head to the Agrarian Kitchen and a day with founder Rodney Dunn who will take us on a detailed tour of his garden and farm and create a special banquet lunch with matched Tasmanian wines. Later in the afternoon we'll visit an inspiring beer and cider maker. **B, L, tastings beer and cider**

Day 3 – Monday 13 November - Breakfast at Henry Jones hotel then we'll embark on a day of art, food and wine at MONA. The morning with a trip over in the Posh Pit of the fast ferry, an introduction from the Gallery, a few hours to enjoy the old and new art on show, then lunch at beautiful Source restaurant with wine, an optional wine tasting at Moorilla Wines which is on site and the ferry back to our accommodation. If you're in the mood, we have a great place for drinks and tapas in the evening. (optional)
B, L, wine tasting

Day 4 – Tuesday 14 November – Breakfast at Henry Jones Hotel then we journey south into a generations-old apple orchard to taste and learn, we'll visit an artisan chocolate and nougat maker, sheep's milk cheese with a difference and then enjoy a long happy visit the Matthew Evans at his brand new restaurant overlooking the Huon Valley, starting with a tour of his extensive vegetable garden. **B, L, tastings**

Day 5 – Wednesday 15 November - Breakfast at Henry Jones hotel. We set out for a day on Bruny Island, driving to the ferry at Kettering and crossing the D'Entrecasteaux Channel. We will meet Suzanne & Lee Macefield from one of the best oyster leases anywhere to taste plump briny oysters straight from the water, then journey on to my friend Michael Carnes who makes wicked fudge and is allowing us exclusive access to his beautiful 25 hectares of garden at HIBA estate that he created with his partner Bob Lavers over 2 decades. We'll then meet Nick Haddow and Ross O'Meara for a special Bruny lunch at Nick's cheesery where we will see

cheese being made and we will cook lunch in his Allan Scott designed wood fired oven.
Back to the mainland to rest before delicious dinner at the one of Hobarts top restaurants with wines matched.
B, L, D

Day 6 – Thursday 16 November – Check out of our accommodation and we will take you to breakfast at one of the hippest most delicious cafes beloved by Hobart locals. We will enjoy breakfast and great coffee before driving up the Derwent Valley to the Mt Field National Park where you'll enjoy a walk amongst 400 year old swamp eucalypts and endless pretty ferns working up an appetite for a superb lunch at the estate of Stefano Lubiana – weather permitting we will be outside overlooking the river with a feast prepared by Piemonte chef Claudio and enjoy wines from Stefano Lubiana and a tour into the cellar. **B, L**

Our coach can drop us to the airport for flights home (please do not book flights departing before 6pm), or if you want to stay in Hobart, you can be dropped in Hobart. Note: please do not book flights before 6pm.

Costs:

\$4295.00 per person, twin share **TBC**

\$950 per person single supplement **TBC**

Includes: Gratuities included, accommodation for 5 nights, meals as specified including wine, (5 breakfasts, 6 lunches, 2 dinners) many tastings, transport on bus and ferry to MONA and Bruny Island, entrance to MONA and National Park for Tall Trees walk.

Terms and conditions:

Deposit and Payment: A **non-refundable deposit** of \$500 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 **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