



GOURMET SAFARI - GREEK ISLANDS

25th August – 6th September 2020 Sample Itinerary

Island-hopping in the Aegean

Let us introduce you to four fabulous Greek islands. We have so many great things planned for you and have spent many long days and nights brainstorming, checking, booking, confirming and reconfirming ... so the whole trip is as wonderful as we can make it for you. The itinerary is below. We'll stick as closely as we can to this plan but some things are beyond the best planning in the world, especially in Greece. We've honed the timings down so travel time is kept to a minimum and we can concentrate on exploring where we are and enjoying each day's activities.

We've tried to organize this trip so that if you have just 2 weeks off from work, you can just fit it in...for others it may be just the thing to add to seeing relatives or visiting other parts of Europe. We've noticed prices rise over the years we've been visiting Greece with groups but aim to give you the right mix of luxury and authenticity. We aim to give you an insight into Greece, the culture and the food. We've crafted different experiences on each island —

Evia, at Prokopi (Candili estate) - we stay in a grand old rustic estate at the edge of a pretty mountain village far from the tourist trail. We wake to the sounds of church bells and after a leisurely breakfast, explore the local area - the extensive pine forests, the charming village with its own embalmed saint in the beautiful Greek Orthodox Church of St John the Russian. In the late afternoon we all pop on aprons to prepare – under the guidance of our chef Peter Conistis – some simple delicious Greek dishes that many of our guests wow their friends with on their return... this is fun – you don't need to be a good cook to have a go! Staying at our own private estate and spending time with our host Philip with some of the produce grown in the lovely big garden is a wonderful way to start the trip...you move into Greek time and get a chance to take a deep breath and relax.

Lesvos – One of the beautiful Greek islands, scene of many Greek myths and legends, birthplace of the poet Sappho and legendary for its olive trees and ouzo, pretty untouched villages and lovely scenery. We stay in a lovely resort on the outskirts of the picture postcard town of Molivos with its cobblestoned streets, waterfront restaurants and charming little shops. The big find here is a marvellous band of local women who have us in especially every year and cook some of the classic recipes passed on through the generations – this is stuff you'd never see in restaurants and for many guests is one of the highlights of the trip.

Lemnos – In the north-east Aegean, Lemnos is off the beaten track and full of the sort of travel experiences people talk about for years to come. You can really get an insight into how people lived years ago and how village life ticks along now...including some fabulous experiences – a lovely lunch at one of the island's most beautiful private estates including the classic lamb cooked in a wood-fired oven; a showstopping dinner of a local specialty – lobster and handmade pasta, plus tastes of the acclaimed Lemnian muscat, sun dried figs and a visit to a waterside taverna that's quintessentially Greek – all the locals have heard about this group from Australia so you'll be welcomed with open arms and warm smiles.

Santorini, the drop dead gorgeous location with its magic blue water and classic white buildings perched on the cliffs, we have some more food adventures including a day on a graceful catamaran cruising the Mediterranean. The grape harvest will be in full swing and we will be able to try the legendary wines of Santorini – some of the best in Greece. And about those views – you can't take your eyes off that heavenly blue that almost floats around you. We stay in 5-star luxury in suites all hollowed out from the rock face in Oia – the best place to watch those magnificent sunsets!

We recommend arriving a day or so early for the trip to acclimatize and be in good form for the days ahead. You may want to check out some of our destinations and accommodation – we give you web addresses below and there are also photos of previous Grecian safaris on our website. It's a marvelous feeling when you think you'll be standing in that picture with the incredibly blue water. And swimming in it is even better – there's a lovely buoyancy to the water.

We've been running this safari for 18 years now and treasure the relationships we have built up with many of the people you'll meet – all that adds to the special feeling of the whole trip. You'll enjoy time with locals who are so proud to show off their food and culture. Sometimes the food will seem more authentic than gourmet but you'll get the opportunity to taste regional favourites far from the madding crowd.

There's an Alice in Wonderland quality to the trip too — you will feel you've been away a lot longer than just 2 weeks because of the variety of places and experiences we offer you. Note that if we do find something we think is extraordinary along the way, we may quickly change a few things to give you those experiences, of course, with your agreement. We look forward to seeing you in Greece!

Tour Leader: Maeve O'Meara & Fotini Manikakis

Itinerary - B, L, D, denotes meals provided.

DAY 1: - Tuesday 25th August – Evia - Mezedes, D

Transfer by coach from Athens to the village of Prokopi on the island of Evia. (See below for details on this connection.) We stay at the charming rustic Candili estate (www.candili.gr) There are dining and sitting rooms, a library/conference room, two swimming pools, and lovely grounds.

IMPORTANT NOTE REGARDING OUR CONNECTION: We will depart Athens at **11.00am**. Please meet at the **ELECTRA PALACE HOTEL** – 18 - 20 N NIKODIMOU STREET ATHENS GR 10557. PHONE-30-210-3370000 / FAX-30-210-3241875. Please arrive no later than **10.45am**. Your guides Maeve and Fotini will be there to meet you from 10.30am.

When we arrive at Candili we'll have a cool drink then settle you into rooms and then meet estate owner Philip Noel Baker for ouzo and mezedes on the front lawn which looks out over the church spire to the mountains. We will then have dinner and tuck you into bed.

DAY 2: - Wednesday 26th August - Evia – B, L, D

Your first glorious breakfast – enjoy the yoghurt set in terracotta bowls, fresh fruit, the wonderful bread still warm from the local bakery. Prepare yourselves for a morning of the sublime - stroll down to the village and explore the beautiful Greek Orthodox place of pilgrimage – the Church of St John the Russian, where you can actually see the remarkably intact body of St John, famous for his miracles... we've also arranged a special visit to a wonderful 10th century monastery built over the ancient Temple of Poseidon. Suitably uplifted, we'll have a glorious lunch at a seaside taverna then enjoy a swim close to the charming village of Limni before returning to the estate so you can relax by one of the two pools...or slip into Greek summer mode and have a siesta. Cooking class with chef Peter is on late afternoon which will be our dinner.

DAY 3: - Thursday 27th August - Evia – B, L, D

This morning we visit the local farmers markets at Mandoudi, which are filled with the best local fruit and vegetables at the height of the season including ingredients we don't often see in Australia – like wild horta (a leafy salad green) and mountain herbs. If you love fresh figs, you're in for a treat because they're at their luscious best. We'll enjoy a picnic lunch high up in an olive grove in a charming house looking out over the valley. Dinner cooking class begins after siestas and swims.

DAY 4: - Friday 28th August - Evia/Lesvos – B, D

After breakfast we leave Candili for our flight to Lesvos. Arrive in Mytilini. We'll have an early dinner at a wonderful old taverna before heading north to the picture postcard town of Molivos set on a sweet little circular harbour with colourful fishing boats. Settle into our accommodation Sun Rise Resort which looks over to the Turkish mainland.

DAY 5: - Saturday 29th August – Lesvos – B, L, Mezedes

A wonderful day of exploring and eating on Lesvos. After breakfast, we head off to make olive bread with our favourite band of Greek girls from one of Lesvos' women's co-operatives – a Greek version of the CWA – where age old techniques are put to use to make some beautiful and delicious food that you'd never find in a restaurant – regional recipes at their best! We return to the hotel to have a short rest then head into town for a light dinner at a local taverna.

DAY 6: - Sunday 30th August – Lesvos – B, D

You can have a lazy breakfast or if interested, we can arrange a visit to the hot mineral baths at the water's edge close by...the idea is to take the waters in the enclosed bathing area then dive into the sea to refresh yourself. The day is free to explore Molivos or laze by the pool. Then tonight, come and join us for a Greek fresh grilled fish. Chips and salad at the Octopus Restaurant right on the waterfront.

DAY 7: - Monday 31st August - Lesvos – Lemnos – B, L, Mezedes, D

Breakfast and checkout and then on to explore the charming town of Mytilini. We'll have a light lunch and catch our short flight to Lemnos, where we'll visit the very stylish Sophie Hapsis at her beachhouse for an aperitif and canapes, then head to dinner at a fabulous little restaurant famous for its lobster with handmade local pasta. We travel to our accommodation for the next couple of days, Lemnos Village Resort, right on the beach.

Note: Baggage limit on the flight Lesvos to Lemnos is 15kg. Excess baggage is charged at approx. €4 per kilo.

DAY 8: – Tuesday 1th September – Lemnos – B, L, D

After breakfast we visit some of our favourite places in the main town of Myrina for a walk along the pretty winding streets with some great little shops and boutiques to the romaiko area where we will taste crunchy golden bougatsa – which comes sweet with creamy custard, or savoury filled with crumbled feta - at a café right on the water. Lunch is in the hills of Lemnos at a lovely traditional tavern and we will have a demonstration of how the local pasta is made. Free afternoon for swimming or siesta before we drive to the little village of Lychna for a dinner at "Enia Po'chs" ..a new destination restaurant on the island.

DAY 9: - Wednesday 2nd September – Lemnos – B, L, D

Breakfast and then we will take you to a special spot that is part of the ANZAC history with Australian historian Tony Wakefield. This is followed by lunch at a most beautiful waterfront estate with our hosts Rena and Stasi Laskaridis who open their estate to us and have spent the day preparing a perfect wood-fired oven baked lamb and many other delicacies. Depart mid-afternoon and return to the resort for siesta or swimming. We will all get together in the evening to visit the village of Plati, and have dinner at one of the most famous tavernas in Lemnos with dancing in the square accompanied by the best bouzouki players on the island.

Day 10: - Thursday 3rd September – Lemnos – Santorini – B, L, (optional D)

(Very) Early checkout for our flight to Athens and then on to Santorini. We are picked up and head to a perfect small winery for a taste of unique Santorini wine then on to Oia to our superb 5 star cliff-top accommodation, Fanari Villas, where a late lunch awaits us. After lunch you may want to flop by the pool and gaze into the blue or explore some of the lovely boutiques, which at this time of the year are selling at very good discounts. You will always remember watching sunset from your own private balcony...its magnificent. Optional dinner is at a local restaurant featuring a couple of Santorinean dishes and wine.

DAY 11: - Friday 4th September- Santorini – B, L, D

This is the day we really step into the picture postcard — a sailing adventure complete with some great food. We board a luxury catamaran to sail around the caldera — the remains of the active volcano that created Santorini ..its a fun, relaxing day. We sail and visit many of Santorini's sites, swim in a secret cove and eat some simple fresh local delicacies. Have a look at www.santorinisailing.com and get excited! Dinner tonight is simple and delightful at Ginger Restaurant, owned by our friend Ted Stathis.

DAY 12: - Saturday 5th September - Santorini – B, D

You can either have a supremely lazy day to soak in that incredible view and relax. There are beautiful shops close by and if you're feeling energetic, a walk along the ridge of the caldera with that sparkling water stretching out before you, the hills dotted with tiny whitewashed chapels. Our final night dinner is at Fanari Villas after another glorious sunset – very delicious, very special and very nice not to have to move away from our lovely cliff-top home!

DAY 13: - Sunday 6th September- Santorini/Athens - B

Last chance to shop, pack and get organised for your flight to Athens international airport for overseas connections. Group/coach departs Santorini mid morning for our flight at 12.20pm, arriving Athens 1.05pm.

Costs: \$9245.00 per per twin share/double land content only. Single supplement ++1000

Includes: 12 breakfasts, 8 lunches, 3 mezedes, 10 dinners many with wine included, cooking classes, tastings, transfers, guide and entrance fees and internal flights.

Please note: you do need a certain level of fitness and to be able to walk up and down stairs to do this tour. Some of the hotels have different levels with stair access. In Santorini, the streets are cobbled and steep with many steps.

Bookings & Information:

Initial bookings and information: Gourmet Safaris Pty Ltd P O Box 877 NEUTRAL BAY NSW 2089 Australia ph : +61 2 8969 6555 fax: +61 2 8969 6222 email: info@gourmetsafaris.com.au	Recommended Travel Agency for Airline Tickets and Trip Bookings: David Vuong Travel – ATAS Accreditation No.: A10652, AFTA Member No.: 02712 PO BOX 5296 MARRICKVILLE NSW 1475 Suite 4, Level 1, 333 King St, Newtown NSW 2042 Ph: 02 9516 2990 / FAX:02 9516 3990 email: dvtravel@bigpond.net.au /web: www.davidvuongtravel.com
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Terms & Conditions:

Deposit & Payment: A non-refundable deposit of \$800.00 per person is required on confirmation in order to secure your reservation. Final payment is due before 90 days before your departure date.

Special Requirements: Please advise Gourmet Safaris or David Vuong Travel 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 mountainous roads. Many of the sites in Greece are open-air and necessitate a reasonable amount of walking. Normally the walking is quite easy but the heat and uneven paths can sometimes make it a bit tiring.

Accommodation: Accommodation standards vary quite dramatically throughout the region and hotels should not be compared to Australia or Western Europe. Our accommodations are selected for location and facilities. In some areas such as Evia and Lesbos our accommodations can sometimes be more "basic", but this is the best available. Expect a bit smaller rooms than normal. At Candili estate some may have to share a bathroom. As Candili is an "estate home" we find the charm of this estate and picturesque village atmosphere more than makes up for a few minor inconveniences. Please remember payment of a single room does not automatically guarantee better accommodations, only privacy. Tea and coffee making facilities in the rooms are the exception rather than the rule. Expect breathtaking and much more luxurious accommodation in Santorini.

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 as the date of printing this itinerary. If there is dramatic fluctuation in the exchange rate or the price of services provided which are beyond the control of Gourmet Safari, 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 very unusual circumstances.

Exclusions: Visas, insurance, excess baggage (can be applicable on some internal flights), extra meals, laundry, drinks, items of a personal nature, tips, and international departure taxes.

Itinerary Validity and Content: This itinerary is valid for the period of **2020** 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 co-ordinating 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 visas, 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 book your own airline tickets to meet the tour at the designated place where tour begins.