



Gourmet Safari to South Australia - Thursday 28th April – Thursday 5th May 2022

SAMPLE ITINERARY

South Australian Safari - Featuring Adelaide, Adelaide Hills, McLaren Vale, The Barossa. We meet you at the hotel ready for our week long safari and drop you to Adelaide Airport or in the city at the end of the tour.

Thursday 28th April

Arrive in Adelaide and check in to the stylish new Crowne Plaza Hotel in Frome Street in the city's East End. We'll be treated to a welcome drink in the bar (**6pm**) or if the weather is fine, on the pool deck with sweeping views.

First night dinner is 2 blocks away in the special private room at East End Cellars where owner Michael Andrewartha will welcome us and chef Josh Lansley has designed a menu that covers the regions and seasons, all with matched wines. **Dinner**

Friday 29th April

Breakfast at the hotel then a morning into lunch exploring some of the unique stalls at the Central Market including the Marino family who we've filmed from early Food Lover's Guide days, plus a stall celebrating the food of our beloved Kangaroo Island which we've visited on many safaris and filming trips over the years.

From the vibrance and deliciousness of the markets, we will then have a walk in the stunning Adelaide Botanic Gardens before a siesta .. dinner tonight at a stylish Italian restaurant. **Breakfast, Lunch, Dinner**

Saturday 30th April

Breakfast at Hotel. Free morning to laze, return to the gardens on our doorstep, or boutiques or the South Australian museum and Art Gallery also on our doorstep.

Lunch today we have booked out the adored Summertown Aristologist in the Adelaide Hills where chefs Tom and Ethan create exceptional menus all with local produce and wines.

This evening enjoy a special cheese and wine pairing using South Australia's best...in a unique setting. **Breakfast, lunch, cheese and wine tasting**

Sunday 1st May

Breakfast at hotel. This morning we explore the many food stalls of the Wayville Farmers Market - a colossus of a market that includes Poh Ling Yeow who will have a special tasting of her cakes, along with many other meetings and tastes.

We will be exploring with top chef Salvatore Pepe who created the Adelaide iconic cafe group Cibo and restaurants Cibo by Salvatore Pepe and Pepe's Cucina. We will be having lunch at his home using much of the fresh produce on offer... in between the market and lunch, a visit to a very special art gallery.

Late afternoon we do what the locals do on Sunday and enjoy an artisan gelato at the beach... the pistachio made with local nuts is incredible! **Breakfast, lunch, gelato**

Monday 2nd May

Breakfast at Hotel and we set off in a comfortable coach to McLaren Vale... and a welcome from a long term Safari family favourite - the Grilli family of Primo Estate, ready to explore olives and wine at their super stylish winery followed by a special Olive Harvest lunch. We then visit two other McLaren Vale wineries before a final glass of wine and slice of wood fired pizza and return to Adelaide. **Breakfast, lunch, dinner**

Tuesday 3rd May

Breakfast at hotel then check out ready to drive the scenic route to the Barossa. Then meet local winemaker Jess Greatwich and history buff who will take us through Krondorf explore the cultural heritage of this beautiful village. A great way to orientate yourself in the Barossa. Then a gentle, downward stroll from the cemetery to Charles Melton Wines where Charles himself will lead a tasting.

Lunch at Fino at Seppeltsfield for a lunch of many delicious tastes from chef Sam Smith, co-owner and restaurateur Sharon Romeo curating our experience. Enjoy meeting some of the local artisans who have workshops on the property before tasting wine at a breathtaking spot overlooking the whole valley. Check in to the luxurious Louise Hotel.

Optional sunset drinks under the big gum tree. Resort kitchen is open for snacks, platters, something more substantial. **Breakfast, Lunch.**

Wednesday 4th May

Breakfast at hotel. Drive to Visit Tanunda to learn more about the Germanic traditions of the valley and then to the extensive impressive Yalumba Estate and learn the history of this winery from one of the family and a clever quick preserving workshop from local treasures Those Barossa Girls, who have collected age old Barossa cook books and celebrate the traditions of long ago and far away.

Then we drive to Greenock and a Columbian inspired light lunch from chef Julian Velasquez of El Estanco.

Return to the hotel for a brief siesta before dinner at the acclaimed modern South East Asian Fermentasian and an evening with chef and owner Tuoi Do. **Breakfast, Lunch, Dinner**

Thursday 5th May

Breakfast at hotel. Enjoy a last stroll in this lovely country before checking out and driving to Angaston and a demonstration class from the charming Matteo Carboni and a light lunch. Drive to Adelaide airport (arriving around 4pm) or drop at Adelaide CBD. **Breakfast, lunch**

Approximate cost: Twin share: **\$4895.00** per person land content only. Single supplement: + \$950.00pp

Includes: 7 nights accommodation at 4.5 star luxury hotel Crowne Plaza Adelaide and 5 star The Louise, Barossa. 7 breakfasts, 7 lunches, 4 dinners, tastings, wine and drinks and tips included. Many tasting and special events especially for Gourmet Safaris.

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 **2022** 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