



GOURMET SAFARI - GREEK ISLANDS

Wednesday 1st September – Tuesday 14th September 2027

SAMPLE Itinerary

Let us introduce you to four fabulous Greek islands. We have so many great things planned for you, giving you an insight into Greece, the culture and the food. 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, aiming to give you the right mix of luxury and authenticity. We've crafted different experiences on each island.

Ikaria - a unique Aegean Island where time has stood still and the ancient ways of cheesemaking, winemaking, beekeeping, baking and preserving are still the best ways.

Gourmet Safaris founder Maeve and Ikarian Australian chef Tina Germanos have woven together a series of days visiting producers and the top cooks on the island in their homes. There's a day exploring the stunning coastline and turquoise bays by boat, visits to wineries and time to swim and relax in the little seaside village we stay in.

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. Our accommodation is at a pretty beach side house and nearby stylish apartments hosted by our friend Despina with cooking classes from rising star Carolina Doriti, cookbook author, creator of Culinary Backstreets in Athens. Its right on the little harbour and next to Myrina with its boutiques, bars and restaurants.

During our stay we enjoy a superb lunch at one of the island's most beautiful private estates including the classic lamb cooked in a wood-fired oven. We have a showstopping dinner of a local specialty – lobster and handmade pasta at a waterside taverna as well as learning more of the history of this island which was strategic during the Anzac Gallipoli campaign. All the locals have heard about this special group from Australia so you'll be welcomed with open arms and warm smiles.

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 beautiful 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. We get a chance to pop on the aprons again to make classic olive bread and more.

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 luxurious catamaran cruising the Mediterranean with many swims and lunch on board. 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 style in suites all hollowed out from the rock face in Oia – the best place to watch those magnificent sunsets!

We've been running this safari for over 20 years now and treasure the relationships we have built 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 and hosts : Maeve O'Meara, Tina Germanos (Ikaria) Carolina Doriti and Despina Pantelia (Lemnos) Maria and Kalliopi and team (Lesvos) Thomas and Sophia (Santorini) and many, many more!

Itinerary - B, L, D, denotes meals provided. Please make sure your **name is clearly marked on your bag** so it can be delivered to your room at our accommodation.

Day 1: – Wednesday 1st September – Athens – Ikaria – Flight TBC

We meet in Athens airport - **location in Departures area of Athens airport – Door 3 at 11.45am** for our short flight to Ikaria where chef Tina Germanos will be waiting for us to show off her island, starting with a waterfront bar with delicious local food and drinks in the pretty village of Evdilos.

We drive along the coast on one of the most stunning roads in the world to our waterfront accommodation at Erofil Hotel in Armenistis.

Enjoy late afternoon welcome drinks and mezedes on a rock platform with sweeping views before we walk to dinner at one of the best restaurants on the island – relaxed and casual with great food. **L, drinks & mezedes, D**

Day 2: – Thursday 2nd September - Ikaria

Breakfast at the hotel then we set off over the granite mountains to seaside Mangganiti where travel by boat along the breathtaking coastline, visiting the picture postcard Seychelles Beach.

Lunch at a lovely open-air restaurant on the pretty harbour with charming Kyria Irini who grows all the vegetables for her son's restaurant and - at 89 - is still the cook in charge. Lunch of some of her signature dishes including local specialty soufiko and zucchini flowers, small fried fish, fava and more...served with local wine.

We are planning to visit Synempe on the way back to the hotel (TBC – they make soap and balms from the many herbs growing on the island)

After a quick stop back at the hotel for a rest and a swim, we visit Tsantiris Winery perched high on a mountain where we will tour the winery and enjoy tastes as the sun sets. This is a winery that plays music to its grapes. **B, L, winetasting and mezedes**

Day 3: – Friday 3rd September - Ikaria

After breakfast we walk across the road to the talented Ioanna who makes legendary spoon sweets using fruit and vegetables in season.. Her husband makes goats milk ice-cream.. Together they're everything to love.

We then board the bus to travel to a lush valley that's home to our favourite bee-keeper Ioannis and his wife Anna who share the stories of the lengths this man goes to for his exceptional honey.. We have a feast of food with the lowest food miles on the planet – roasted from their woodfired oven, vegies from their garden.. Its a true Ikarian feast.

Siesta at hotel or a swim before we head off to taste local wine from Tsantiris Winery – the perfect place to taste wine and katoura cheese as the sun sets. **B, L, wine and cheese**

Day 4: – Saturday 4th September - Ikaria

After late breakfast we depart for the home of Suzannah who makes baklava from scratch, rolling out the finest flo.. Grab your apron for a hands-on rolling session if you'd like.

We then drive to the tiny seaside village of Nas where we will enjoy a Sunday lunch with Thea, a Greek American who shares stories of her home for the last 30+ years.

Our last evening in Ikaria and we will celebrate with drinks and mezedes on the deck of the hotel. **B, L**

Day 5: – Sunday 5th September – Ikaria – Lemnos

After breakfast we depart for the airport and our next adventure in Lemnos. We are staying at lovely beachside accommodation owned by our friend Despina plus nearby stylish apartments.

Enjoy lunch at the newest place to love – the beachfront restaurant Phaos where much of the menu is from the woodfired oven. We are greeted by Australian co-owner Matt and will hear from head chef Lukas.

Midafternoon we settle into our accommodation, have a swim at the beach, and then gather in Despina's huge courtyard to get ready for hands-on cooking class with wonderful cookbook author Carolina Doriti. We will have local wines with dinner. **B, L, D**

DAY 6: - Monday 6th September - Lemnos

After breakfast we visit the main town of Myrina for a walk along the pretty winding streets with some great little shops and boutiques to the romaiko area. Mid-morning we will have coffee with the locals and taste crunchy golden bougatsa – which comes sweet with creamy custard, or savoury filled with crumbled feta - at the popular café. You'll enjoy some shopping and exploring time.

Free afternoon for swimming or siesta before a cooking demonstration and dinner at Despina's house on the water. After dinner we are planning to take you to a beach bar for live music and dancing. **B, mid-morning snack, D**

DAY 7: - Tuesday 7th September - Lemnos

Breakfast and a journey across the island with local guide Nikoleta to a special spot that is part of ANZAC history. We will pop in to a local bakery which mills the renowned Lemnos flour and learn about the unique bread and biscuits they make. Lunch is at the most beautiful waterfront estate with our hosts Rena and Tasi Laskaridis whose high polyphenol olive oil is off the charts. Being in a family home that treasures the traditions of the island is so special.

Depart mid-afternoon and return to our accommodation. This evening we travel to seaside Kotsinas and a spectacular dinner of the local specialty lobster flomari (a local pasta) made by Nikkos, a charming Greek Australian who takes special care of our groups. **B, L, D**

Note: Baggage limit on the flight Lemnos to Lesvos is now 23kg for checked luggage plus Hand luggage 8kg + 1 personal item. Excess baggage is charged at approx. €8 per kilo. (We do check in as a group so we try and average out heavier bags with lighter – it's a small airport and it depends who is on the counter!)

DAY 8: – Wednesday 8th September – Lemnos – Lesvos

Breakfast and free time this morning – we leave for the airport and our flight to Lesvos around 2pm.

Arrive in Mytilini. We'll visit one of the best ouzo makers on the island for a guided tasting from Ioannis Samiotis, one of our friends over many years. We visit 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. **B, tasting, D**

DAY 9: – Thursday 9th September – Lesvos

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, plus the village comes to show off their local dances to traditional music. We return to the hotel and later head into town for mezedes and drinks at a local taverna timed for sunset. **B, L, drinks and mezedes**

Day 10 – Friday 10th September – Lesvos

Breakfast at hotel and a relaxing day for you to visit one of the nearby beaches or come exploring with us, first to the castle in Molivos and then to the nearby village of Petra with its unusual church perched high on a rock overlooking the sea, calm beach and tavernas for lunch. In the evening we head into pretty Molivos for grilled fish over charcoal right by the water. **B, D**

Day 11: - Saturday 11th September – Lesvos – Santorini

Breakfast and checkout for our flight to Athens and then on to Santorini (arriving midafternoon). On arrival we visit the home of Thomas and Sophia and enjoy a welcome on their cherished olive grove with a glass of Santorinian wine.

The first glimpse of our superb 5 star cliff-top accommodation, Fanari Villas, is always a highlight, a high-end boutique hotel that seems to float high above that expanse of blue.

Each room with its balcony and spa as well as the swimming pool. Settle in and then come and explore the town of Oia with its winding paths and charming stores, 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. Dinner is at a local restaurant featuring a couple of Santorinean dishes and wine. **B, D**

DAY 12: - Sunday 12th September - Santorini

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...it's 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. **B, L, D**

DAY 13: - Monday 13th September

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! **B, D**

Day 14: – Santorini - Athens

Last chance to shop, pack and get organised for your flight to Athens international airport for overseas connections. Check out is 11am /bus departs 12.15pm for our flight at 2.15pm (TBC), arriving Athens 3.10pm. **B**

2027 Costs TBC : \$ per person twin share or double, land content only. Single Supplement + + \$

Includes: 13 breakfasts, 8 lunches, 3 mezeds, 9 dinners many with wine included, cooking classes, tastings, wine & cheese tasting, 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.

Terms & Conditions:

Deposit & Payment: A non-refundable deposit of \$1500.00 per person is required on confirmation in order to secure your reservation. Final payment is due 90 days before your 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 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 accommodation are selected for location and facilities. In Lemnos we are in various accommodation, Beach House, Apartments etc. 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, some tips, and international departure taxes.

Itinerary Validity and Content: This itinerary is valid for the period of **2027** 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.