



## **Gourmet Safari to South Australia 2027 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.

### **Day 1 – Thursday**

Arrive in Adelaide and check in to the stylish new Crowne Plaza Hotel in Frome Street in the city's East End - Check in is from 3pm. 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. A great chance to meet our fellow guests after an introduction from the hotel management.

First night dinner is full of Mexican colour and flavour at La Popular Taqueria Restaurant in Port Adelaide owned by chef and author Daniella Guevara Munoz. **Drinks, Dinner**

### **Day 2 – Friday**

Breakfast at the hotel then a morning into lunch exploring some of the unique stalls at the Central Market – we are welcomed as special guests and visit many long-term friends including the Marino family who we love, creators of porchetta rolls, ricotta cannoli and artisan small goods. Plus, we visit a stall celebrating the food of Kangaroo Island; a clever mussel bistro; mid-morning coffee; sustainable seafood, lots of local treasures.

From the vibrance and deliciousness of the markets, we immerse in the green quiet of the stunning Adelaide Botanic Gardens with a special visit to one Adelaide's best kept secrets – a museum of food and plants. Siesta at the hotel or explore the nearby shops. We meet in the evening to drive to dinner at Mensa 44 – an Italian restaurant which is getting rave reviews and features two of the stars of Italian Food Safari. **B, L, D**

### **Day 3 – Saturday**

Breakfast at Hotel. Mid-morning departure for Millbrook Valley Farm in the Adelaide Hills which supplies Kane Pollard – the acclaimed South Australian chef at Topiary where we have lunch.

We'll walk amongst Marlene and Justin's olive trees and orchard; enjoy morning tea and tastes of Marlene's fennel and olive tapenade, extra virgin olive oil; fig balsamic and test Skin Food - the luxurious cream she makes on the farm.

Lunch at Topiary is We then travel by bus to the Adelaide Hills for lunch at Topiary where chef Kane Pollard (also food curator of Tasting Australia) will be cooking a series of inspired dishes for us.

Return to our hotel then get ready for an evening with our friend the exuberant and knowledgeable Valerie Henbest...cheese expert and brilliant host...this is her clever Cheese After Dark concept. Fun, delicious. **B, L, cheese and wine tasting**

### **Day 4 – Sunday**

Breakfast at hotel. We immerse in an Adelaide food lover's tradition - a visit to the award-winning Wayville Farmers Market - a colossus of a market that includes so many inspiring farmers and producers. We'll have a morning coffee, enjoy a nine-layer honey cake, Moldovan delights and meet and chat with many growers.

We then head to a private visit to very special art gallery - the APY Gallery where artists from the remote northwest of South Australia create world-class work and share their stories and songs. Thanks to my cousin Skye O'Meara, we have special access here.

Then it's time for a long Sunday lunch at the warm welcoming family home of our Greek friends Tina and Peter who create true homecooked wonders, finishing with ouzo and baklava. **B, tastings, L**

### **Day 5 – Monday**

Breakfast at Hotel and we set off in a comfortable coach to McLaren Vale...and a visit to the beautiful family owned Coriole Estate and a guided olive and olive oil tasting with family member Peter Lloyd.

We visit the realm of celebrated chef Karena Armstrong of the Salopian Inn, visiting her kitchen garden before settling into a glorious lunch just for our group. The afternoon includes a visit to our favourite McLaren Vale winery - Samuels Gorge. Later afternoon return to Adelaide. Free evening. **B, L, wine tastings**

### **Day 6 – Tuesday**

Breakfast at hotel then check out ready to drive to the Barossa. First stop is at Cheryse Zagler Patisserie and Farm Shop for coffee and pastries...Then on to have a glorious morning on the deck overlooking the vines at Charles Melton Wines, tasting, hearing stories from Charlie and his winemaker daughter Sophie.

Lunch at Fino at Seppeltsfield includes many delicious tastes in the private dining room. Enjoy meeting some of the local artisans who have workshops on the property including the well-known knife maker Barry Gardner who welcomes us into his workshop. The Jam Factory shop onsite is full of gorgeous artisan pieces.

We then visit Wonderground Gallery with guided tour by founders Kristy and Renee...with their collection of local art and sculpture in their unique property.

We'll settle in to the Novotel Barossa Valley Resort and enjoy an hour with one of the great women of South Australian wine - brilliant storyteller and wine expert Jane Ferrari. **B, L, tastes**

### **Day 7 - Wednesday**

Breakfast at hotel. We start the day at the impressive Yalumba Estate and learn the history of the winery and meet one of the coopers creating wine barrels on site. We explore the Signature Barrel room, tasting as we go.

We spend time in pretty Angaston and have time for a stroll along the main street before a demonstration class from the charming Matteo Carboni and a superb light lunch with Matteo and his wife Fiona using the best local produce.

Return to the Novotel for a rest and then we head out for a real Barossa highlight – 10 pin bowling at the 1930s Kegel Club...supported by Seppeltsfield Road Distillers.

Our final night dinner is at the acclaimed modern Southeast Asian Fermentasian founded by Vietnamese chef and owner Tuoi Do. **B, L, D**

### **Day 8 – Thursday**

Breakfast at hotel and check out.

We visit Gully Gardens for a morning tea and tour – some of the oldest fruit trees in the district producing extraordinary, dried fruit...then we meet Ellie Beer at her Gin Lab tasting room and horticulturalist and florist Rafe McKinley (aka Mr Dahlia).

Lunch is the best grand finale - at Staguni Restaurant, located in a 1922 schoolhouse, where chef Clare Falzon will present a delicious mediterranean inspired lunch. She won Regional Restaurant of the year last year! Drive to Adelaide airport (arriving around **4pm**) or drop at Adelaide CBD. **B, L**

---

**2027 Costs TBC: \$5900.00 per person twin share or double. Single Supplement \$1350.00. Land content only**

**Includes:** 7 nights accommodation at 4.5 star luxury hotel Crowne Plaza Adelaide and 4 star Novotel Barossa Valley Resort. 7 breakfasts, 7 lunches, 4 dinners, tastings, wine and drinks 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 **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 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.