



Gourmet Safaris August – December 2009

Dear food loving people,

We are proud to present our program for the second half of this year - we know many are panting for this and hope you'll find some fun and interesting things to do amongst these pages.

We aim to open up new worlds on your doorstep - whether a walking tour in a suburb you've always wanted to visit, or a bus tour covering your favourite cuisine or a lovely long luxurious lunch at a restaurant you've always wanted to try...or perhaps had never even heard of - but all glorious food adventures that will bring you joy.

Gourmet Safaris seems to keep attracting some of the loveliest people on the planet - I do enjoy the calibre of food conversations on our safaris and hearing of people's newest finds or clever recipes...and shared with such enthusiasm that outsiders listening would swear people have been discussing a new religion or artist or amazing book only to find its been an in depth discussion on the best sherry vinegar to use in salad dressing!

As the years have gone by, we've added to our repertoire of regular safaris as new cuisines have been discovered and people met and our "safaris family" extended.

This year we hope you'll join us in early December for our **Christmas party** - on the cliffs at Clovelly in the lovely old lawn bowling club overlooking the ocean. We will gather some of the yummiest foods from our many safaris and hope you'll come along for an afternoon and early evening of good conversation, food, music...and maybe some dancing as well.

And if you've never eaten **Peruvian** food, come and have a gorgeous banquet with one of the chefs we met whilst filming Food Safari - Jorge Chacon. Start with a classic Pisco Sour and then sample a range of delicious dishes including traditional ceviche, slow cooked beef with spices and many more, matched of course with some great wines.

This year I've also been spending time with some great Italian chefs who feature in our new series Italian Food

Safari (its going to be incredible!!!) and met the charming Lucio Galetto who has a beautiful restaurant in Paddington filled with artwork and great cooking smells - **Lucios's** - and together we decided a nice long lunch would be a perfect thing for a safari banquet lunch. Expect some glorious regional dishes, impeccable service and lovely wines.

If you love our safaris and feel you want to be part of our world for more than a day, please check out our "Safari Sleepovers" - otherwise known as safaris in regional Australia and overseas.

Greek Islands: We are offering a second Greek island safari this year due to popular demand. And its a wonderful whirl through four different islands, incredible regional food, warm friendly people who welcome us into their private estates, onto their luxury yachts, into their cliff top luxury accommodation, into hidden tavernas by the sea and generally show us how to enjoy life Greek style. Led by the incomparable golden Greek girl herself - Liz Kaydos, who takes us to her home island of Lemnos and shares her love of Greek food and culture.

Vietnam: Its still one of the most seductive places on earth and incredible value - we aim to have you stay in luxury and experience some of the best this gentle country has to offer. Come and do a few cooking classes, set sail on your own private boat on Halong Bay, spend time with a whole village in the Mekong - our guide Peter Nguyen's extended family who cook up a banquet in the middle of beautiful green padi fields. This is relaxing yet filled with things to do and see, offers shopping opportunities that see me arriving back with mountains of silk and fabulous finds... plus don't forget our single perfect week in Vietnam for girls only - **Gorgeous Safaris** - designed to soothe and relax with great spa treatments, offer retail therapy par excellence...and send you home glowing and gorgeous.

Plus **Margaret River** and **Kangaroo Island** adventures - perfect weeks that introduce you to two of Australia's great finds with exclusive lunches and dinners included in both safaris that you're sure to include in your Top 10 Meals of your Life.

New Safaris

- Italian, Taiwanese & Persian lunches and Peruvian dinner

Favourites to continue

- Walking tours of Little Italy in Haberfield
- Little Turkey in Auburn
- Little Portugal in Petersham
- Greek Safari in Marrickville
- Vietnamese Walking tour in Cabramatta
- Lebanese Walking tour
- World in a Day safaris

And let us lead you astray on

- Our safari to **Vietnam** in **September/October 2009**. Travel from north to south in this beautiful country, sample the delicious cuisine, sail on the waters of Halong Bay and much more
- **Gorgeous Safaris** - Indulgent spa escapes to beautiful exotic resorts in Vietnam in **September & October 2009**
- Our **Greek Island** in **August 2009** - go off the tourist trail and discover the hidden Greece. Stay in boutique accommodation, visit colourful markets, stroll through olive groves and go sailing around stunning Santorini. Discover this warm and welcoming country.
- Our **Kangaroo Island** safari in **November** or **Margaret River** safari in Autumn 2010.

Gift Vouchers available

For more information, bookings or to purchase a gift certificate
Ph: 02 9960 5675 Mon-Fri or
www.gourmetsafaris.com.au



Wine sponsors for Gourmet Safaris

Sydney Safaris

Lebanese – Walking Tour of

Punchbowl - We're joined by a fabulous local Lebanese guide to explore some of the most delicious Lebanese food and ingredients in Punchbowl. Discover amazing sweets palaces, pizzas made with fragrant zaatar - the spice mix of sumac, sesame seeds and dried oregano, spice emporiums filled with great finds...Have a banquet lunch and finish with delicious sweets.

Start 10.00am – 3.00pm - \$90
Saturday: 26th September, 24th October & 28th November

Italian - Walking Tour in

Haberfield - Visit delis full of beautiful olives, cheeses, small-goods, oils, pasta and sauces, bakeries famous for bread, fresh pasta makers, expert cheese maker and some of the best Italian fruit and vegetables - all at friendly family-run businesses. Indulge in some great homemade pasta, wood-fired pizza & salads followed by a visit to a beautiful pasticceria & bottle shop.

Start 10am – 3pm - \$95
Saturday 8th & 22nd August
Saturday 12th & 26th September
Saturday 10th & 24th October
Saturday 14th & 28th November
Saturday 5th & 12th December

Greek - Walking Tour of

Marrickville - Start with a Greek coffee and some wonderful freshly baked biscuits and pastries from one of the best bakers in Sydney. This is a find tucked away in Marrickville. Then we drive to colourful bustling Illawarra Road to visit a number of family owned Greek businesses including a butcher with some of the best lamb and loughanika (Greek sausages), taste and learn about the range of olives and fetta cheese, discover the best Greek bread shop in town and pop in to a spice merchants and deli before settling into traditional banquet style lunch at our favourite Greek restaurant.

Start 10.30am – 3pm- \$95
Saturday: 8th August, 5th September, 3rd October, 7th November, 12th December

Turkish - Walking tour of Auburn

Start with a Turkish coffee in a beautiful Aladdin's cave of a café and learn about Turkish food and ingredients then discover some of the riches of this vibrant suburb – a bakery,, emporiums filled with spices and delicacies and implements including pretty tea glasses for Turkish

apple tea, Real Turkish Delight, a great butcher, followed by a generous lunch and a visit to the inspiring Gallipoli mosque.

Start 10.00am – 3.15pm - \$95
Saturday: 8th August, 3rd & 31st October, 14th November, 12th December

Vietnamese – Walking Tour of

Cabramatta - Start with tea and Vietnamese sweets and then learn about the various ingredients and the many herbs used in the cuisine. Then have a guided walk through colourful and vibrant central Cabramatta and explore the shops before settling in to a light lunch at one of the top Vietnamese restaurants

Start 11.00am – 3.30pm - \$95
Sunday: 23rd August, 20th September, 18th October, 8th & 29th November & 13th December

Portuguese - Walking Tour of

Petersham - Start with a coffee and an explanation of Portuguese cuisine from one of its founders in Sydney, Fatima Barroso. Then visit the home of the best custard tarts in Sydney (we visit two top bakers), sample smoked chourico sausage, flattened chicken with peri peri sauce and visit a well-stocked deli and the local wine store, which stocks a large range of wines and ports from Portugal and finish with a banquet lunch.

Start 9.45am – 2.30pm - \$95
Sunday: 2nd August, 13th September, 11th October, 8th November, 13th December

Pizza Making Class at Napoli in

Bocca – Ever wanted to make beautiful traditional pizza at home? It's easy with the right recipe and technique...learn the secrets of perfect home-cooked pizza in this fun 90 minute class in one of the temples of great pizza, Napoli in Bocca Restaurant in Haberfield. Hands-on class, recipes, plus your own pizza to take home.

Start 10am - \$85
Saturday: 5th September, 17th October, 19th December

World in a Day - Introduction to the Middle East (ME)

- This is a beauty - we open up exotic worlds and flavours as we visit bakeries, spice & nut emporium, a fresh fruit and veg shop, sweets palace and one of our favourite restaurants. We visit the best places to shop and find all the ingredients you need to make simply delicious food.

Start 8.30am – 4.30pm - \$110
Saturday: 15th August, 10th October, 7th November, 5th December

World in a Day – French on

Wheels - Climb aboard a comfortable bus and have someone else drive us to some of the best French finds in Sydney - discover great coffee, croissants and pastries, delicious chocolates, cheeses, pate, great cooking utensils and enjoy a special two course lunch...huge fun, loads of treats and tastes and great shopping.

Start 8.30am - 5.00pm - \$125
Wednesday: 19th August, 16th September, 21st October, 18th November, 9th December

World in a Day Safaris

Indulgence - Climb aboard a comfortable bus and let us take you to some of the best sweets places in Sydney. Try Portuguese custard tarts – pasteis de nata, Turkish delight, great chocolates, Turkish coffee and icecream plus more... loads of treats and tastes and great shopping – this is the safari for those who love their sweets. Includes a light lunch.

Start 9.30am – 4.00pm - \$110
Saturday: 19th September

World in a Day – Middle West

(MW) - Climb aboard a comfortable bus and have someone else drive us to some of the hidden finds of Sydney - those far flung places that are hidden gems...discover a Lebanese sweets palace, Indian emporium, Maltese pastizzi maker, have a delicious lunch at an Iraqi restaurant plus more...loads of treats and tastes and great shopping.

Start 9.15am - 5.00pm - \$110
Friday 13th November

World in a Day – Inner West

Climb aboard a comfortable bus and have someone else drive us to some of our favourite places in Marrickville and Earlwood - everything from a boutique chocolate maker who also does a great coffee to a beautiful Moroccan emporium for a mint tea. There's also a visit to one of the friendliest and best stocked Greek delis, Greek olive bread to die for, souvlaki and gelato

Start 9.15am – 5.00pm - \$110
Friday 30th October

World In a Day - Italy on

Wheels - Climb aboard a comfortable bus and have someone else drive us to some of the finds of Inner West Sydney - places that are hidden gems...discover great coffee, a big deli selling beautiful prosciutto and cheeses, an Italian butcher, try some delicious Sicilian biscuits and cakes, have a light lunch of wood fired pizza with a glass of wine and

end the day with a palate cleansing gelato...huge fun, loads of treats and tastes and great shopping.

Start 8.30am - 4.00pm - \$110

Saturday: 15th August, 5th September, 17th October, 21st November

Weekend World in a Day

Safaris – Mediterranean – Come aboard the Gourmet Safaris bus and be transported to our favourite Greek baker, Middle Eastern spice and nut emporium, souvlaki king, have lunch at an authentic Middle Eastern restaurant and finish with some delicious icecream.

Start 8.30am – 4.30pm - \$110

Saturday: 29th August, 26th September, 31st October, 21st November & 5th December

Long Lunches & Dinner

New! Peruvian Dinner

If you've never eaten Peruvian food, come and have a gorgeous banquet with one of the chefs we met whilst filming Food Safari - Jorge Chacon. Start with a classic Pisco Sour and then sample a range of delicious dishes including traditional ceviche, slow cooked beef with spices and many more, matched of course with some great wines.

Friday 28th August -7.00pm - \$95

New! Italian lunch at Lucio's

This year I've been spending time with some great Italian chefs who feature in our new series Italian Food Safari, and met the charming Lucio Galetto who has a beautiful restaurant in Paddington filled with artwork and great cooking smells - Lucio's - and together we decided a nice long lunch would be a perfect thing for a safari banquet lunch. Expect some glorious regional dishes, impeccable service and lovely wines.

Saturday 1st August -12.30pm - \$100

New! Taiwanese lunch at Blue

Eye Dragon Join us at one of Maeve's new "finds", a beautiful restaurant serving Taiwanese specialties - think delicately spiced dishes, a lighter more elegant style of Chinese food. Our hosts are Jade Chen, a chef who was a legend in Taiwan for almost three decades and her daughter Muriel who runs the floor with warmth and style. Together they will cook up a marvellous feast, finishing with Jade's specially imported High Mountain or Oolong tea. Exquisite...lunch including wine.

Saturday 12th September – 12.30pm - \$95

New! Persian lunch at Vatan

Come and join us for an introduction to Persian flavours with the charming Jason Aghamri, whose sparkling new restaurant is set aside especially for our Safari. Feast on dips and salads, beautifully spiced kebabs and explore the exotic flavours of many Persian classics including Ghormeh Sabzi and Fesejan as well as the "pearls of Persia" - the aged rice prized and cooked with such care. Finish with saffron icecream and the amazing falooda. As a special concession, we will be allowed to serve wine at this function.

Saturday 24th October – 12.30pm - \$95

Moroccan Long Lunch at Out of Africa in Manly

– This safari is always hugely popular, so we are again heading to Out of Africa for a fantastic long lunch. You may have seen Hassan M'souli on Food Safari Series 1 and now you have the chance to meet him and learn the secrets of preserved lemons, how to use a tajine and couscousier, taste the fragrant traditional mint tea, have your hands painted with henna and indulge in the most delicious mix of dishes from chef Hassan and his team.

Sunday 22nd November – 12.30pm - \$95

French Regional/Seasonal lunch at Après in Potts Point - French Spring lunch-

Join us at the elegant Apres restaurant for a spring treat - some of the great French spring dishes that are just perfect once the weather warms up...matched with some lovely wines...starting with a glass of French bubbles. Book early and bring your friends - much of the seating is banquette style - made for parties of 6! Lunch including wine.

Sunday 11th October -12.30pm - \$95

Chilli Crab lunch at Ginger & Spice

Join the star of Food Safari's Singaporean episode Alex Lee in his restaurant Ginger and Spice for some beautifully spicy dishes to start and work up to the wonderful hands on chilli crab! We start the day with a glass of bubbles. Delicious fun! Great wines along the way matched by Wine Selectors

Saturday 17th October – 12pm - \$95

Thai Lunch at Spice I Am

Our inaugural lunch was a great success so we are again going to enter the spicy realm of top Thai chef Sujet Sangkaem, star of the Thai episode of Food Safari. Join us at his newest smartest restaurant in Darlinghurst to learn some of the secrets of cooking delicious Thai food at home then indulge in a banquet

lunch to really get your taste buds dancing. Demonstrations, lunch and wine included.

Saturday 19th September – 11.30am - \$95

Egyptian Brunch at Tagine This is an exotic way to enjoy a Sunday get together - join us for some delicious treats from the star of the Egyptian episode Ramy Megalaa of Tagine Restaurant in Rozelle who will not only cook up a number of great dishes, he'll also demonstrate how to make the beautiful deep rose coloured tea of Egypt made with dried hibiscus flowers and show how easily you can make a breakfast tagine...start with a glass of French bubbles to ease you into a blissful couple of hours. Includes brunch, a glass of champagne, tea, coffee and demonstrations.

Sunday 23rd August – 10am - \$60

Christmas Party - This year we hope you'll join us in early December for our Christmas party - on the cliffs at Clovelly in the lovely old lawn bowling club overlooking the ocean. We will gather some of the yummiest foods from our many safaris and hope you'll come along for an a long afternoon and early evening of good conversation, food, music...and maybe some dancing as well. (Drinks not included)

Sunday 6th December – from 4.00pm – \$75

Australian Safaris

Kangaroo Island

16th – 21st November 2009

We take you to the hot new destination in Australia - pristine, rugged Kangaroo Island, full of awesome natural beauty and wildlife plus some of the best produce on the planet assembled specially for us by top local chef Sue Pearson. We stay in beach houses on white sand beaches and finish with a top dinner in Adelaide and a tour through the fabulous Central Markets.

\$2395.00 twin share land content only (plus single supplement).

Margaret River

Autumn 2010

After this year's successful safari to Margaret River, we are again visiting this magical place with its powdery white sand beaches, exquisite wines and wonderful produce. You'll stay in **5 star luxury resort accommodation** at Quay West **Bunker Bay** (as seen in the **Best of the Best** in the April 2006 **Gourmet Traveller**), eat and drink at some of the top wineries of the region, go exploring with top local chef Don

Hancey plus lots more. **Land content only twin share \$2595.00 per person (plus single supplement).**

International Safaris

Vietnam – Gorgeous Safaris

13th – 20th September & 25th October - 1st November 2009-

A perfect week in the most beautiful place on earth - come and unwind at two exceptional 5 star resorts in magical parts of Vietnam. In a single perfect week you can relax and be pampered with massages and facials, reflexology and body treatments, have clothes made in the finest silks, be made over by top makeup stylist, and enjoy a cooking class. Eat some delicious Vietnamese dishes and of course Shop!! Give yourself a present with this jewel of a trip - you deserve it! - **1 week includes airfare, luxury accommodation, meals, transfers & treatments-\$3995.00 No increase in price in 3 years!**

Vietnam – Gourmet Safari

27th September – 7th October 2009 -

Explore the most seductive country on earth, travelling top to bottom, visiting colourful markets with cooking classes in north, central and south Vietnam. Eat at the finest restaurants and with the locals including a very special day spent with a family in the Mekong Delta. Sail on Halong Bay, buy beautiful ceramics and silks and enjoy some lazy time too. **Includes:** airfare, accommodation in 4 ½ - 5 star hotels, most meals, transfers, Vietnam visa, travel insurance & taxes – **10 days - \$4850.00 plus single supplement.**

Greek Islands – New tour date!

18th – 29th August 2009

Join us to escape the tourist trail to spend time in a mountain village full of the sounds of church bells and learn to cook some simple Greek dishes, dishes and walk through pine forests. On 4 very different Greek islands, we lunch at a huge private estate on lamb cooked in a woodfired oven, explore the secret coves and beaches, sip cocktails at sunset in our 5 star Santorini clifftop accommodation, laze on the deck of a luxury yacht, enjoy some shopping and loads of sunshine and the occasional siesta. **Land content \$7250 twin share (plus single supplement.)** Includes transfers, accommodation, internal flights and meals.

All safaris are led by experienced guides and subject to minimum numbers

Meeting point and start and finish times will be advised on confirmation of booking

To make a booking please complete this form and post with cheque or complete credit card details and post to:

**Gourmet Safaris
P O Box 326
Mosman NSW 2088**

**GOURMET SAFARIS
2009 BOOKING FORM**

Name _____

Address _____

Phone _____

Fax _____

Email _____

Yes, I would like my details placed on the Gourmet Safaris mailing/e-mail list (Please tick box)

I would like to book the following Gourmet Safaris –

Safari Date	Safari code	No of Guests	@ \$ pp
01.08	LUCIO's		
02.08	PORT		
08.08	ITA		
08.08	GRE		
08.08	TUR		
15.08	WID-ME		
15.08	IOW		
19.08	FOW		
22.08	ITA		
23.08	VIE		
23.08	EGY		
28.08	PERUVIAN		
29.08	WID-MED		
05.09	GRE		
05.09	PIZ		
05.09	IOW		
12.09	ITA		
12.09	TAI		
13.09	POR		
16.09	FOW		
19.09	THAI		
19.09	WID-IND		
20.09	VIE		
26.09	WID-MED		
26.09	ITA		
26.09	LEB		
03.10	GRE		
03.10	TUR		
10.10	ITA		
10.10	WID-ME		
11.10	POR		
11.10	FRL		
17.10	IOW		
17.10	PIZ		
17.10	CCL		
18.10	VIE		

21.10	FOW		
24.10	ITA		
24.10	LEB		
24.10	PER		
30.10	WID-IW		
31.10	WID-MED		
31.10	TUR		
07.11	GRE		
07.11	WID-ME		
08.11	POR		
08.11	VIE		
13.11	WID-MW		
14.11	ITA		
14.11	TUR		
18.11	FOW		
21.11	IOW		
21.11	WID-MED		
22.11	MOR		
28.11	ITA		
28.11	LEB		
29.11	VIE		
05.12	ITA		
05.12	WID-ME		
05.12	WID-MED		
06.12	XMAS		
09.12	FOW		
12.12	ITA		
12.12	GRE		
12.12	TUR		
13.12	POR		
13.12	VIE		
19.12	PIZ		
TOTAL AMOUNT DUE \$			

PAYMENT

Cheque enclosed or charge my –

VISA/MASTERCARD

...../...../...../.....

Expiry Date...../.....

Name _____

Signature.....