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Kangaroo Island Itinerary 16th – 21st November 2009

Day 1 – Monday 16th November

Group meets at Adelaide airport for departure at **12noon**.

We drive out of Adelaide through McLaren Vale and some pretty coastline to the ferry at Cape Jervis, stopping for late lunch at a lovely little café in Yankalilla that serves great sandwiches, coffee and tea and divine scones and jam.

The ferry gives you that marvellous leaving the rat race feeling. On the island we drive to Emu Bay with its long sweep of beach and beach houses that you'll stay in. We'll meet our chef/guide Sue Pearson, have a nice glass of KI wine and settle in for a good dinner with some great island produce and hear a bit about the island and its producers.

Day 2 – Tuesday 17th November

You may want to start the day walking on the white sand beach at your doorstep.

Breakfast at your own beach house with a range of golden-yolked famous Kangaroo island eggs, Barossa bacon, Turkish bread, good coffee and tea and a range of cereals, island yoghurt and honey provided.

9.30 depart to visit one of the amazing new aquaculture industries – abalone. The cool clear waters off the island are pumped into a series of ponds to raise these prized sea-creatures.

We then drive to one of Sue's great "finds" on Kangaroo Island – her samphire spot – this is the lovely sea vegetable we featured on Food Lovers Guide to Australia that is marvellous when blanched quickly and served with seafood or in salads. We love a wild harvest and here you'll get a chance to pick some to take home. (this is what Sue supplies to top restaurants and chefs in Sydney).

You can also kick off your shoes for a walk along the white sand beach before a glorious degustation lunch prepared by Sue Pearson and KI's other food queen Kate Sumner who also makes a range of pickles and chutneys. You can join her to make some fresh dukkah (aromatic spices, seeds and nuts) that goes so well with the local olive oil. On the walls of the Chapman River Cellar Door winery are some beautiful – and affordable artworks – from local artist Diana Kheir, who will be on hand to discuss her work if you're interested.

Back to our beach houses in Emu Bay for a bit of relaxation. We'll then gather for supper on the big wide deck of Fishers Beach House...if the cycles of the moon are with us and the night is calm, it will be a beautiful night.

Day 3 – Wednesday 18th November

Breakfast at your beach house.

8.30 am depart for wildlife and food trail day

We head to Flinders Chase National Park for a coffee and then drive through bushland to incredible Admirals Arch and a walk to view the NZ fur seals – it's the most wonderful feeling to have the wind in your hair and be so close to wild beautiful animals – this was a highlight of the 2005 safari. We then drive to Remarkable Rocks – one of the most beautiful wild locations in Australia...great photo opportunity.

We head back home for a late lunch that includes some of the beautifully sweet local marron. Then a well earned siesta, walk along the beach or simply relaxing on your deck drinking in the view.

7.30/8 pm Dinner tonight is at Beaches – one of our beach-houses. Sue will prepare a delicious meal using South Rock KI lamb, accompanied by wines and explanation from island winemaker Graham Ellison of Cape D'Estang Wines - they make only red wine including a fabulous sparkling red.

Day 4 – Thursday 19th November

Breakfast at your beach house.

10am departure for a visit to the island's sheep cheese making enterprise Island Pure to see sheep milking and taste some of their beautiful products and meet inspiring owner Susan Berlin.

Visit Peter Davis honey shed to taste his organic Ligurian bee honey and buy some of the lovely beeswax candles. Stretch your legs with a walk around Kingscote township, down to the jetty and visiting one of the local art galleries.

We drive to the pretty part of the island where Sue lives, stopping on the way to sample and learn about the local oysters (this is weather dependant). When we arrive at Sue's you have the option of being driven or walking along the dirt road to the house she built. Lunch is on her deck with the best views of the cliff-tops (wear walking shoes).

After lunch we'll head to Penneshaw (where we come in on the boat) to have a walk around town or visit the local gallery. We'll have a tasting of the lovely local Kangaroo Island olive oil at Sunset Wines - one of the best places to catch a perfect sunset and this is where we will have our final dinner on KI.

Day 5 – Friday 20th November

Breakfast at your beach house. Pick up and depart for ferry back to the mainland. We stop on the way back to Adelaide for a delicious lunch in McLaren Vale. We have found one of the top restaurants – Fino which a former major food critic friend put us onto – and its great. We try and keep this one light as dinner tonight is a showstopper

Check into the Medina Grand Treasury, one of the lovely hotels of Adelaide, well situated on King William Street, right near the Central Markets.

7.30 Final night dinner at Urban – the wonderful food of Bethany Finn (formerly of the Grange in Adelaide) with matched wines. This is one of the most incredible meals you'll eat...elegant, perfectly executed and so yummy...all with perfectly matched wines.

Day 6 – Saturday 21st November

Breakfast followed by a fabulous tour of Adelaide Central Markets, which is just a walk across the road from the hotel. (You may want to check out and leave luggage with them before going to the markets – or arrange late checkout yourself with the hotel.) We go early before the rush...meet some of the top local providores and buy up to take home.

We finish the tour at 10.30 – you can have a coffee, go shopping, stay in Adelaide to explore for the weekend, go on the Barossa and Clare Valleys or race home with all your goodies.

Costs: \$2395.00 per person twin share Land content only. Plus single supplement - \$350.

Includes: 5 breakfasts, 5 lunches, 5 dinners, 4 nights on KI in share beach house style accommodation, one night in Adelaide, transport, all tastings and touring.

Terms and conditions

Deposit and Payment: A **non-refundable deposit** of \$300 per person is required on confirmation in order to secure your reservation. Final payment is due 45 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 tips.

Itinerary Validity and Content: This itinerary is valid for the period of **2009** 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.