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Gourmet Safari to Margaret River Sample Itinerary 19th – 24th April 2010

Monday - late light lunch, dinner

8.45am - Depart from Perth for Margaret River (**meeting point to be advised**)

Meet your guide Don Hancey one of WA's top chefs and a delightful bloke. Most of you will be on Eastern states time so an early-ish departure should be no problem (it does leave you a bit sleepy mid evening we've found!) On the way we'll visit Capel Vale Winery, where we'll be meet by head chef Julie Lawrence, for a glorious lunch - it's a great time as we arrive right in the middle of vintage.

Stretch your legs along the way with a walk along the famous Busselton Jetty- the southern hemisphere's longest wooden jetty stretching almost 2 km out to sea because the shallow waters of Geographe Bay restricted ship movement...its a great wind in your hair experience to walk at least some of it. Or have a coffee and just look at the view if you're feeling lazy.

Arrive at glorious **Bunker Bay Resort**, our home for the next 4 nights, set on a perfect beach at the edge of a National Park. There's a good swimming pool, small gym and great spa and treatment rooms (you may want to make a booking in advance - note we are requesting they stay open later on Thursday to accommodate us at the end of our day of exploring). Accommodation is in light airy villas with tea/coffee making facilities. We'll enjoy an easy and relaxing night with dinner at resort cooked by the resident chef and Don Hancey - alfresco upmarket BBQ style with some glorious Margaret River wine.

Fall into bed.

Tuesday – B, lunch, light dinner

Breakfast at the resort – one of the delights of being on holiday – one of the best breakfast buffets we've seen which you can eat on the deck with a view of the beach. Today we take the scenic Caves Rd south to the most south-western point in WA. Visit Hamelin Bay to walk the beautiful expanse of white sands. Visit Cape Leeuwin where two oceans meet.

We have morning tea of freshly made scones and jam with tea and coffee in the shadow the lighthouse ...then on to meet one of the characters of the area, riverboat captain Jan Hughes, who is providing the freshest lobster catch for lunch on the river served with stunning Margaret River Chardonnays and Semillons. We then return to the resort after visiting the very chic new Duckstein brewery and the Saracen Estate Winery. Dinner will be in the pretty town of Dunsborough a short drive from Bunker Bay resort.

Wednesday - B, lunch, dinner

Breakfast at the resort. Mid morning we'll set off for Margaret River township and the impressive Leeuwin Estate, home of the famous Leeuwin Estate Concerts, have a stroll through the grounds and then a behind the scenes tour where work is full on with this year's vintage.

View some of the artwork in the estate's elegant gallery and taste some of the fabulous wines in the cellar. We then settle into the wide expanse of Gold Plate winning restaurant (The West's equivalent of SMH hats) to sample one perfect course...then over the hill to the stunning grounds of Voyager Estate for a walk through the vines and our 2nd course prepared by Chef Nigel Harvey, another Gold Plate award winner. Then it's on to local olive oil producer Olio Bello where you'll learn about the magnificent and versatile olive, taste some stunning extra virgin olive oil and browse the produce shop.

We then head back to Margaret River for some shopping and or gallery hopping before settling into the latest edition to Margaret River's culinary scene - the Must Wine Bar where young dynamic chef Chris Cheong will be out to impress. We head back to the resort after dinner where you rest comfortably in your rooms, or perhaps have a nightcap in the bar

Thursday – B, lunch

Breakfast at the resort. Mid morning departure for a leisurely drive to the famous Margaret River Berry Farm where we'll try some of the produce for morning tea then go to the cliffs at the mouth of the Margaret River and stand on

one of the most scenic lookouts along the WA coast – watch the intrepid surfers ride breaks for up to a kilometre when the conditions are right.

More outdoor action as we take a walk through the incredible stands of ancient karri forest, working up an appetite for a late lunch with one of Margaret River's long term residents and font of knowledge on food and wine - Vasse Felix's Michael Whyte who is hosting you at his estate that he's called The Enchanted Forest, set on the banks of the Margaret River.

We've invited a local goat's cheesemaker to join us and of course bring some of her best produce.

Coffee will be served at the coffee roaster Yahava with an informative tasting and discussion about beans with Master Roaster John Batty.

Free night to walk to the Leeuwin Lighthouse and catch a WA sunset, or relax, enjoy a spa or massage, or have dinner in the resort restaurant. We suggest you check spa menu and book ahead - we have alerted them!

Friday – B, lunch

Breakfast at the resort – take your time or have a last walk around the beach or national park ...we leave around 10am.

We'll visit one of the clever producers in the area – the Margaret River Venison Farm, have a taste of their products and also hear the amazing health properties of deer antlers as a youth/beauty product – they have this substance powdered and mixed with some lovely local honey which was a hit on the last trip.

Our last meal in the Margaret River area is at the sensational Vasse Felix winery where our friend Michael Whyte will take us on a tour of the winery with tastings and the opportunity to view Janet Holmes a Court Art gallery. Meet Chef Aaron Carr for one delicious course...followed by a cheese or desert platter at the biodynamic family run winery Cullen's.

Last stop for the day is for a tour and tasting at Howard Park winery, makers of Mad Fish wines...we arrange ourselves decoratively in their impressive boardroom for a taste of some of their best then snuggle in for the return trip to Perth.

Settle into our hotel for the night – which is within easy reach of Perth's museums, art galleries, parks, restaurants, shopping). Tonight is a free night to relax.

Saturday – Brunch

The end of the official tour – we enjoy a lovely light late morning brunch with a glass of fabulous Sparkling wine in one of Perth's most stunning panoramic spots – **Halo Restaurant at the Barrack Street Jetty** – situated along the riverfront. We say our farewells and free you up to go and explore Perth and lovely Fremantle down the road with all its outdoor eating spots, to drive out to the Swan River - its a great spot less than an hour from the centre...or to hop a plane home.

Costs: \$2695.00 per person twin share land content only. Plus single supplement \$360

Includes: 4 nights 5 star resort accommodation, 1 night accommodation in Perth, 4 breakfasts, 1 brunch, 5 lunches, 3 dinners accompanied by wine, all food and wine tastings, tours, tour guide and coach transport.

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 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: Airfare, 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 **2010** 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.