



FEBRUARY – JULY 2011

Welcome to a glorious year of great food and the passionate people who create it...let us show you some of our special finds - many delicious adventures in Sydney, Australia and the world.

For more information, bookings or to purchase a gift certificate:

P: 02 8969 6555 F: 02 8969 6222

Monday – Friday 9.00am – 5.00pm

P.O. BOX 877

Neutral Bay. 2089.

WALKING SAFARIS

Italian Walking Safari of Haberfield

Visit delis full of olives, cheeses, small-goods, olive oil, pasta and sauces, bakeries famous for crusty pane di casa bread, fresh pasta makers, expert cheese makers, 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: 10.00am

Price: \$115.00 per person

Dates: 12 February; 26 March;

9 April; 28 May; 11 June & 23 July

Greek Walking Safari of Marrickville

Start with a Greek coffee and some wonderful freshly baked biscuits and pastries from one of the best bakers in Sydney. Then we drive to colourful bustling Illawarra Road, Marrickville to visit a number of family-owned Greek businesses including a butcher with some of the best lamb and louganika (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 merchant and classic Greek deli before settling into traditional banquet style lunch at our favourite Greek restaurant.

Start: 10.00am

Price: \$115.00 per person

Dates: 12 February; 5 March;

2 April; 7 May; 11 June & 9 July

Turkish Walking Safari 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 - emporiums filled with exotic spices and delicacies and implements including pretty tea glasses for Turkish apple tea, the best Turkish Delight, great bakeries and butchers, followed by a generous lunch and a visit to the inspiring Gallipoli Mosque.

Start: 10.00am

Price: \$115.00 per person

Dates: 19 February; 19 March;

9 April; 21 May; 18 June & 30 July

Portuguese Walking Safari 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, sample smoked chourico sausage and ham, taste flattened chicken with peri peri sauce. We guide you through 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 and a glass of wine – a perfect way to spend a Sunday!

Start: 9.00am

Price: \$115.00 per person

Dates: 27 February; 27 March;

17 April; 29 May; 26 June & 24 July

Lebanese Walking Safari of Punchbowl

Discover some of the most delicious Lebanese food and ingredients in Punchbowl, visiting our favourite butcher, baker, emporium, chocolate and nut shop, a pizza place like no other, using toppings of za'atar (oregano, sumac and sesame seeds) lahm bajeen (lamb and spices) and many more. Enjoy coffee to start, a sampling of the best falafel in town, plus many tastings as well as a banquet lunch. The grande finale is a palace of delicious sweets. A truly fabulous introduction to these great flavours.

Start: 10.00am

Price: \$115.00 per person

Dates: 26 February; 26 March;

16 April; 28 May; 25 June & 30 July

Vietnamese Walking Safari of Cabramatta

A day trip to Asia – a great way to learn about Vietnamese food and culture, exotic ingredients and a vibrant colourful part of Sydney. Start with tea and Vietnamese snacks and learn about the many herbs used in this beautiful fresh cuisine and the sauces and spices that make it sing. With local guides, we introduce you to some of the best shops, huge emporiums, a coffee merchant, sweets and fruits, butchers and roasting houses before settling in to a late lunch at a Vietnamese restaurant. So much fun!

Start: 11.00am

Price: \$115.00 per person

Dates: 13 February; 13 March;

1 May; 15 May; 12 June & 17 July

ON WHEELS SAFARIS

Behind The Secret Door – Sydney Treasures

Run away from your everyday life (on a Monday) and explore some of our favourite places and people. Let us share with you our best source of freshly roasted coffee; taste just-made Italian ricotta and learn about many beautiful cheeses and how to use them; visit a secret stash of exotic ingredients; meet a passionate woman who creates clever little pastry shells (this will change the way you entertain!) plus the warmest most delicious find for lunch – truly a kiss on both cheeks destination...and finally enter the domain of the Peruvian goddesses of sweets – life changing!

Start: 8.30am

Price: \$130.00 per person

Dates: 14 March; 11 April; 16 May;

6 June & 11 July

Greek Odyssey

Join us as we voyage through some of the great foodie finds of the beautiful Greek islands and mainland all tucked away in Sydney. Start with a good coffee and then see olive bread being baked and learn about delicious pastries from galaktoboureko to baklava; explore one of Sydney's temples of Greek ingredients and taste cheese, olives and wonderful home-made dips; we introduce you to some of the best

souvlaki in town and taste loughanika sausages. Our guide Liz Kaydos will share the secrets of making traditional coffee and you'll have the chance to buy a briki – the long handled coffee maker. We finish with lunch at an iconic city restaurant with a menu that includes; dolmades, salad, calamari and roast lamb. Safari starts at Central Station and includes transport on comfortable bus and finishes at Martin Place.

Start: 8.30am

Price: \$130 per person

Dates: 26 February; 19 March;

16 April; 21 May; 25 June & 23 July

European Safari

Across Sydney, delicious European treats await you – join us on a comfortable bus and have someone else drive us with coffee and strudel to start the day. We then taste our way through delis, specialist bakers, a fabulous cheese shop, small goods and a endless choice of ingredients to create your own feast (we give you some easy recipes to try at home). And finally a delicious lunch at one of our great finds. Includes breakfast, tastings, lunch with wine.

Start: 8.30am

Price: \$140.00 per person

Price: 26 March; 16 April; 28 May;

25 June & 9 July

Spice Safari

Join us on an adventure into some of the best spice emporiums of Sydney: Fragrant with cinnamon, cumin, saffron, cardamom and curry leaves. Learn how to use spices in some simple achievable recipes across a range of cuisines and enjoy a glorious lunch with a glass of wine and cooking demonstration. This safari features cuisines as diverse as Persian, Lebanese, Turkish, Indian and Sri Lankan. Includes tea, tastings and lunch.

Start: 8.30am

Price: \$135.00 per person

Dates: 19 February; 19 March;

16 April; 21 May; 18 June & 16 July

Exotic Flavours of Lebanon

Come on board our comfortable bus and let us take you into a world of exotic spices, of meats cooked over charcoal, the freshest salads and dips and luscious desserts. We visit the best places to shop and find all the

ingredients you need to make simply delicious food. Immerse yourself in emporiums full of wonders: Visit bakers, butchers and palaces of sweets...and learn about the food of the Middle East. Includes endless tastings and lunch.

Start: 8.30am

Price: \$130.00 per person

Dates: 5 February; 5 March; 2 April;

7 May; 4 June & 2 July

French Safari on Wednesday

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, charcuterie. Great cooking utensils and an amazing butcher. Enjoy a special two course lunch with bubbles and wine. Loads of treats, exquisite tastes and great shopping.

Start: 8.30am

Price: \$140.00 per person

Dates: 16 February; 16 March;

18 May & 13 July

French Safari on Saturday

Many of you have urged us to schedule this incredibly delicious and supremely popular safari at weekends...and we have! Many of the stops are different to the weekday safari so if you liked that, you'll certainly enjoy this. We start with a coffee and explanation of what makes French pastry so exquisite and meet a master patissier who creates macarons of amazing flavour and beauty; we visit a kitchenware store that has many French gadgets and cookware classics and great cookbooks. We explore some luscious French cheeses, Belgian chocolates and enjoy lunch at a renowned bistro – with a glass of wine of course!

Start: 8.00am

Price: \$140.00 per person

Dates: 5 February; 2 April & 4 June

Italian Classics

A day of warm welcomes and kisses-on-both-cheeks. Some of the best Italian food across Sydney and a knowledgeable guide who can show off the best of Italian food culture and some recipes to create simple dishes at home. Climb aboard a comfortable bus and let us take you to discover great coffee,

a big deli selling prosciutto and cheeses, and an Italian butcher that is a true place of pilgrimage. You will also indulge in some delicious Sicilian biscuits, and enjoy a lunch of wood-fired pizza with a glass of wine and finish with a palate cleansing gelato.

Start: 8.30am

Price: \$140.00 per person

Dates: 5 February; 5 March; 2 April;

7 May; 4 June & 2 July

Mediterranean Safari

Explore the best food from the sun drenched countries around the Mediterranean. Come aboard the Gourmet Safaris bus and let us take you to some of the best coffee in town, taste the warm delights of our favourite Greek baker, plunge into a Middle Eastern spice and nut emporium and taste some exotic spices and delicious ingredients; meet the souvlaki specialists (great for parties!), have lunch at a Mediterranean style restaurant. Finish with some delicious gelato.

Start: 8.30am

Price: \$140.00 per person

Dates: 19 February; 12 March;

9 April; 14 May; 18 June & 16 July

BANQUETS

Thai Lunch at Spice I Am

Enter the elegant surrounds of Spice I Am, Darlinghurst to a warm welcome from top Thai chef Sujet Saenkham and his attentive staff. By way of an introduction to this gentle culture and spicy delicious world, we start late morning with a glass of French bubbles and a cooking demonstration. We then indulge in a banquet lunch to really get your taste buds dancing. Demonstrations, recipe sheets, lunch and wine included.

Start: 11.30am

Price: \$120.00 per person

Date: 12 February

Gorgeous Girls Dinner

An evening of good food, wine, conversation and indulgence at a place that will open just for us – they LOVE the idea of an all girl's dinner!

This idea was born during our Gorgeous Safaris – for girls only - escapes in beautiful locations. We have such fun and the best

conversations so we thought it was time to do a city event...an evening full of indulgence just for you...we start at twilight with bubbles and then indulge in delicious dishes, prizes, and more. Fun by yourself or with a gang of friends, your mum, aunty or best friend.

Start: 5.30pm

Price: \$120.00 per person

Date: 20 February

Peruvian Seafood Banquet

Peruvian chef Jorge Chacon is on a mission to prove that his country is the gourmet destination of South America and having hosted a number of very successful safaris at his restaurant, we are right behind him. On this safari, Jorge wants to concentrate on the many delicious seafood dishes of Peru – and they are nothing short of spectacular. The lunch will feature two types of ceviche (marinated fish), some wonderful shellfish and calamari, fish and crustaceans all combined with the fresh zing of lime and Peruvian magic. Come and join us for some warm Peruvian hospitality, our meal accompanied by wines from Wine Selector and a Pisco Sour to kick us off.

Start: 12.30pm

Price: \$120.00 per person

Date: 6 March

Introduction to Japanese Flavours at Azuma Kushiyaki

Enter a world of exquisite flavour and beauty at the Azuma Kushiyaki Restaurant in the heart of Sydney's CBD in a little precinct that's fast becoming little Japan. You'll be introduced to some of the key flavours and implements that go into making Japanese one of the world's most refined cuisines. The team at Azuma Kushiyaki is dedicated to showing off their skills with a menu that will have you in awe of master chef Kimitata Azuma's skills. We will start with bubbles and some beautifully crafted bites that sing of clean fresh flavour and move through a number of delicious courses, including the now famous tuna salad with ponzu dressing.

Start: 12.30pm

Price: \$120.00 per person

Date: 12 March

Sri Lankan Banquet at Flying Fish

At the end of the lovely old Jones Bay Wharf and overlooking the sparkling harbour, Flying Fish is the domain of our talented friend Peter Kuruvita who grew up learning the best of Sri Lankan cooking from his grandmother. Peter's food is a modern take on the cuisine and there are many delights in store for us at a special lunch...the menu covers no less than 20 dishes! We start with a glass of bubbles on the beautiful deck that overlooks the harbour then move into the restaurant for a spicy feast.

Start: 12.30pm

Price: \$120.00 per person

Date: 2 April

Moroccan Banquet at Out of Africa

Continuing with this very popular safari, we head to Out of Africa Restaurant in Manly for a fantastic long lunch. You may have seen Hassan M'souli on Food Safari and now you have the chance to meet him and learn the secrets of preserved lemons, how to use a tajine and couscousier, taste 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.

Start: 12.30pm

Price: \$120.00 per person

Date: 3 April

A very special Peruvian Brunch 'at home'

The Queen of Peruvian caramel, Carmen Almenara and her husband Luis, the King of Pisco (the favoured spirit of Peru) open their beautiful home for this wonderful brunch to introduce Australians to the flavours of their beloved homeland. Expect delicious home-cooked food you would never find in a restaurant plus some warm luscious caramel to finish off...and of course a Pisco Sour, made with fresh lime juice. Numbers limited. A magical Sunday!

Start: 11.00am

Price: \$120.00 per person

Date: 1 May

Lucio's 'Festa Della Mamma'

Join us to have the best Mother's Day ever at art-filled Lucio's Italian Restaurant in Paddington. Our genial host Lucio is very good at

making everyone feel welcome and creating a wonderful atmosphere; we'll have a special menu with wine and each mum will receive a small gift.

So, come along to the Festa Della Mamma - The Celebration of the Mother...and treat your mother...where would we be without them!

Start: 12.30pm

Price: \$130.00 per person

Date: 14 May

Calabrian Feast at Cipri Italian

Join us to meet one of the most wonderful food families to appear in the *Italian Food Safari* series. The Cipri family are a powerhouse of great food – they were the stars of the tomato bottling day. Chef Carmelo and his mother Maria create a special menu of family favourites which will touch your soul. Delicious courses will include swordfish involtini, capretto al forno (baked goat), a glorious pasta dish, some homemade antipasto delights plus a dessert. Carmelo's brothers Joe and Antonio will be ready with warm welcomes.

Start: 12.30pm

Price: \$120.00 per person

Date: 22 May

IN THE KITCHEN

Paella Making Class

Did you know that Spanish men cook paella on a Sunday and have it ready when their wives arrive home from mass? Join the master of the paella pan Carlos Lopez for a demonstration of classic Spanish paella. Carlos will explain key ingredients, equipment and cooking tips as he cooks up a glorious paella for you to taste. And as an added bonus, will share his secret sangria recipe which gets all the world smiling. Class includes recipe sheets and tastings.

Start: 10.30am

Price: \$100.00 per person

Dates: 19 February

Secrets of Spice I Am

Join Sydney's magnificent Thai chef Sujet Saenkham for a special class and guided visit to Thainatown emporium. We start with tea and welcome from Sujet, followed by a run through of Thai

ingredients and then a cooking class featuring some of the popular recipes from his Spice I Am and House restaurants – enough to be able to cook a Thai banquet! You will be able to taste each recipe (so you probably won't need lunch!). Afterwards Sujet will take us to a nearby Thai emporium with fresh and dry ingredients.

Start: 9.30am

Price: \$100.00 per person

Dates: 26 February

Afternoon with the Peruvian Goddesses of Sweets

Join the queen of manjar blanco (Peruvian caramel) Carmen Almenara to learn the secrets of making this beautiful luscious creation that's so incredibly versatile. Rosanna Cordova shares her recipe for a dessert that translates as "sigh of a woman" – suspiros. An indulgent and fun afternoon. Recipe sheets, tastings and tea included.

Start: 1.30pm

Price: \$100 per person

Date: 29 May

AUSTRALIA

Victoria High Country

3 – 8 April 2011

Come and spend a week with us to explore the warm welcoming world of the television series Italian Food Safari. We journey into Victoria's beautiful High Country at the perfect time of year – leaves are changing colour, grapes just harvested and families ready to cook for us! We visit Italian owned wineries, restaurants and food producers who put on al fresco lunches with some of the best wine Australia produces. We'll have lunch with a 2 hat country chef and you'll make your own pasta at a lovely new cooking school. Plus chestnuts, charming country towns and some of our favourite people.

\$3375.00 per person, twin share

\$850.00 single supplement

Margaret River

28 March – 2 April 2011

Come and join us on our popular Margaret River safari as we visit this magical place with its powdery white sand beaches, exquisite wines and wonderful

produce. Eat and drink at some of the top wineries of the region and a few secret finds that are memorable and indulgent – all led by top local chef Don Hancey. Finish in Perth with a brunch at a top new restaurant.

\$3057.00 per person, twin share - land content only

\$494.00 single supplement

INTERNATIONAL

Gourmet Safari Vietnam

20 - 30 March 2011

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. Incredible value, small group, continuing rave reviews.

\$4920.00 per person, twin share

\$720.00 single supplement

Greek Islands

6 - 17 September 2011

Join us to escape the tourist trail as we visit 4 very different islands - spend time in a mountain village full of the sounds of church bells, walk through pine forests, learn to cook some simple Greek dishes, relax in hot springs, have lunch at a huge private estate, explore the secret coves and beaches, sip cocktails at sunset in our 5 star Santorini cliff-top accommodation, laze on the deck of a luxury yacht, enjoy some shopping and loads of sunshine and the occasional siesta.

\$7950.00 per person, twin share - land content only

\$1050.00 single supplement

GORGEOUS SAFARIS

Gorgeous Safari Vietnam

19 – 27 March 2011

A single, perfect week in the most beautiful place on earth - come and unwind at two exceptional 5 star resorts in magical parts of Vietnam. Relax and be pampered with massages, facials 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 catch your breath! Give yourself a present with this jewel of a trip.

\$4285.00 per person

NO SINGLE SUPPLEMENT!!

You deserve it!

Broome Gorgeous Safari

16 – 21 June 2011

Join us in frangipani-scented Broome, with its turquoise water and long beaches, beautiful surrounding wild country. A town with its many galleries and pearl shops. There is nothing better than being on Cable Beach late afternoon to watch the sun set over the water. We stay at new, boutique accommodation owned by our friend Marilynne Paspaley who helped design this safari. Pearls are high on the agenda – including a final night dinner wearing the best (borrowed) Paspaley pearls. Lovely spa treatments, delicious lunches and dinners, great local events including champagne as the moon rises to create the beautiful natural phenomenon known as a 'Staircase to the Moon'.

\$3762.00 per person, twin share

\$1142.00 single supplement

**ALL SAFARIS ARE LED BY
EXPERIENCED GUIDES
& SUBJECT TO MINIMUM NUMBERS**

Gourmet Safaris proudly supports



Wine sponsors for Gourmet Safaris



**Gourmet Safaris supports the
responsible service of alcohol
at all of our events.**