



## GOURMET SAFARIS PROGRAM AUGUST - DECEMBER 2010

Here is our program for the second half of 2010, filled with many delicious adventures across a world of cuisines.

Come and join us!

**Sydney Safaris:** Our banquets include Peruvian, Japanese, Taiwanese, Thai, Indian, Sri Lankan and French experiences. Plus two Italian celebrations – a Ligurian feast and a Calabrese spectacular. And we continue with our World in a Day safaris and walking tours.

**Australian Safaris:** we visit **Victoria's High Country** – the King and Ovens Valleys for our **Italian Safari**, **Margaret River** and **Kangaroo Island** – perfect weeks that introduce you to two of Australia's great finds with exclusive lunches and dinners included.

**Greek Islands:** This is a wonderful tour through four different islands, with incredible regional food, beautiful scenery and warm friendly people who welcome us with open arms.

**Vietnam:** Its still one of the most seductive places on earth - we stay in luxury and experience some of the best this gentle country has to offer.

**Gorgeous Safaris:** Gorgeous Safaris are single perfect weeks designed for women only, to soothe and relax you - and we've just extended our perfect week in **Vietnam** by one day ...plus we've just started our **Girls and Pearls Broome Safari**

### GIFT VOUCHERS AVAILABLE

For more information, bookings or to purchase a gift certificate:  
Ph: 02 9960 5675 Mon – Fri, or  
[www.gourmetsafaris.com.au](http://www.gourmetsafaris.com.au)

### Sydney Safaris

#### Lebanese – Walking Tour of

**Punchbowl** – Our fabulous Lebanese guide will take you 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 filled supermarkets with great finds...Have a banquet lunch and finish with delicious sweets. **Start 10.00am – 3.00pm - \$95**  
– **Saturday: 25<sup>th</sup> September, 16<sup>th</sup> October, 20<sup>th</sup> November & 11<sup>th</sup> December**

#### 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 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 10am – 3pm - \$100**  
**Saturday 14<sup>th</sup> & 28<sup>th</sup> August**  
**Saturday 11<sup>th</sup> & 25<sup>th</sup> September**  
**Saturday 9<sup>th</sup> & 23<sup>rd</sup> October**  
**Saturday 13<sup>th</sup> & 27<sup>th</sup> November**  
**Saturday 4<sup>th</sup> & 11<sup>th</sup> 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. 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 merchants and deli before settling into traditional banquet style lunch at our favourite Greek restaurant.

**Start 10.30am – 3pm- \$100**  
**Saturday: 21<sup>st</sup> August, 4<sup>th</sup> & 18<sup>th</sup> September, 2<sup>nd</sup> & 23<sup>rd</sup> October, 20<sup>th</sup> November & 4<sup>th</sup> 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 - emporiums filled with spices and delicacies and implements including pretty tea glasses for Turkish apple tea, Real Turkish Delight, great bakeries and butchers, followed by a generous lunch and a visit to the inspiring Gallipoli mosque.

**Start 10.00am – 3.30pm - \$100**  
**Saturday: 7<sup>th</sup> August, 18<sup>th</sup> September, 2<sup>nd</sup> & 30<sup>th</sup> October, 13<sup>th</sup> November & 11<sup>th</sup> December**

#### Vietnamese – Walking Tour of

**Cabramatta** - Start with tea and Vietnamese snacks and then learn about the various ingredients and the many herbs used in the cuisine. Then have a guided walk through colourful and vibrant Cabramatta and explore the shops before settling in to a light lunch at a Vietnamese restaurant.

**Start 11.00am – 3.30pm - \$100**  
**Sunday: 22<sup>nd</sup> August, 12<sup>th</sup> September, 10<sup>th</sup> October, 7<sup>th</sup> & 28<sup>th</sup> November, 12<sup>th</sup> 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, 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 - \$100**  
**Sunday: 29<sup>th</sup> August, 26<sup>th</sup> September, 17<sup>th</sup> October, 21<sup>st</sup> November & 12<sup>th</sup> December**

**Pizza Making Class** – 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: 7<sup>th</sup> August, 30<sup>th</sup> October & 20<sup>th</sup> November**

#### World in a Day – Europe on

**Wheels** - Climb aboard a comfortable bus and have someone else drive us to some of the hidden European finds in Sydney. Discover some of the great sources of strudel and sauerkraut, kugelhoph and kransky, along with great breads, chocolates, endless delights from Croatia to Germany, and beyond.  
**Start 8.30am – 4.30pm - \$120**  
**Friday: 6<sup>th</sup> August, Saturday 4<sup>th</sup> September, Friday 1<sup>st</sup> October, Saturday 6<sup>th</sup> November**

#### World in a Day – Spice Safari on

**Wheels** - 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 – 4.30pm - \$120**

**Saturday: 14<sup>th</sup> August, 11<sup>th</sup> September, 9<sup>th</sup> & 23<sup>rd</sup> October, 27<sup>th</sup> November & 4<sup>th</sup> December**

### **World in a Day – 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-immersed yourself in emporiums full of wonders, visit bakers, butchers and palaces of sweets...and learn about the food of the Middle East. **Start 8.30am – 4.30pm - \$120**  
**Saturday: 7<sup>th</sup> August, 18<sup>th</sup> September, 9<sup>th</sup> October, 6<sup>th</sup> November & 4<sup>th</sup> 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 an amazing butcher and enjoy a special two course lunch...loads of treats and tastes and great shopping. **Start 8.30am - 5.00pm - \$135**  
**Wednesday: 18<sup>th</sup> August, 15<sup>th</sup> September, 20<sup>th</sup> October, 17<sup>th</sup> November & 1<sup>st</sup> 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 - \$120**  
**Saturday: 4<sup>th</sup> September & 27<sup>th</sup> November**

### **World in a Day – Inner West**

Climb aboard a comfortable bus and let us take you to some of our favourite places in Marrickville and Earlwood – we visit a boutique chocolate maker who also does

great coffee, visit one of the best stocked Greek delis, try Greek olive bread to die for, souvlaki and more **Start 9.15am – 5.00pm-\$120 – Monday 30<sup>th</sup> August & Friday 26<sup>th</sup> November**

### **World In a Day - Italy on Wheels**

Climb aboard a comfortable bus and let us take you to some of the finds of Inner West Sydney - discover great coffee, a big deli selling beautiful prosciutto and cheeses, an Italian butcher, try some delicious Sicilian biscuits, have a light lunch of wood fired pizza with a glass of wine and finish with a palate cleansing gelato. **Start 8.30am - 4.30pm - \$120**  
**Saturday: 21<sup>st</sup> August, 18<sup>th</sup> September, 16<sup>th</sup> October, 20<sup>th</sup> November & Friday 3<sup>rd</sup> December**

### **World in a Day - 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 a Mediterranean style restaurant and finish with some delicious ice cream. **Start 8.30am – 4.30pm - \$120**  
**Saturday: 28<sup>th</sup> August, 25<sup>th</sup> September, 30<sup>th</sup> October, 13<sup>th</sup> November, 11<sup>th</sup> December**

## **Fabulous Feasts**

### **NEW! Calabrian Spectacular 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 - and we've twisted their arms to do a private lunch for us at their smart new restaurant, Cipri Italian in Paddington. Chef Carmelo and his mother Maria are creating 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 glorious dessert. Carmelo's brothers Joe and Antonio will be ready with warm welcomes and a glass of bubbles to start. **Sunday 8<sup>th</sup> August – 12.30pm - \$110**

### **Peruvian Seafood Banquet at**

**Borderland** - 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.

**Sunday 29<sup>th</sup> August – 12.30pm - \$110**

### **Introduction to Japanese Flavours at Azuma Kushiya**

Enter a world of exquisite flavour and beauty at the Azuma Kushiya Restaurant in the heart of Sydney's CBD in a little precinct that's fast becoming a mini 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 Kushiya is dedicated to showing off their skills with a menu that will have you in awe of the 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 **Saturday 21<sup>st</sup> August – 12.30pm - \$110**

### **Taiwanese Banquet at Blue Eye**

**Dragon** - One of our most delicious safaris of last year was at a small chic restaurant run by a very talented mother and daughter team. They are Muriel and Jade Chen and their restaurant Blue Eye Dragon features some fine food from Taiwan, where both have honed their skills. They've now moved to larger premises, still very elegant, and with a sparkling new kitchen where we hope to give you a peek at how many of their glorious dishes come together. This is high class fare, cooked with true flair and skill and is different again from other Chinese cuisines. Expect to be impressed! - **Saturday 25<sup>th</sup> September – 12.30pm - \$110**

### **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.

**Saturday 11th September - 12.30pm - \$115**

**Thai Lunch at Spice I Am** - Enter the elegant surrounds of Spice I am to a warm welcome from top Thai chef Sujet Sangkaem and his attentive staff. We start late morning with a glass of French bubbles and a cooking demonstration which opens up this spicy and complex world. We then indulge in a banquet lunch to really get your taste buds dancing, demonstrations, recipe sheets, lunch and wine included. - **Saturday 18th September - 11.30am - \$110**

**NEW! South West Indian Feast at Nilgiris** - Ajoy Joshi is the talented and enthusiastic chef that has made this restaurant one of the temples of great Indian food in Sydney. Come and settle in for a lunch featuring some of the best regional cuisine from South Western India...expect some glorious dishes such as prawns reichado, fish caldine, poori bhaji, and kolhapoori goat plus demonstrations of how to make the lovely Indian cheese paneer and lovely golden fried puris. We start with French bubbles and move on to red and white wines to enjoy with lunch. Don't miss this wonderful exuberant chef and his delicious food. **Sunday 10th October - 12.30pm - \$110**

**Ligurian Feast at Lucio's Restaurant** - Consummate restaurateur Lucio Galetto started this wonderful warm restaurant 27 years ago, filled it with art and consistently excellent food. It's now an institution in Paddington and Lucio is an OAM for his services to the community as a restaurateur and author, and his support of arts organisations. From the first warm welcome to chef Logan Campbell's delicious rendition of the cuisine of Lucio's home in Liguria to the kiss on both cheeks as you leave, everything is just right. The pesto featured in Italian Food Safari will be teamed with a home-made pasta and there are generous servings of some wonderful regional specialties. See you there! **Saturday 23rd October - 12.30pm - \$110**

**Special Peruvian Brunch in private home** - The Queen of Peruvian caramel, Carmen Almenara and her husband Luis, the King of Pisco (the spirit of Peru) open their beautiful home for this wonderful brunch to introduce Australia 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 very memorable Sunday brunch - **Sunday 24th October - 11am-2.30pm - \$90**

**NEW! The Best Greek Spring Lunch Ever at Perama Restaurant** Join the talented David Tsirekas and his mum, Jenny, for a special lunch featuring many of the dishes that have made him famous. Start with a glass of bubbles and then watch as Jenny uses grape leaves to make the yummiest dolmades...and rolling her own filo pastry for David's filo pie. Expect his famous lamb skarras, octopus and some of the other huge hits of this beautiful welcoming restaurant in Petersham. You'll also meet our favourite Greek Island guide Liz Kaydos who will just be back from her tour island journey for Gourmet Safaris. - **Saturday 13th November - 12.30pm - \$110**

**Spring Lunch at Après Restaurant** Some of our regulars come each time to enjoy the delicious French fare at this lovely spot tucked behind Potts Point. Start with French bubbles and then indulge in a delicious meal of many lovely courses with matched red and white wines. Chef Martin Webster will be drawing his inspiration from Provence so expect dishes that sing with fresh spring produce. **Sunday 21st November - 12.30pm - \$110**

**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 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 28th November - 12.30pm - \$110**

**Gourmet Safaris Christmas Celebration at secret location** Keep afternoon and evening of **Sunday 5th December** free.

## Australian Safaris

**Italian Safari, High Country, VIC 8th - 14th November** - 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. 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. Our grand finale is with Italian cooking legend Guy Grossi who will prepare a special dinner for us with matched wines at Grossi Florentino restaurant. - **\$3375 per person twin share, \$4225 single**

**Broome Gorgeous Safari - 12th - 17th August** - All the girls who return home after our Gorgeous Safari to Vietnam are golden and glowing and want more destinations and we now have an opportunity to escape the chills of winter in one of my favourite places earth - frangipani scented Broome, with its turquoise water and long beaches, beautiful surrounding wild country and 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 Marilynne Paspaley who will show us some of her secret finds - and as a member of the famous pearling family, will arrange a private showing at the oh-so-tempting Paspaley showrooms. Plus spa treatments, wonderful food and fun experiences. **\$3762 twin share, \$4904 single**

**Kangaroo Island - 15th - 20th November** - 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. - **\$2495.00 twin share land content only (plus single suppl.)**

## Margaret River – Autumn 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. You'll stay in 5 star luxury accommodation, 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 **\$2895.00 per person (plus single supplement)**.

## International Safaris

### Vietnam Gorgeous - 11<sup>th</sup> – 19<sup>th</sup>

**September & 23<sup>rd</sup> – 31<sup>st</sup> October** - 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, 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 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 - \$4195 or Land content only - \$2795**

### Vietnam – Gourmet Safari

**17<sup>th</sup> – 27<sup>th</sup> October** - 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. **\$4850.00 per person twin share plus single supplement.**

### Greek Islands - 7<sup>th</sup> – 18<sup>th</sup>

**September 2010** - 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. Land content **\$7550 twin share** (plus single supplement) Includes transfers, accommodation, internal flights and meals.

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

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 2010 BOOKING FORM

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_

Fax \_\_\_\_\_

Email \_\_\_\_\_

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

I would like to book the following Gourmet Safaris –

Safari Date	Safari code	No of Guests	@ \$ pp
06.08	EOW		
07.08	TUR		
07.08	PIZ		
07.08	WID -EFL		
08.08	CIP		
14.08	ITA		
14.08	WID - SP		
18.08	FOW		
21.08	IOW		
21.08	AZU		
21.08	GRE		
22.08	VIE		
28.08	ITA		
28.08	WID - MED		
29.08	PSL		
29.08	POR		
30.08	WID - IW		
04.09	EOW		
04.09	GRE		
04.09	WID – IND		
11.09	ITA		
11.09	WID - SP		
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12.09	VIE		
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18.09	IOW		
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25.09	ITA		
25.09	LEB		
25.09	BED		

26.09	PORT		
01.10	EOW		
02.10	GRE		
02.10	TUR		
09.10	ITA		
09.10	WID - EFL		
09.10	WID - SP		
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27.11	WID – SP		
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TOTAL AMOUNT DUE \$			

**PAYMENT:** Cheque enclosed or charge my –

### VISA/MASTERCARD

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

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

Name \_\_\_\_\_

Signature.....