



## Italian Food safari to Melbourne and the Victorian High Country

**Monday 22<sup>nd</sup> – Sunday 28<sup>th</sup> March 2010**

This is the initial itinerary for the lovely Melbourne and Victorian High Country safari. Please ask any questions though be aware that finer details will be added in late January after I've done another visit to the area to cajole and charm people. We did though want to get this out to you soon so you can make your travel plans around it.

As this is the first safari, there will be unplanned things – though I've found these are usually bonuses and people are at pains to make us incredibly welcome and shower us with generosity. This safari came together as we filmed our lovely new TV series Italian Food Safari...that warm welcoming world is something I know you'll all enjoy.

We've costed the week from Monday 22nd March to Sunday 28th March...this weaves in nicely around events for our Italian hosts and we manage to arrive as the trees are turning brilliant shades of amber and gold and as grapes are being picked for vintage ...and prosecco is made by some of the Italian winemakers. It also gives you the opportunity to go along to the Melbourne Grand Prix after our farewell brunch or have enough time for some retail therapy before heading home

You will have an exceptional week of luxurious accommodation in Melbourne (Sofitel on Collins) and country Victoria (Lindenwarrah in Milawa) combined with "kiss on both cheeks" warm Italian hospitality, countless "money can't buy experiences" including making our own pasta at a newly opened cooking school, enjoying time with 3 generations of food and wine loving families, al fresco lunches at long tables in the clear country air, visits to Italian winemakers in the King and Ovens Valleys, feasts prepared by legendary chefs, visits to producers, and much more...all with a backdrop of autumn trees and the beautiful Victorian High Country at its best.

Our grand finale is with Italian cooking legend Guy Grossi who will prepare a special dinner for us with matched wines at the very upmarket Grossi Florentino restaurant.

Host and guide: Maeve O'Meara

In the High Country: The Pizzini family, Miranda family and Simone family.

In Melbourne: Guy Grossi Grossi Florentino) and Pietro Porcu (Da Noi)

### **Monday 22nd March - D**

Afternoon check in to Sofitel on Collins

We will meet for an exceptional Sardinian feast prepared especially for us by a man who cooks from the heart – Pietro Porcu...who has said "leave it to me" and will include the signature roast suckling pig cooked with myrtle – Sardinia's beloved myrtle. Wines are matched and we will have a wonderful start to our trip. Overnight - Sofitel

### **Tuesday 23rd March - B, L, D**

Breakfast at the Sofitel then we're picked up by our favourite driver Peter Hill in a luxury coach to drive to Milawa.

Lunch along the way and a nice welcome drink when we check into Lindenwarrah. Late afternoon we've been invited to join the excitement of harvest and vintage. Expect special friends treatment then dinner in the beautiful underground cavern at Miranda Wines – a special Italian feast evening with wines to match.

Overnight Lindenwarrah

### **Wednesday 24th March - B, L**

Day in Bright (approx 45 min drive from Milawa) including lunch and visits to farmers

Al fresco lunch with Umbrian queen Patrizia Simone- she and her husband George and son Anthony have created a wonderful 2 hat restaurant in Bright...though today we aim to recreate the scene captured for Food Safari – a true al fresco feast on the long table by the stream...we will also visit Patrizia's great "finds" amongst the Italian expat

community who grow and raise produce especially for her restaurant.

Evening at leisure

Overnight Lindenwarrah

**Thursday 25<sup>th</sup> March - B, L, light dinner**

Beechworth and Myrtleford day – a glorious day of exploring including lunch at an exceptional local restaurant.

At 7.30pm we aim to be watching television at Lindenwarrah - that's when the second episode of the divine Italian Food Safari airs.

We will then walk up to meet a couple of Italian winemaking friends for a glass of something lovely and something yummy to eat at Ciccone's Cellar Door café in charming converted old butcher shop in Milawa.

Overnight Lindenwarrah

**Friday 26<sup>th</sup> March - B, L, light dinner**

Breakfast at Lindenwarrah

A day in the beautiful King Valley visiting our friends at Pizzini Wines for lunch and a hands on cooking class with 3 generations of warm welcoming family who all cook like the angels. Includes hands on cooking class

Possible visit Rinaldi's Wangaratta for light dinner...

Overnight Lindenwarrah

**Saturday 27<sup>th</sup> March - B, L, D**

Breakfast at Lindenwarrah

Return to Melbourne – via a stop at great local produce at Healesville Organic Market. Time for siesta and girls to get our hair done.

Fabulous feast at Grossi Florentino – my co presenter Guy Grossi will prepare an amazing banquet with matched wines and come and chat throughout – lovely man, exceptional restaurant...this will be one of the Top 10 dinners of your life!

Overnight – Sofitel

**Sunday 28<sup>th</sup> March - B**

Brunch farewell at a local "find"

**Inclusions:**

6 nights Luxury accommodation in Melbourne and Milawa, portorage, transfers to restaurants and coach transport to Victorian High Country, meals as specified – 6 breakfasts or brunch, 5 lunches, 5 dinners, wines included, gratuities.

Deposit due: mid January - \$450.00 Bookings and payments to Port to Port Travel - (02) 9337 6966