



**Gourmet Safari to South Australia**  
**14 – 21 March 2024**  
**SAMPLE ITINERARY**

**South Australian Safari** - Featuring Adelaide, Adelaide Hills, McLaren Vale, The Barossa. We meet you at the hotel ready for our week-long safari and drop you to Adelaide Airport or in the city at the end of the tour.

**Day 1 – Thursday 14<sup>th</sup> March**

Arrive in Adelaide and check in to the stylish new Crowne Plaza Hotel in Frome Street in the city's East End - Check in is from 3pm. We'll be treated to a welcome drink in the bar (**6pm**) or if the weather is fine, on the pool deck with sweeping views.

First night dinner is 2 blocks away in the special private room at East End Cellars where owner Michael Andrewartha will welcome us and chef Josh Lansley has designed a menu that covers the regions and seasons, all with matched wines. **Dinner**

**Day 2 – Friday 15<sup>th</sup> March**

Breakfast at the hotel then a morning into lunch exploring some of the unique stalls at the Central Market including the Marino family who we love, creators of porchetta rolls, ricotta cannoli and artisan small goods. Plus we visit a stall celebrating the food of our beloved Kangaroo Island, a clever mussels bistro, mid-morning coffee, charcuterie, lots of local treasures.

From the vibrance and deliciousness of the markets, we will then have a walk in the stunning Adelaide Botanic Gardens with a special visit to one Adelaide's best kept secrets .. before a siesta .. dinner tonight at a stylish Italian restaurant. **Breakfast, Lunch, Dinner**

**Day 3 – Saturday 16<sup>th</sup> March**

Breakfast at Hotel. Free morning to laze, return to the gardens on our doorstep, or boutiques or you may consider a special curated visit to the incredible South Australian Art Gallery – a private tour with Artistic Director Lisa Slade. Please let us know if this is something you would like to join.

Lunch today we have booked out the adored Summertown Aristologist in the Adelaide Hills where chefs create exceptional menus all with local produce and wines.

This evening enjoy a special cheese and wine pairing using South Australia's best...in a unique setting.

**Breakfast, lunch, cheese and wine tasting**

**Day 4 – Sunday 17<sup>th</sup> March**

Breakfast at hotel. We immerse in and Adelaide food lovers tradition - a visit to the award winning Wayville Farmers Market - a colossus of a market that includes Poh Ling Yeow who will have a special tasting of her cakes, along with many other meetings and tastes. We will enjoy a coffee with the locals, many of the delights from many stalls then head to a private visit to very special art gallery - the APY Gallery where artists create world class work and share their stories and songs. Then to the extensive warm welcoming family home of our Greek friends Tina and Peter who wrap us in for a long Sunday lunch that concludes with ouzo and baklava. **Breakfast, tastings, lunch**

**Day 5 – Monday 18<sup>th</sup> March**

Breakfast at Hotel and we set off in a comfortable coach to McLaren Vale... and a visit to the beautiful family owned Coriole Estate and a guided olive and olive oil tasting with family member Peter Lloyd. We visit the realm of celebrated chef Karena Armstrong of the Salopian Inn, visiting her kitchen garden before settling into a glorious lunch just for our group. The afternoon adventures include visits to two of our favourite McLaren Vale wineries - Samuels Gorge and the famous D'Arenberg Cube at sunset. Later afternoon return to Adelaide. **Breakfast, lunch, wine tastings**

**Day 6 – Tuesday 19<sup>th</sup> March**

Breakfast at hotel then check out ready to drive to the Barossa. We'll meet history buff and local winemaker Jess Greatwich who will share the story of migration from Europe to the region - a great way to orientate yourself in the Barossa. Then tasting some of the best of the Barossa at Charles Melton Wines where Charles himself will lead a tasting.

Lunch at Fino at Seppeltsfield includes many delicious tastes in the private dining room with restaurateur Sharon Romeo curating our experience. Enjoy meeting some of the local artisans who have workshops on the property including the well-known knife maker Barry Gardner who welcomes us into his workshop. Check in to Novotel Barossa Valley Resort. **Breakfast, Lunch.**

### **Day 7 - Wednesday 20<sup>th</sup> March**

Breakfast at hotel. We start the day at the impressive Yalumba Estate and learn the history of this winery and meet one of the coopers creating wine barrels on site. We explore the Signature Barrel room, tasting as we go and enjoy a preserving workshop from local treasures Those Barossa Girls, who have collected age old Barossa cook books and celebrate the traditions of long ago and far away.

We spend time in pretty Angaston and have time for a stroll along the main street before a demonstration class from the charming Matteo Carboni and a superb light lunch with Matteo and his wife Fiona using the best local produce.

Early evening we have a surprise followed by dinner at the acclaimed modern South East Asian Fermentasian founded by Vietnamese chef and owner Tuoi Do. **Breakfast, Lunch, Dinner**

### **Day 8 – Thursday 21<sup>st</sup> March**

Breakfast at hotel. Drive to Tanunda to learn more about the Germanic traditions of the valley with a demonstration of the famous Tanunda organ...time to explore the rustic wood fired bakery Apex which has created delicious bread and cakes for generations before we drive to Greenock and a Columbian inspired lunch from chef Julian Velasquez of El Estanco. He starts his day early as he cooks local lamb 'a la cruz' style. Drive to Adelaide airport (arriving around **4pm**) or drop at Adelaide CBD. **Breakfast, lunch**

**2024 Costs: \$5350.00pp** Twin share/Double, land content only. Single supplement: ++ \$1100.00pp

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**Includes:** 7 nights accommodation at 4.5 star luxury hotel Crowne Plaza Adelaide and 4 star Novotel Barossa Valley Resort. 7 breakfasts, 7 lunches, 4 dinners, tastings, wine and drinks and tips included. Many tasting and special events especially for Gourmet Safaris.

#### **Terms and conditions:**

**Deposit and Payment:** A **non-refundable deposit** of \$500 per person is required on confirmation in order to secure your reservation. Final payment is due 60 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 gratuities.

**Itinerary Validity and Content:** This itinerary is valid for the period of **2024** 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.