



JOURNESE®

CURATORS of FINE TRAVEL®



AUSTRALIA CULINARY DELIGHTS

Amidst dramatic backdrops of the quiet red desert, the cosmopolitan energy of iconic cities or the clear blue waters of secluded tropical islands, we invite you to immerse in the unparalleled gastronomy experiences that comprise the diverse regions in this magical destination. Blissfully sip wines crafted at renowned vineyards, sample delectable locally grown produce, relish an authentic bush tucker experience or dine under the stars with an Uluru backdrop. Your culinary adventure awaits.



continued

Epicurean Bliss in New South Wales and Victoria

Day 1 | USA/SYDNEY | Arrive in Sydney and settle into your deluxe Opera House city-view room at *Shangri-La Hotel, Sydney* for four nights. After exploring Sydney, dine at *Altitude Restaurant*, set high in the sky with awe-inspiring vistas and boasting innovative Australian gastronomy with distinct European influences. Your palate will love the complementing blends of varying textures and temperatures, from the butter poached marron with fennel salad and the free range chicken with fig to a panna cotta with blackberry finish.

DAY 2 | Discover a magnificent Australia icon with the *Sydney Opera House Tour & Dine Experience*. You'll learn firsthand the fascinating history and stories of this World Heritage site, then enjoy lunch at the Opera Kitchen – known for its exquisite harbor views and the city's finest chefs. Toast your sparkling South Australian prosecco as you dine upon charcuterie platters, fresh paninis, ramen and poke bowls, a pasta bar and tempting salads.

DAY 3 | Explore Australia's wineries on the private *Hunter Valley Diamond Excursion*. Travel to picturesque Hunter Valley, Australia's oldest and best know wine region for a tasting at a Mount View winery. Then, savor a cheese and wine pairing experience at Leogate Estate, followed by a relaxing two-course lunch and wine. Conclude the day at the small family-owned Keith Tulloch Winery with a final wine tasting and handmade praline chocolates, before your scenic drive back to Sydney.

DAY 4 | Roam the streets of Sydney at your leisure, explore Circular Quay with its ferry arrivals, shops and restaurants, stroll the high-end shopping areas in the business district, taxi to Darling Harbour or relax on famed Bondi Beach. Then, discover The Rocks with its unique past and cobblestone streets built by prisoners, you'll find the city's oldest pubs, museums, hidden hole-in-the-wall cafés and boutique craft and artisan shops. Plus, enjoy the weekly foodie market with gourmet street vendors serving up everything from skewers, wood-fired pizzas, crepes and Spanish paellas to sweet treats such as gelatos, Turkish doughnuts, Portuguese custard tarts and fruit-infused sugar cane juices.



DAY 5 | Sydney/Melbourne | Fly to Melbourne, then transfer to *Grand Hyatt Melbourne* for three nights in a club deluxe guestroom. In the afternoon, experience high tea in the lounge served on vintage china. You'll enjoy loose leaf tea, warm scones, elegant finger sandwiches, decadent desserts and golden pastries presented on traditional tiered platters. For dinner, indulge in thoughtfully presented local cuisine at renowned Collins Kitchen. With dishes designed to share and cooked over flames and smoke, begin with hay smoked crispy chicken wings, followed by soft shell crabs in chili sauce, sticky lamb ribs or a signature fried "jaffle" with brisket and pickles.

DAY 6 | Immerse in the private *Foodies Journey through Mornington Peninsula Experience*, with a new perspective on the Paddock-to-Plate concept. Visit charming farms raising fresh produce, sheep, chickens, fish, herbs and more, then spend time in the kitchen with a chef. Your experience is based around what is in season and may include anything from curing olives, creating handmade sausages or making mouth-watering gnocchi to mastering the art of sourdough bread or roasting coffee. Your day includes lunch followed by tastings of goat cheese, local fruits and cool wines.

DAYS 7 - 8 | Savor a sumptuous champagne breakfast after an early morning of soaring above the city on the *Melbourne Sunrise Balloon Flight Adventure*. Then, spend the day wandering the shops and lanes of Melbourne, discovering local designers, specialty retailers, tiny cafés and trendy restaurants.

The next morning, board your comfortable flight home and begin planning your next culinary getaway.



continued

INSIDER TIDBITS

- During your journey, be sure to try Sydney Rock Oysters, barramundi (Australia's native fish), Pavlova (meringue cake topped with fruit and whip cream) and Lamingtons (sponge cake with chocolate and coconut) desserts, savory meat pies, vegemite, Anzac biscuits, roasted lamb and sample a variety of local wines, olives and cheeses.
- Be sure to participate in an authentic Bush Tucker - Aboriginal Australian's cooking based on ingredients from the wilderness including wild animals, insects, roots, nuts, seeds, plants and plant extracts including honey ants, witchetty grubs and bottlebrush.
- Exotic meats are most often barbecued and can be found in grocery stores including kangaroo, crocodile, emu and snake. With a large coastline, Australia has nearly 600 varieties of ocean and freshwater fish with barramundi, abalone, lobster and prawns being the most popular.



CANBERRA & NEW SOUTH WALES CULINARY RECOMMENDATIONS

CANBERRA

Bentspoke Brewing Co. | An adventurous micro brewery and tap house that combines beer and bicycles, sample 18 varieties of beer and cider at any given time. The modern classic pub menu features dishes that incorporate brewing ingredients such as grain crusted hot wings and hops salt potatoes.

Molly | This 1920s-inspired speakeasy housed in a former bank vault is Canberra's best kept secret. Featuring crafted cocktails and live jazz, sample charcuterie plates, Southern fried chicken, pulled brisket sliders or mac 'n' cheese croquettes. Plus, sign up for private cocktail classes and whisky tastings.

Pâtisserie Cafe & Bakehaus | Located in the heart of Manuka and the inventors of the "FreakShake," brunch at this popular cafe is a must. Be tempted by the thrice-cooked ricotta hotcakes, loaded breakfast burger or pulled pork benedict, but don't leave without a FreakShake, an ultimate, mega milkshake that is all the rage.

Poachers Smokehouse & Vineyard | Utilizing traditional hand-crafted techniques and natural wood smoke, this small family-owned business offers a farm shop, cellar door and restaurant. Pick up a picnic hamper to take with you or try the slow-cooked pork belly, fresh barramundi or smoked duck breast.

BLUE MOUNTAINS

Darley's Restaurant at Lilianfels Blue Mountains Resort & Spa | A landmark restaurant infused with old world charm and spectacular views of the Blue Mountains, indulge in modern Australian cuisine with local wines. Be sure to sample the butter poached cod, black onyx beef tenderloin or the dry aged duck breakfast served with artistic flair, followed by distinctive desserts.

BYRON BAY

Raes | This dreamy 1960s villa is perched on the edge of the idyllic Watergos Beach with endless ocean views. Celebrate contemporary Australian ingredients with a Mediterranean twist. Dine on bay lobster with squid ink tagliolini, plum-glazed pork or the smoked bonito with charred cucumber with a sweet sorbet for trifle dessert.

Three Blue Ducks | Focused on organic, sustainable and local ingredients direct from the restaurant's farm, grab some fresh produce, a bite from the barbecue or wander the 80-acre picturesque working farm with a house-made picnic basket. Don't miss the oysters in finger lime dressing, miso glazed eggplant or the kingfish ceviche paired perfectly with a local craft beer.

HUNTER VALLEY

Restaurant Botanica at Spicers Vineyard Estate | With the belief that great chefs must also be great gardeners, delight in produce picked fresh that morning creating seasonal dishes matched perfectly with wines from the Hunter Valley. Enjoy the notable vegetarian and vegan options, a three-course Table d'hôte or a five-course tasting menu.

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CANBERRA CULINARY TIDBITS

Growing abundantly in Canberra, indulge in a feast for the senses at the annual Truffle Festival, held mid-winter. Enjoy the thrill of a truffle hunt, attend a cooking class with a local chef or pop in to a vendor to buy some black truffle for yourself.

Canberra Wine Week typically takes place in March/April and begins with an annual tasting launch event. Showcasing the region's diverse wine styles, enjoy dinners, cellar door and barrel tastings, grape stomping and blending your own wines.

NEW SOUTH WALES CULINARY TIDBITS

Sydney's Good Food Month is not to be missed. Throughout October visitors experience everything from fine dining to a casual Night Noodle Market, plus cooking classes hosted by international celebrity and local chefs.

Considered a culinary jewel of the Australian coast, the Sydney rock oyster is renowned for its deep, rich and lasting sweetness. Enjoy it raw, roasted or shallow-fried and paired perfectly with fine wine, bacon or Worcestershire sauce which bring out its briny notes.



NEW SOUTH WALES CULINARY RECOMMENDATIONS

SYDNEY

Bennelong | Dine within the inspirational Sydney Opera House under the orchestration of chef Peter Gilmore. Known for his intricate and delectable fare, discerning foodies will savor cured and cultured plates showcasing Australia's culinary diversity to the signature pavlova dessert, amid one of the most iconic settings.

Brown Sugar, Bondi | Indulge at this long-time local favorite offering an innovative menu with something for everyone in a relaxed contemporary neighborhood. Inspired by the flavors of the Mediterranean, try the Moroccan eggs with tahini and za'atar toast for brunch or the incredible South Australian mussels in chili or beef tartar for a delectable dinner.

Cottage Point Inn Fly & Lunch | Let aerial views of the city and harbor inspire as you fly by seaplane to a waterfront restaurant offering creative Australian cuisine, including cured petuna ocean trout, chicken liver parfait or a risotto of alliums with garlic.

Guylian Belgian Chocolate Café | When it is time to indulge your sweet tooth, this is the perfect place for decadent desserts, individual chocolates and signature hot chocolates and coffees. Breakfast lovers should treat themselves to the thick and fluffy Belgian waffle with a decadent liquid Guylian chocolate sauce.

Harry's Café de Wheels | Proudly serving meat pies for more than 80 years, this Woolloomooloo icon is sought out by locals, celebrities and visitors alike. Dig in to the legendary "Tiger" pie with minced beef, mashed potatoes, mushy peas and gravy and add some loaded pulled pork chips (fries) on the side.

Hunter Valley, A Wine Lover's Adventure | Delight in Australia's oldest wine region visiting Mount View and Leogate Estate with tastings, selection of cheeses and delectable lunch. Then explore the soils of Brokenback Range with tastings and praline chocolates.

Meat & Wine Co. at InterContinental Sydney | Ideal for intimate dining amidst arched windows and moody interiors, this steakhouse features locally sourced, grass-fed beef and the finest produce for a premium paddock-to-plate experience. Be tempted by the AGED program with specialty cuts, cooked perfectly and served with your choice of sauces from hot African chili or creamy garlic to blue cheese, peppercorn or veal jus.

Spice I Am | Renowned for its authentic Thai food from Chef Sujet who learned his skills from his mother, every dish delivers the ultimate in freshness and flavor. Dishes such as Massaman curry duck, traditional Thai eggplant stir fry, Phuket-style ho mok and the pad prik pao crispy pork belly are sure to satisfy every palate.

The Lord Nelson Brewery Hotel | Touted as Sydney's oldest pub brewery and recognized around the world for its award-winning beers, wine list and food, this 1841 establishment offers a lively and vibrant atmosphere. Come in for the ales still brewed on property but stay for the eclectic Australian cuisine including garlic tiger prawns, chili crab lobster spaghetti, grass-fed New Zealand porterhouse or the roasted lamb rack with chimichurri.

The Rocks Friday Foodie Market | Sydney's oldest cobblestone streets come to life with gourmet street foods and tasty treats. The selections are ever-changing, so delight your taste buds with a barbecued prawns or tender lamb skewer, a traditional wood-fired Italian pizza, authentic Spanish paella, a Tahiti or hazelnut Turkish doughnut or sweet nutella and banana gozleme.

Totti's | Designed for sharing good food, a few laughs and a signature cocktail with friends and family, this Bondi casual Italian eatery will have you hooked from the first bite of its wood-fired bread. Start with antipasti choices of sardines, mortadella, pickled vegetables or burrata, then enjoy the lamb ragu pappardelle, whole-roasted fish and prawns alla vodka, with a neapolitan ice cream sandwich finale.

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NORTHERN TERRITORY CULINARY RECOMMENDATIONS

ALICE SPRINGS

Page 27 | Bursting with charisma in the Todd Street Mall, this eclectic and colorful cafe serves rich coffee and fresh brunch dishes with lunch specialties like crumbed halloumi with carrot hummus, rainbow wraps and pork belly noodle salad.

Tali | Bringing fine dining to Alice Springs with modern Australia and French flavors, an extensive wine menu and theatrical open kitchen, delight in a pepper-crust kangaroo filet, barramundi with poached clams or the wild mushroom risotto.

AYERS ROCK / ULURU

Ilkari Restaurant at Sails in the Desert | Taking its name from the local Pitjantjatjara word for sky, relish an extensive breakfast buffet with egg and pancake cooking stations, European pastries and Asian soups. For dinner, signature seafood, roasts and grilled selections are enhanced by Indigenous flavors.

Sounds of Silence Dinner | A magical evening under the stars, begin with canapés and chilled sparkling wine upon a dune top overlooking Uluru-Kata Tjuta National Park. Listen to the sounds of the didgeridoo as you feast on freshly prepared, bush tucker inspired menu incorporating native ingredients.

Tali Wiru | Toast to an unforgettable sunset dining experience atop a dune with spectacular views of Uluru and the vast night sky. Your elegant four-course menu highlights bush tucker ingredients, from locally foraged spinifex, finger limes, quandong and lemon myrtle to native herbs, seeds, insects and wildlife.

NORTHERN TERRITORY CULINARY TIDBITS

Bush meats provide a much needed source of protein and include kangaroos, emus, lizards and snakes, while grubs and ants are commonly eaten as well.

The outback has more than 400 plant species providing fruits and berries, while native spices such as lemon iron bark and native basil are used for food and medicine. Plus, seeds sustain life, including the mulga seed, wattle seed and bunya nut.

Popular bites in the Top End include crocodile, mud crabs, barramundi and quandong used to make jams and chuneys.

DARWIN

Laksa House | Visit this roadside gem for some of the best laksa in town. A local favorite, this spicy noodle soup is a staple Peranakan cuisine and combines Chinese, Indonesian and Malaysian influences.

Pee Wee's At The Point | With sweeping ocean views on the East Point Nature Reserve, showcasing the finest local produce combined with the culture and natural environment, savor unique offerings including wild-caught barramundi and tempura soft-shell crab, plus after-dinner ports or dessert wines.

MARY RIVER NATIONAL PARK

Bamarru Plains | Awaken to the laugh of a blue-winged kookaburra to enjoy a light breakfast of freshly baked wild berry and wattle seed muffins, bush eggs or house-blend bircher muesli. Lunch is served on the wildlife observation deck overlooking the flood plains cast of birds, brumbies, buffalo and wallabies. Each evening, a three-course dinner hosted by your field guide awaits, savor kangaroo skewers, crispy barramundi with finger lime salsa and quandong ice cream.

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QUEENSLAND CULINARY RECOMMENDATIONS

BRISBANE

Otto Brisbane | Celebrating “la dolce vita” on the Brisbane River, soak in the incredible views and seasonal Italian fare combined with modern Australian wines from the outdoor patio. Indulge in local favorites such as the tender crab ravioli, pan-fried gnocchi with sweet pork shoulder or the Hervey Bay scallops with capers.

Rogue Bistro | This secret gem is tucked away in a semi-industrial area and offers creative and Instagram worthy dishes on a six-course tasting menu that changes monthly. With a focus on high-quality ingredients, delight in meat, fish, game, plant-based, vegetarian and vegan bites or pure perfection.

Same Same | A sophisticated take on street-inspired Thai food, cooked over hot coals and in searing hot woks, delight in fun and creative dining. Be tempted by the raw kingfish and Thai basil salad, soft-shell crab bao, grilled sweet soy chicken with lemongrass or the elegantly presented rainbow trout in banana leaf.

Tamborine Mountain Wineries | Enjoy a guided eco-walk through the rainforest to arrive at a quaint waterfall and marvel at incredible views from Eagles Close, then visit an award-winning distillery, numerous boutique wineries and Mt. Tamborine’s famous micro-brewery for tastings of wine, cheese, gourmet bites and more.

QUEENSLAND CULINARY TIDBITS

Seafood is in high demand including Moreton Bay prawns and bugs and Barramundi, plus prawn farming is the largest aquaculture sector in the territory.

A trip to Daintree Rainforest will introduce you to the Davidson Plum, a slightly sour, purple-skinned fruit rich in potassium, Vitamin E and zinc.

For an authentic adventure, head to Mossman Gorge to try your hand at using a traditional spear to hunt for mud crabs.

Taste Port Douglas brings together world-class chefs and mouth-watering food and beverage experiences each August.

CAIRNS

Brett’s Outback Tasting Adventure | Begin with breakfast and tea tastings at Nerada tea plantation, then a light lunch at the Australian Platypus Park after spending time with these unique creatures. Enjoy a wine tasting at Murdering Point Wine, explore a working dairy farm sampling their chocolates, cheese, tropical fruits and macadamia nuts, plus a visit to Mt. Uncle Distillery and a coffee plantation for coffee and scones with jam and cream.

Ganbaranba | Boasting some of the best ramen in town, this Japanese noodle house cooks up a well-priced and filling bowls, from the non-spicy Mugen to the genten for chili and pork lovers or the cold noodles and iced Oolong tea for those warm summer days.

Salt House | Set on the water with dreamy mountain and ocean views, perfectly cooked steaks are delivered from an Argentine-style wood-fired oven. Plus, savor fresh seafood dishes and a pizzeria offering unique tapas and pizzas including a nutella, caramelized banana and marshmallow dessert pizza.

Waterbar & Grill Steakhouse | Succulent meat, big flavors, exceptional service and an ideal marina location make this waterfront restaurant a must. The mouth-watering espatada turns heads with a hanging skewer dripping with red wine and chili sauce, and the African and Portuguese exotic twists on port rib based in lekker sauce or prawns mozambique style are chef specialties.

GOLD COAST

Citrique | Perched above Surfers Paradise in a chic venue, sample signature sea-to-table and paddock-to-plate dining. The seafood buffet offers a feast for all from Pacific oysters, Mooloolaba tiger prawns and Moreton Bay bugs to land lover options including wood-fired pizzas, succulent roasts and fresh salads.

The North Room | A stylish and intimate bistro on beautiful Mermaid Beach, be spoiled by refined European-style dining, seasonal ingredients and creative dishes, such as the spanner crab and bone marrow crumpet or Pottsville pipis with green tomato.

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QUEENSLAND CULINARY RECOMMENDATIONS

ISLAND RESORTS

Bam Bam at *InterContinental Hayman Island* | Be awe-inspired by ocean and infinity pool views while feasting on Pan Asian favorites infused with a fresh Australian twist. Savor wok tossed noodles and island-inspired cocktails.

Private Beach Excursion at *Lizard Island Resort* | Choose from a light selection of bites and beverages to create your perfect picnic basket, then board a motorized dinghy to a private beach for a day of relaxation on soft-white sands.

MOSSMAN

Inn Front | Located in the heart of Mossman on Front Street, the casual eatery mixes dishes from far away countries with local ingredients from the Tablelands, Daintree Rainforest and Coral Sea for a diverse menu.

PALM COVE

Palm Cove Tavern | Embrace the laid-back tropical vibes, excellent service, sprawling beer garden and outdoor dining at this local favorite. Celebrate Aussie pub classics such as lemon pepper calamari, chili-glazed chicken wings, a beef brisket panini or grilled plant burger or savor a reef feast for two with decadent reef fish, tiger prawns, mussels, scallops and more.

Nu Nu | As the city's only absolute beachfront restaurant, soak in dramatic Coral Sea views, great atmosphere and tasty, renowned Australian fare. Talented chefs serve up vibrant cuisine from house-cured moonfish with finger limes and wok fried mudcrab in a chili jam to ginger caramel chicken and pork XO buns.

The Celt Bar & Restaurant | With a friendly Celtic atmosphere and live entertainment, this Irish Pub delivers British and Irish favorites along with Aussie classics. Sample the golden battered barramundi fish and chips, a Tablelands rump steak or traditional Shepherd's pie with a sticky date pudding finale.

PORT DOUGLAS

Hi Tide By the Beach | With a breathtaking Four Mile Beach backdrop amid gentle ocean breezes, this casual setting offers seasonal plates for dinner and a great brunch menu. Enjoy a relaxing morning as you sip a flat white and indulge on a forest floor inspired breakfast with a poached egg and sourdough.

Mocka's Pies & Bakehouse | Creating simple pleasures made from scratch daily since 1969, celebrate fresh pies, breads, pastries, sandwiches and cakes. Savory pie options include everything from steak and bacon, tuna mornay and lamb with rosemary to more unique choices of bush kangaroo or the crocodile laksa.

Nautilus Restaurant | Enter along a hidden pathway to discover a stunning open-air restaurant featuring modern Australian fare with European and Asian influences. Indulge in a five-course degustation menu paired perfectly with wine or order a la carte for a coral trout ceviche, duck dumplings or grille Moreton Bay bugs.

SANCTUARY COVE

Sanctuary Cove Tavern | Serving elevated meals utilizing fresh, local ingredients, this relaxing venue is perfect for a family meal or casual date night. The regularly changing menu focuses on the best of the season from a grilled prawn Thai salad or Angus porterhouse steak to beer-battered flathead and smoky pork ribs.

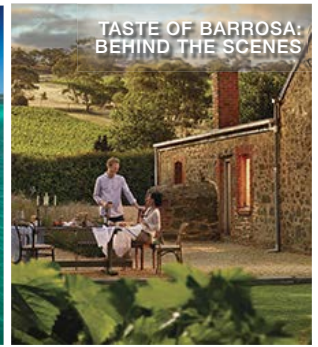
Verandah Restaurant & Bar at *InterContinental Sanctuary Cove Resort* | Venture in to this casual resort dining experience with a broad menu of tapas, plant-based dishes, comfort foods and a signature whiskey collection. Begin with the baked cheese wrapped in jamón and parmesan truffle fries, then try the falafel poke bowl, wagyu burger or prawn and rocket pizza, complete with a decadent peanut butter praline and chocolate tart finish.



SOUTH AUSTRALIA CULINARY TIDBITS

Don't miss out on a day at Adelaide Central Market, a thriving hub for food and culture. Visit more than 70 traders offering fresh fruit, vegetables, meat, poultry, seafood, cheeses, baked goods and health foods, plus popular cafes and eateries showcasing foods from across the globe.

For a once-in-a-lifetime taste sensation, wade in the water at Coffin Bay Oyster Farm to hand-select Angasi oysters straight from the sea, tour the farm, learn to shuck them and savor their sweet and briny flavor as you enjoy lunch in the water.



SOUTH AUSTRALIA CULINARY RECOMMENDATIONS

ADELAIDE

18 Street Hot Pot | Providing a fun and unique dining experience completely customized to your tastes, begin by choosing from more than 80 fresh ingredients including meats, seafoods, vegetables, mushrooms, bean products, egg dumplings, noodles, tofu and seafood, cooked to order, then spiced just to your liking.

Africola | A hot spot with African influences and a diverse menu, this chic and casual venue will have your mouth watering. Be tempted by the goolwa pippis, little morsels of sweetness in a fermented chili broth, the signature peri-peri chicken or lamb kofta and vegetarian delights of roasted cabbage heart with beurre blanc and crispy-fried eggplant with sweet-sour onion jam.

Bakery on O'Connell | This family-owned bakery is home to one of the best Pie Floaters around. A beloved Adelaide favorite, it is comprised of a thick pea soup with a traditional Australian meat pie, mostly submerged in the middle and topped with tomato sauce.

Blending Bench Degustation Menu | Arrive at the d'Arenberg Cube with breathtaking vineyard views for an interactive winemaker's experience blending your own distinctive bottle. Explore its art installations and savor cellar door tastings, followed by an eight-course degustation menu at d'Arry's Verandah Restaurant.

Fugazzi | A New York inspired Italo-American bar dishing out the best pasta dishes around, sip on an artistically curated cocktail as you choose from the four-segment menu of snacks, pasta, fire and sides. Be tempted by the Roman Vegemite finger, duck cappelletti or the wagyu tomahawk.

Melt | Grab a stool in the casual atmosphere overlooking Henley Beach's surf and sand for an extensive pizza menu. Gourmet toppings include everything from Spanish meatballs, scallops and truffles to broccolini and prawns with an indulgent chocolate and pistachio dessert pizza.

Penfolds Magill Estate Restaurant | Modern architecture, natural surroundings and stunning views of the Adelaide foothills combined with innovative cuisine and exemplary service complimented with the finest collection of Penfolds wines and regional ingredients create a rich palette of flavors, and aromas.

Shōbōsho | Boasting a Japanese-inspired menu using smoke, steam, fire, raw, cured and pickled techniques blended with ancient traditions to create sashimi, noodles, yakitori, dumplings and bao. Try the tuna tataki with ponzu, wood-roasted flounder or the pork pot stickers.

Taste of Barossa: Behind the Scenes | Enjoy a rare opportunity to peek behind the curtain at some of the region's most exclusive wineries with your private guide. Taste wines directly from the barrel, meet the talented wine makers, stroll through vineyards and cellars, then savor a regional platter lunch at Peter Lehmann Wines.

KANGAROO ISLAND

Cactus Kangaroo Island | The ideal spot for brunch, dine outdoors in Kingscote with fresh-pressed juices, rich coffee favorites or sparkling wines and ciders as you devour the smoked salmon with poached egg, avocado and haloumi ciabatta, salt and pepper squid salad or refreshing tuna poke bowl with pickled ginger.

Gastronomo | Inspired by Australian landscapes, local culture and history, the magic of outdoor dining is artfully combined with new tastes of land, sea and earth. Plus, during the summer months, sip a fig and gin cocktail as you relish a unique Enchanted Fig Tree dining experiences under a 120-year-old canopy of shimmering leaves.

TASMANIA CULINARY RECOMMENDATIONS

COLES BAY

Palate Restaurant at Saffire Freycinet | Multi-course degustation menus are paired with local wines for a tailor-made dining experience with panoramic sea views. Fresh from the water or paddock, culinary masterpieces include torched Moreton Bay bug tails, octopus with house-made XO sauce, 21 day dry-aged Wild Clover lamb loin and succulent butter roasted Fraser Island crab.

CRADLE MOUNTAIN

Peppers Cradle Mountain Lodge | Delight in Signature Wine and Cheese Tasting sessions with six handcrafted wines accompanied by three boutique cheeses which showcase Tasmania's reputation for gourmet produce. Then, savor locally sourced salmon, wallaby or beef dishes at Highlands Restaurant, followed by a delectable dessert of honey panna cotta.

HOBART

Aløft | With a passion for local produce, seasonal ingredients and exuding the raw nature of Tasmania, this top floor venue overlooks the Brooks Street Pier and waterfront. Indulge in wallaby tartare with sichuan, woodear mushroom dumplings, crispy eggplant with fermented chili or a yellowtail kingfish with kohlrabi.

Private Hobart Eat & Art Excursion | A behind-the-scenes day exploring the city's galleries, cafés and local haunts with customized maker-led experiences at your choice of Federal Chocolate, Zimmer Coffee or Sullivan's Cove Whisky. After a tour of Agrarian Kitchen, savor a two-course lunch paired with wine and a guided walk through MONA Museum.

TASMANIA CULINARY TIDBITS

Don a pair of waders and embark on a unique Marine Oyster Farm experience at **Saffire Freycinet**, learn about the wetlands and marine ecology and taste freshly shucked oysters paired perfectly with a glass of Tasmania wine.

Tassie sourced ingredients are popular across the island. Try the succulent milk-fed Flinders Island Lamb, Cape Grim beef meat pies, fudge and truffles made from high-quality butter and cream at House of Anvers or Leatherwood honey, only produced in Tasmania.

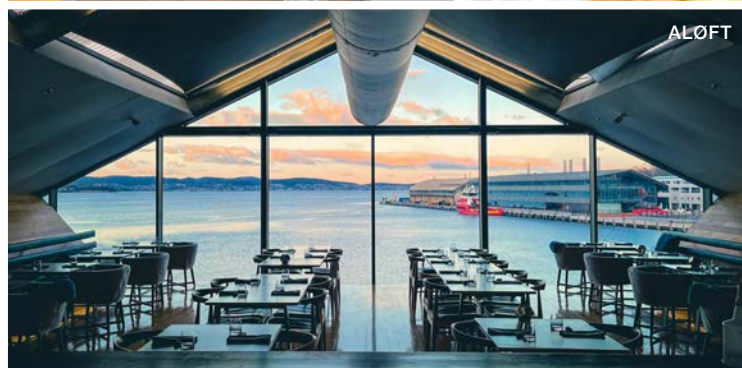
Peacock and Jones at The Henry Jones Art Hotel | Set in an old sandstone warehouse, savor fine wines and the aroma and flavors of a revolving, locally sourced menu. Delight in everything from lamb and beef dishes to duck and foie gras, watching your meal as it is being prepared in the open-kitchen.

Pigeon Whole Bakers | Satisfy your sweet tooth or carb cravings at this café set within the old Mercury newspaper building. Every pastry, coffee, bread and sandwich is made with care with local favorites being the hot cross buns, basque tart with seasonal fruits, almond croissant and incredibly fresh sourdough bread.

LAUNCESTON

Geronimo | Sourcing local ingredients to create fun and innovative Modern European fare with a Tasman twist, enjoy the welcoming atmosphere and a menu that is designed to share. Visit during their lively happy hour and taste freshly shucked oysters, southern sky halloumi fries, flavor-of-the-day arancinis and king fish crudo.

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VICTORIA CULINARY RECOMMENDATIONS

MELBOURNE

400 Gradi | Renowned for its authentic Neapolitan pizzas, it even claimed the top spot at the 2014 World Pizza Championships for its much-loved Margherita. Visit one of its six locations for a bite of the award-winning pizza or sample the excellent selection of pastas, seafood and salami with a delicious pavlova with hazelnut meringue and passion fruit curd or classic tiramisu.

Anchovy | Vietnamese. Australian. A little bit in between. The tagline says it all, Chef Thi Le blends her fondly remembered family recipes with contemporary Australian dishes. Sample the Bundarra pigs' head pastry or pickled mussels, then feast on whole flounder in Manchurian butter or egg noodles with pork and red curry and a Instagram worthy durian parfait with white chocolate dessert.

Attica | Set in Ripponlea, a neighborhood known for historic houses, this world-renowned restaurant offers set tasting menus each night, with the expectation of a long and luxurious dining experience. Eclectic ingredients lean toward local items such as bunya nuts, murnong and marron, to create dishes like vegemite pie, wallaby blood pikelet, giant emu eggs and kangaroo.

VICTORIA CULINARY TIDBITS

Satisfy your sweet tooth with these local favorites: gelato at Pidapipo - the nutella swirl or ricotta and fig are popular; a hot jam doughnut with a mix of raspberry and plum at Queen Victoria Market; a cruffin (croissant/muffin) with cream at Lune Croissanterie; or a chocolate kooghloupf (ring-shaped cake) at Monarch Cakes.

With many refugees settling in Melbourne after the Vietnam War along came incredible Vietnamese bakeries. Be sure to try the beloved staple, a baguette bahn mi with pate, pork, mayo, cucumber, pickled carrot and dikon.

Vegemite originated in Melbourne in 1922. Made from brewers' yeast extract and various spice additives, this thick food spread is mostly served on toast, crumpets or crackers.

Cutler & Co | Serving simple, bistro-like food in a fine dining yet relaxed setting, the seasonally changing menu is inspired by local farmers, foragers and fishermen. Share an order of Giaveri Beluga caviar, then choose from confit yellowfin tuna with mussel escabeche, Gundagai lamb loin and belly or a vegetarian favorite Beluga lentils with crookneck squash and taleggio.

Foodie Journey through Mornington Peninsula | Discover the concept of Paddock to Plate, beginning at a charming farm which grows and produces olives, grapes, herbs, veggies and raises sheep, chickens and fish. Spend time with the chef curating olives, creating handmade sausages, making mouth-watering gnocchi or roasting coffee. Then enjoy the scenic vistas as you partake in your masterpieces and sample wines, goat cheeses, local fruits and more.

I Love Pho | This family-owned diner creates a warm and inviting space on Victoria Street, with quick and healthy ingredients at the forefront. After a spring roll starter, enjoy your choice of meats and veggies or try one of the specialties including the Pho Dac Biet (sliced beef, brisket, tendon, tripe and beef ball) or the Bun Bo Hue (spicy beef and pork hue style).

Meletos Café | A casual cozy café, delight in floor-to-ceiling views of apple orchards and the picturesque Great Divide, celebrating Yarra Valley's finest seasonal fare and acclaimed wines from some of Victoria's premium producers, top vintners and micro breweries. Complete your meal with a selection of petit fours and cheeses.

No35 at Sofitel Melbourne on Collins | Head to the 35th floor for spectacular vistas of the Yarra River and Southbank, revel in French *joie-de-vivre* (enjoyment of life) beginning with a beetroot tartare or truffle tortellini, followed by crispy pork belly with Jerusalem artichoke or a wagyu steak with your choice of chimichurri, creamy mushroom or blue cheese sauce.

Progressive Degustation Walk | A great way to sample some of Melbourne's hidden gems with stops at three unique venues, each with a different food style, history and design. Relish three food tastings and a flight of wine at each location, with the ability to cater to any specific personalized food needs.

continued



A TASTE OF MARGARET RIVER LUXURY WINE EXPERIENCE

WESTERN AUSTRALIA CULINARY TIDBITS

Margaret River has transformed in a short 50 years to a premier wine destination, where today more than 150 wineries thrive. Renowned for its organic and biodynamic methods, enjoy their most popular varietals Chardonnay and Cabernet Sauvignon.

An unusual hybrid sandwich that originated in Western Australia, the hamdog is a specially shaped bread bun that hides a beef patty cut in half with a frankfurter sausage between it, then topped to your liking with pickles, lettuce, cheeses, onions and sauces.



DAISIES COTTESLOE



ELIXIR CAFÉ

WESTERN AUSTRALIA CULINARY RECOMMENDATIONS

PERTH

A Taste of Margaret River Luxury Wine Experience | For true wine enthusiasts, savor a personalized day, including premium cellar tastings at a choice of wineries, plus a delicious two-course lunch perfectly paired with Vasse Felix wines.

Aisuru Sushi | Situated in the heart of central Perth, watch sushi masters at work treating the fish, rice and top-class produce with skill to create beautifully presented bites. Savor the prawn and sweet corn tempuras, beef tataki in ponzu sauce, scallop sashimi with wasabi and fresh nigiri or rolls.

bathers beach house | Just three steps from the beautiful white-sands of Bathers Beach in Fremantle, sit outdoors with stunning views as you relish incredible seafood. Start with the mixed olives or halloumi and watermelon salad, then share the seafood platter with succulent mussels, oysters in yuzu, marinated octopus, roasted barramundi and whole prawns.

Bright Tank Brewing Co | Crafting a range of core and seasonal beers alongside a foodies dream menu, choose your favorite brew from the Guava Gose or Summer View Tropical Pale to the Big Red Smeg Head IIPA as you feast on beer-friendly meat, hearty vegetarian and grilled options.

Daisies Cottesloe | When you are looking for tasty burgers, fresh sandwiches and salads, morning baked goods and coffee or a casual dinner, this laid-back café is the place to go. With house-made ingredients and toasty buns, locals love the surfer (beef, beetroot, bacon and cheese), keeping it real with special daisies sauce and the ABC (avocado, bacon and chicken), or the non-meat with a black bean and chickpea patty.

Delhi Darbar | Savor rich Indian spices and mouth-watering cuisine with traditional Indian flavors in central Perth. Complemented by attentive service, savor the chicken tikka, onion bhaji, curry prawns and naan with raita and chutney.

El Público | When you're in the mood for Mexican bites, hit up this favorite hot spot. Toast your Paloma Mezcal with chili salt over a chicharron appetizer, then feast on authentic carne asada or carnitas tacos, chicken empanadas with street corn or a mix grill with chicken mole, chorizo and pork belly pastor.

Elixir Café | Showcasing breakfast all day, every day, plus a few lunch favorites, the Malt-Teaser pancakes are pure pleasure loaded with chocolate chips, malteasers and hot choco-malt sauce. Or enjoy a traditional afternoon tea with mini cucumber sandwiches, scones, muffins, eclairs and more.

Hearth Restaurant at The Ritz-Carlton, Perth | Perched on the water's edge in Elizabeth Quay, the innovative cuisine is prepared over an open grill utilizing only local flavors and ingredients. Uncover exquisite tastes from the dinner menu or indulge in the Taste of Hearth five-course tasting menu with charred Abrolhos Island octopus, Margaret River wagyu with grilled mushrooms and a burnt vanilla panna cotta with salted mango ice cream.

Nieuw Ruin | Wrapped by a sprawling veranda in a 150-year-old historical building, indulge in super fresh, hyper-local produce from Chef Young creations. Relax at custom-built communal tables, sip a seasonal crafted cocktail, boutique wine or crispy-clear lager as you taste from the snacks menu or a curated dinner menu of seafood, poultry, meat and vegetarian delights.