



## February – July 2022

Welcome to our 24<sup>th</sup> year of Gourmet Safaris; of great food and the passionate people who create it; come with us to discover many delicious adventures in Sydney, Melbourne, Australia and the world.

You can book **online** or  
Phone 02 8969 6555

Monday – Friday 10.00am – 2.15pm  
for more information, to make  
bookings or to purchase a **Gift**

**Certificate**

P.O. BOX 877

Neutral Bay NSW 2089

[www.gourmetsafaris.com.au](http://www.gourmetsafaris.com.au)

## SYDNEY WALKING SAFARIS

**Italian Walking Safari of Haberfield on SATURDAY** - Haberfield is a glorious Italian village full of small family businesses with all the ingredients for a feast. We explore delicatessens full of olives, cheeses, small-goods, olive oil, aged vinegar, pasta and sauces; a bakery famous for crusty pane di casa bread and arancini; a fresh pasta maker; artisan cheese maker, some of the best Italian fruit and vegetables and a perfect handmade chocolate shop. We enjoy a generous lunch of homemade pasta, wood-fired pizza & salads including wine (of course!) and finish with a specialist liqueur shop. Magnifico!

**Start:** 10.00am

**Price:** \$140.00 per person

**Dates:** Saturday: 12 Feb, 12 March, 9 April, 14 May, 11 June, 9 July

### **NEW! Italian Walking Safari of Haberfield on THURSDAY** -

Haberfield is a glorious Italian village full of small family businesses with all the ingredients for a feast. We explore delicatessens full of olives, cheeses, small-goods, olive oil, aged vinegar, pasta and sauces; a bakery famous for crusty pane di casa bread and arancini; a fresh pasta maker; artisan cheese maker, some of the best Italian fruit and

vegetables and a perfect handmade chocolate shop. We enjoy a generous lunch of homemade pasta, wood-fired pizza & salads including wine (of course!) and finish with a specialist liqueur shop. Magnifico!

**Start:** 10.00am

**Price:** \$140.00 per person

**Dates:** Thursday: 24 March, 26 May, 28 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 grand finale is a palace of delicious sweets. A truly fabulous introduction to these great flavours.

**Start:** 10.00am

**Price:** \$140.00 per person

**Dates:** Saturday: 5 Feb, 5 March, 7 May, 4 June, 2 July

**Marrickville Producers on a Thursday** Join Maeve for a delightful exploration of the hardworking food artisans and distillers in the back streets of Marrickville. Thursday is production day and we start with a freshly roasted coffee then see the magic of burrata being made alongside fresh ricotta, and taste buffalo mozzarella and fetta; you'll taste smallgoods fresh from the smokehouse; enjoy a signature gin and tonic at an artisan distillery, see behind the scenes at the acclaimed Stix Café where we enjoy lunch with produce direct from the farm; taste the delights of a food emporium all the top chefs know and there's more.. A new walking tour delving into food traditions from around the world. Limited numbers. **Fitness** - you'll walk 2 kilometres during this safari.

**Start:** 9.15am

**Price:** \$145.00 per person

**Dates:** Thursday: 27 Jan, 17 Feb, 3 March & 31 March, 21 April, 19 May, More dates to come

**Tastes of Marrickville** - The best of Greek Marrickville and a bit more with Italian cheeses and Vietnamese emporium visits ...we start with a Greek coffee and some wonderfully freshly baked pastries and then visit some of the established Greek food businesses full of olives, oil, dips, cheese, spoon sweets and cooking implements along with

sumptuous bakeries, specialist souvlaki makers, yeeros, and with lunch at a family owned restaurant renowned for its Greek classics including lamb cooked with lemon and oregano.

**Start:** 9.30am

**Price:** \$140.00 per person

**Dates:** Saturday: From April.

### **Turkish Walking Safari of Auburn**

Start with a Turkish coffee and learn about Turkish food and ingredients, then discover some of the riches of this vibrant suburb - emporiums filled with exotic spices, delicacies and implements including pretty tea glasses for Turkish apple tea, the best Turkish Delight, great bakeries and butchers finishing with a generous lunch of dips and salads, grilled meats and a signature red lentil soup in one of our favourite places.

**Start:** 10.00am

**Price:** \$140.00 per person

**Dates:** Saturday: 19 Feb, 19 March, 21 May, 18 June, 16 July

### **Vietnamese Walking Safari of Cabramatta**

- A day trip to Asia and a great way to learn about Vietnamese food and culture, exotic ingredients and a vibrant colourful part of Sydney. Start with tea and Vietnamese pho 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, sweets and fruits and butchers before settling in to a light late lunch at a Vietnamese restaurant. So much fun!

**Start:** 11.00am

**Price:** \$145.00 per person

**Dates:** Sunday: 20 Feb, 20 March, 10 April, 15 May, 19 June, 17 July

### **Evening safari in Newtown & Enmore**

Join Maeve and her daughter Kitty for a very different safari – an evening explore through the very cool suburbs of Newtown and Enmore. With a small group, we visit some of the favourite watering holes and taste artisan beer and organic wine, enjoy some delicious snacks, visit some of the area's wonderful characters, take in the best of the street art and graffiti and finish with world class ice-cream. Small numbers, huge fun. **Fitness level required** – you will walk about 1 kilometre, there is some standing. Please also note this tour is **weather dependent**.

**Start:** 5pm – 9pm

**Price:** \$130.00 per person

**Dates:** **Wednesday** 9 Feb, 16 March, 18 May, 15 June, 13 July

## SYDNEY ON WHEELS SAFARIS

**Afghan Safari** - We are delighted to announce the first Afghan Safari in Sydney with a visit to a private home! Join **Maeve** for a day exploring some of the most delicious flavours of this most exotic cuisine. We start with a traditional tea and something delicious in the heartland of western Sydney, then explore an Afghan bakery with the traditional tanur ovens, a butchery and emporium/spice shop before the wonderful experience of being welcomed into a traditional Afghan home – Tamim and Nabila Hashimi and their children are delighted to share their food and culture with a group of interested visitors and Tamim will demonstrate and cook a number of different types of kebabs while Nabila shows how the national dish Kabuli pulao is made... we'll enjoy an abundant lunch including drinks. Recipes and all tastes are included. This is like Food Safari live!

**Start:** 8.30am

**Price:** \$170.00 per person

**Dates:** Saturday: 26 March, 23 April, 30 July

### **Best of the Mediterranean Safari** -

Join us for a day of Mediterranean flavours without the long distance flight. Our hosts are Italian, Cypriot, Sardinian and Maltese...all small family businesses dedicated to authentic flavours. We start with a good Italian coffee at our friends Paesanella who make fresh Italian cheese every day, taste just-made ricotta, bocconcini and oh so heavenly burrata. Journey into the Cypriot heartland for dips and a range of fabulous olives - the jumbo green olives are superb! plus Cypriot specialties and ingredients; see olive bread made, immerse in an emporium and wine centre and taste Sardinian specialties, visit the pioneers of Maltese pastizzi in Australia, made by hand and cooked fresh in all their flakey golden deliciousness before visiting a chef who specialises in gnocchi ...after a demonstration, you'll have lunch with wine. Magnificent fun day!

**Start:** 8.30am

**Price:** \$165.00 per person

**Dates:** Saturday: 26 Feb, 2 April & 23 April, 25 June

**French Safari** - What better way to indulge yourself on a Saturday than immersing in a world of French flavours. You'll have a coffee and taste some exquisite pastries at one of Sydney's top patisseries; we visit a

temple of all things French – with oil, salt, vinegar, truffles flown in from France and many great tastes; taste charcuterie and have the opportunity to snap up some great tastes, we visit an artisan bread baker with the best baguettes outside Paris, sample some luscious French cheese and then have a pre-lunch taste of French champagne followed by 3 course lunch at a renowned bistro – with a glass of wine of course! This is heaven for cooks and lovers of beautiful flavours.

**Start:** 8.15am

**Price:** \$170.00 per person

**Dates:** Saturday: 12 Feb, 12 March, 9 April, 14 May, 11 June, 9 July

### **Middle Eastern Safari - Lebanese and Turkish flavours** -

A bus safari that's a superb combination of these two wonderful cuisines. Join us for an immersive day visiting some of the best purveyors of ingredients starting with an access all areas visit to a colossal Lebanese bakery where the bread cooks in just 8 seconds...taste it warm with za'atar and a coffee then visit our friends who starting roasting nuts in the '70s and now showcase a whole range of Lebanese ingredients. We journey into the Turkish world with a visit to a family bakery and then an emporium with many tastes of Turkish ingredients and guidance on how to use them from knowledgeable hosts. You'll taste and learn recipes and techniques then enjoy a delicious lunch with the restaurant's signature mint and lemon drink, followed by sweets and Turkish stretchy ice-cream. A day of spices and generosity.

**Start:** 8.30am

**Price:** \$165.00 per person

**Dates:** Saturday: 5 March, 7 May

**Spice Safari** - There's such magic and history in spices – the ancient trade routes of the world, the prized ingredients that add such unique flavour to food. Our journey takes us 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 then enjoy a glorious lunch and cooking demonstration. This safari features cuisines as diverse as Persian, Lebanese, Turkish, Indian and Sri Lankan. Includes coach transport, tea, tastings and lunch.

**Start:** 8.30am

**Price:** \$165.00 per person

**Dates:** Saturday: 26 March, 28 May, 23 July

## SYDNEY BANQUETS

### **Mediterranean Feast at Barzaari** -

From the brilliant team at Marrickville's treasured Barzaari, join us for a Sunday feast from the wood fired oven and spit roast, all created by top chef Darryl Martin and his team. Expect a range of starters including dips and fresh pita bread; olives and haloumi. Plus pork souvlakia and the classic sheftalies from the spit and the incredible slow cooked lamb shoulder with spices served with yia yia's rice and tzatziki. With wines matched from the cool climate of North East Victoria, our friends at Gapsted Wines. A perfect Sunday lunch!

**Start:** 12.30pm – 3.30pm

**Price:** \$160 per person

**Date:** Sunday 27 March

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## BREAKFAST SAFARIS

### **Lebanese Breakfast at Al Aseel** -

Come hungry and ready to enjoy cooking demonstrations as you feast on many traditional breakfast favourites including slow cooked fava beans, a breakfast staple known as fatteh (Lebanese comfort food of chick peas topped with crispy Lebanese bread, sizzling pine nuts and melted butter with a yoghurt dressing) plus many more dishes, demonstrated by Al Aseel's owner and founder Chef Faysal El Abd. Enjoy a range of dishes including eggs cooked in awarma (delicious preserved lamb fat – a treasured ingredient) all served with fresh vegetables pickles, olives, fresh bread and finishing with a lesson on how to make Lebanese coffee. Then enjoy a guided shopping visit with our Lebanese guide Judy Saba to one of the local emporiums to pick up ingredients.

**Start:** 9.30am – 12pm

**Price:** \$65.00 per person

**Dates:** Saturday: 12 Feb, 26 March, 25 June

### **Turkish Breakfast in Auburn** -

Turkish breakfasts are legendary and our hosts Arzu and Sedat create a spectacular feast to enjoy over a couple of hours including a cooking demonstration. Expect a groaning table of house made pastries, and array of cheeses, bastouma (similar to pastrami), sujuk (sausage) olives, plus hot cooked dishes, bread fresh from the restaurant's wood-fired oven and Turkish tea. Our Turkish guide Ulku will then show you where

to buy some of the key ingredients of this delicious cuisine.  
**Start:** 9.30am – 12pm  
**Price:** \$65.00 per person  
**Dates:** Saturday: 26 Feb, 4 June, 2 July

**Cypriot Breakfast in Marrickville -**  
Cypriot breakfasts are abundant and traditional and we are delighted to offer this window into a delicious world. You'll be welcomed like you were coming to a family home and offered a pomegranate tea to start.. Expect a range of delicious smallgoods such as lounza (pork loin) pastourma (a spice coated lean beef - like pastrami), the adored haloumi hot from the grill, labne (strained yoghurt), hot from the oven koulouri (sesame studded bread), pickled eggplant, egg AND the wonders of a live loukoumades making from the Queen of the Cauldron, Rini who pumps out these light as air donuts served with honey. Divine! You'll leave smiling and well satisfied by this wonderful Mediterranean feast with a difference from the Martin, and Panteli families.

**Start:** 9.30am – 12pm  
**Price:** \$65.00 per person  
**Dates:** Saturday: 6 Feb, 29 May, 24 July

## MELBOURNE SAFARIS

**Melbourne World in a Day -**  
Truly a world in a day, a glorious snapshot of multicultural Australia at its most delicious. Start the day with our dear friends at Grossi Fiorentino with a good Italian coffee and crostoli then delve into the fragrant Casa Iberica, the stronghold of Spanish, Portuguese, Mexican and South American ingredients, enjoy a mad fun series of tastes at our favourite English butcher, then many tastes at a Lebanese bakery and emporium, visit a traditional Afghan bakery and grocery store before lunch at the acclaimed Rumi and gelato to finish at Zero Gradi. Too good! The best day out. Includes coach transport, coffee, tastings and lunch. Safari departs from and returns to Bourke St Melbourne. **Led by Maeve O'Meara**

**Start:** 8.30am  
**Price:** \$175 per person  
**Dates:** Saturday: 5 and 12 March

**Melbourne Greek Food Safari -** Join us for a guided walking tour of the most vibrant Greek suburb of Oakleigh...on Saturdays everyone is out shopping, the local butchers fire up their barbecues on the street and cook up delicious louganiko sausages, the cafes are doing a roaring trade and the shops are pumping. We'll start with a coffee and an introduction to the suburb then go out and meet and taste dips, olives, cheese, the best yeeros, sweets and more – all from passionate food loving people who want you enjoy Greek food and culture. Discover many great new flavours, great recipes and a fabulous place to return with your friends. Our safari includes coffee, many tastes and lunch.

**Start:** 9.00am  
**Price:** \$130 per person  
**Dates:** Saturday: TBC

## AUSTRALIA

**Victorian High Country (Italian) Food Safari – 6 – 11 March 2022 – led by Maeve O'Meara – Book Now! -**  
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 stay in luxury accommodation in Milawa and 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 cooking school. Plus chestnuts, charming country towns, a brilliant art gallery and painting demonstration, some of our favourite people and a bocce competition!  
**\$4095.00** per person, twin share, land content only  
**+ \$600.00** single supplement

**Tasmanian Gourmet Food Safari - November 2022 – Led by Maeve O'Meara -** Come and join us for 6 days on this glorious sparkling clean green island. Tasmanian food and wine has gone to new heights and some of the big names are all dear friends so expect a wonderful journey into flavour and the 'behind the secret door' experience we deliver on our Gourmet Safaris. The joy is we stay in one location right on Hobart's beautiful waterfront. Each day will be a journey of discovery to meet producers, chefs, winemakers, cheese-makers, foragers and more. We include some of the top restaurants in our itinerary as well as visits to farms and private estates. We also include a day on the 'island off an island off an island' – wild, beautiful Bruny Island. You'll have a special day of art and food and wine at MONA, taste oysters just out of the cold clear seas, swoon with chocolates and fudge, see cheese being made, have some hands-on food experiences and meet wine producers, whisky distillers, beer and cider makers. Plus enjoy Tasmanian hospitality at local markets and beyond.

**\$4995.00** per person, twin share. Land content only  
**+ \$910.00** single supplement

**South Australian Gourmet Food Safari – October 2022 – Led by Maeve O'Meara** 8 days, 7 nights of inspired food and wine and the "behind the secret door" experiences that Gourmet Safaris specialises in, staying in Adelaide and the Barossa and featuring two acclaimed produce markets where we'll enjoy warm welcomes and tastes curated especially for us, a day in lovely McLaren Vale, a day in the Adelaide Hills in an adored restaurant open just for us. Plus we are delighted to have our friend chef Salvatore Pepe cooking for us in his home using his wood-fired oven to create a Calabrese long Sunday lunch.

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## COOKING DEMONSTRATION & LUNCH

**COOKS SHED -** Chef Martin Boetz who created magic at Sydney and Melbourne's Longrain for many years has created a magnificent estate above the Hawkesbury River at Lower Portland with gracious lawns and gardens and a stylish shed with a huge commercial kitchen and wood-fired oven where he creates wonderful feasts.

For the past year or so we have teamed up to have a special day with him, learning some of his signature recipes which are demonstrated in front of the group, with recipe sheets and many tastes along the way.. showcasing some beautifully fresh local ingredients woven together with Thai flavours. Start with a glass of prosecco and enjoy a day designed for food lovers. Meet at Cooks Shed, Lower Portland

**Start:** 11.30am – 3.00pm  
**Price:** \$145 per person  
**Dates:** Saturday: 2 April & 18 June

In the Barossa we taste wine overlooking the valley, visit producers big and small, have two cooking demonstrations from Matteo Carboni and Those Barossa Girls and so much more. Like all our trips, its got a bit of everything, nicely paced, never too much food and certainly never too little! With many Italian restaurant and home hosts as well as Columbian, Vietnamese and in the markets French, Polish, and Moldavian. We are so excited to offer this new sparkling safari into the state that punches well above its weight.

**\$4895.00** per person, twin share.  
Land content only  
**+ \$950.00** single supplement

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## INTERNATIONAL

### **Sardinia & Corsica Gourmet Food Safari Led by Maeve O'Meara --**

**June 2023** Come and enjoy the absolute delights of these two incredibly beautiful islands, the wilder shores of Italy and France, each with their own highly developed food traditions and some great wines. Enjoy cooking classes and feasts at some of the great restaurants and a day sailing on the turquoise waters in the Golfo di Orosei. Corsica is wild and different and equally fascinating seen through the eyes of two food loving locals...great beaches too!

**\$8795.00 (TBC)** per person twin share  
- land content only  
**+ \$985.00** single supplement

### **Greek Islands Gourmet Food Safari September 2022 - TBC - Led by Maeve O'Meara -**

A magnificent journey into 4 very different Greek islands, united by their pride in their food and culture and hospitality... each presenting a marvellous immersion into the Greek world. On Evia we stay on a private estate and have the gifted **Greek chef Peter Conistis** (Alpha, Beta Bar) conduct classes using fresh local produce. Even non cooks have loved this wonderful experience. We explore some of the villages and markets in the mountains and by the sea then fly to the island of Lemnos where we enjoy local hospitality at a couple of superb local family estates, indulge in one of the best dishes on the planet - lobster with handmade pasta - taste local wine and enjoy dancing with a whole village; then to Lesvos where we enjoy tastes at some of the oldest cafes and

ouzeries, staying close to the pretty seaside village of Molivos with its cobblestone streets and charming shops. We have a very special lunch with the local women's co-operative who share treasured family recipes with us under the shade of fruit trees...then fly to our final island - the whitewashed paradise of Santorini where we stay in 5 star accommodation on the clifftops and spend a day sailing on a luxury catamaran. A truly special Greek experience.

**\$9245.00 (TBC)** per person, twin share  
- land content only.  
**+ \$1000.00** - Single supplement

### **Spain & Portugal Gourmet Food Safari - Led by Maeve O'Meara, Frank Camorra and Fatima Nascimento -**

Come and enjoy the best of Portugal with our guide **Fatima Nascimento** who lives in central Portugal and who spent many years in Australia sharing her love and passion for the food and wine of her homeland.

Fatima opened the first Portuguese restaurant in Australia in Sydney's Surry Hills and went on to create a successful high end catering business. She and her husband Wayne moved back to the family estate to live a couple of years ago. Our safari visits Lisbon, central Portugal, the Douro Valley and Alentejo with this inspiring woman, including sharing a day in a local produce market and then cooking on her family estate. Her connections open many doors and you'll explore beyond the tourist trail in some beautiful parts of the country, staying at mainly 5 star level. This safari has no internal flights! We drive into Seville to meet our Spanish guide, acclaimed chef **Frank Camorra** who has just celebrated 10 years of his brilliant Movida restaurants. Frank takes us through his home province of Andalusia, tasting the best food of the region, enjoying tapas bars and flamenco, top restaurants and wineries in Cordoba, Jerez, Cadiz and surrounds. We will have two cooking classes with Frank during our time together, both on private country estates and many opportunities to enjoy the best the region has to offer. We stay in mainly 5 star level.

**\$11750.00 (TBC)** per person twin share, land content only.  
**+ \$1750** - Single supplement

### **NEW ZEALAND Gourmet Food Safari - led by Maeve O'Meara -**

Join us for a single perfect week away in the clear clean air of Queenstown for 7 days/6 nights in the Central Otago Region. We explore wineries and

acclaimed restaurants, meeting some of the stars of the region and enjoying exceptional food and wine. We stay in luxury at the Hilton Queenstown right on Lake Wakatipu, unpacking just once and each day heading out on adventures... across the lake by water taxi to Queenstown, over the Crown Range to Wanaka, and to the charming village of Arrowtown. There are walks in the beautiful landscape, a visit to a private sanctuary in the middle of a lake, a morning exploring art galleries and much more.  
**\$4650.00 (TBC)** per person, twin share  
- land content only  
**+ \$900** - single supplement

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**ALL SAFARIS - LOCAL, AUSTRALIAN AND INTERNATIONAL - ARE LED BY EXPERIENCED GUIDES & SUBJECT TO MINIMUM NUMBERS**

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**Gourmet Safaris is a proud supporter of Ozharvest**



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**Wine sponsors for Gourmet Safaris:**

**Gapsted Wines from the Victorian High Country**

**GAPSTED WINES**

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