

“Best of” Food and Wine Experiences Summary 2014



LUXURY
LODGES
OF AUSTRALIA

The following content is intended to offer inspiration, ideas and angles for the unique and exclusive food and wine experiences at the best high-end experiential lodges and camps around Australia. Many of these experiences capture the essential combination of PEOPLE PRODUCT PLACE plus a little 'something' more, to create lifelong memories for experience-seeking global travellers.

The lodges are always innovating so please ask for any new or expanded information and images as needed. A library of high-resolution images to match these experiences is available on request.

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Arkaba – Flinders Ranges, South Australia

100% South Australian Produce

South Australia is one of Australia's great culinary stories: - its soils and clean air provide the key natural parameters for fresh and innovative produce. Arkaba has adopted a 'buy local' principle and the head chef uses the very best of South Australia's produce to craft the food program with a few native elements included to add a unique intrigue and interest. A purely South Australian wine cellar has been selected to showcase a cross-section of the state's wine regions with the grape varieties for which they are best known.

Intimate dining experience

Dining around an old wool classing table on the outdoor terrace with the ever-changing light and sounds of the bush all around is a special experience. Hosted dinners and the communal meal times reflect the convivial yet intimate nature of the Arkaba experience. Sharing stories with guides and fellow guests creates an atmosphere more akin to staying with friends in the country, or a private safari lodge. The bar is completely open and the chef will adapt very specifically to guest tastes and needs. Hosts ensure a friendly and personal level of attention that is typically 'down to earth' but does not lose sight of the attention to the small details that are so important in delivering an outstanding outback experience. A fire pit in the garden provides a great spot to retire to after dinner with a glass of wine or port to watch the stars appear over this ancient landscape.

Panoramic outback vistas

Arkaba's rugged topography provides spectacular panoramic outback vistas and at the end of an afternoon drive, a special way to finish the day is with a glass of wine and canapés (antipasto plate with South Australian cheeses, lamb cutlets in garlic and rosemary on the bone) watching the rich red light of dusk against the Elder Range and Wilpena Pound.

<http://www.arkabastation.com/homestead/food-and-wine>





Bamurru Plains – Top End/Kakadu, Northern Territory

Catch and Cook (fishing season only)

Guests are immersed in the breathtakingly beautiful surrounds of a unique floodplain environment, and can enjoy unbelievable barramundi fishing at Bamurru Plains during fishing season (Feb–April). Bamurru Plains is one of the best places in the world to fish for this prized catch, with a touch of Wild Bush Luxury. While most are 'catch and release', the occasional fish can be returned to the camp's chef to prepare guests' catch of the day. A whole baked Barramundi will allow the proud angler one last chance for bragging rights as this sumptuous meal is presented.

Canapés on the Mary River

As the sunsets over the Top End, cruise the unspoiled Mary River, Bamurru's guides present chef-prepared canapés while guests spot crocs hiding in the mangroves and magpie geese gliding overhead. Great Australian beers and premium wines accompany morsels including Bush Spice dusted Kangaroo, smoked Crocodile and medallions of Buffalo with house specialty dipping sauce. The flavours are as sensational as the animals encountered on this unique and signature adventure.



Morning Tea on the Floodplains

Rise with the birds and fortify with a full cooked breakfast in the lodge before setting out on Bamurru's airboats for an exhilarating tour across the floodplains. Fly past snoozing buffalo and marvel at the expanse of the Mary River Floodplain. Stop among submerged melaleucas (paperbark forest) to enjoy morning tea surrounded by water lilies and grazing kangaroos. Achingly beautiful surrounds, incredible wildlife and birdlife, and a cuppa never tasted so good. A peaceful moment to absorb the serenity of the Top End before flying across the floodplain once more...



<http://www.bamurruplains.com/>

<http://www.wildbushluxury.com/>



Cape Lodge – Margaret River, Western Australia

Cooking School

A Gourmet Retreat and Cooking School has been designed for culinary enthusiasts and those who appreciate the exclusive and tranquil surrounds of a boutique hotel. The cooking classes welcome participants from the complete novice through to the experienced foodie. Gourmet Weekends are also scheduled throughout the year bring together winemakers, food producers and lovers of food and wine. These weekends include master classes, tastings and winemakers dinners.

Taste of Margaret River Farmgate Tour

Experience the incredible natural beauty and diversity of Margaret River from the pristine coastline and beaches to the vineyards, wineries and produce stores. Meet neighbouring small wine producers including Fraser Gallop, Woodlands and Fermoy Estate. Chat with winemakers and enjoy private tastings and barrel sampling. The tour also includes a visit to Olio Bello Organic Olive Oils, Vasse Virgin Soap Factory, a local artisan chocolate maker and a delicious local produce platter lunch prepared by the Cape Lodge kitchen. CONTINUED...





Cape Lodge – Margaret River, Western Australia

Black Truffle Hunt

Join the exciting hunt for highly prized Black Perigord Truffles led by champion truffle dogs who will guide you through a forest of Hazelnut trees to discover these rare culinary delights.

Best of Margaret River – Behind the Scenes

Experience the best of Margaret River with a behind the scenes degustation tour and tasting. A winery tour followed by a private wine tasting matched to a selection of delicious local produce and cheeses hosted in Cape Mentelle's historic barrel cellar.

Cape Lodge Margaret River Restaurant

Cape Lodge Restaurant is described as "one of Australia's finest new generation dining establishments" and has been voted in the Top Ten in the World for Food. Beautifully positioned on a private country estate in the heart of the Margaret River wine country, the menu changes daily and superbly crafted dishes can be matched with premium black vintage wines from the extensive temperature controlled wine cellar.

<http://www.capelodge.com.au/restaurant/>



Capella Lodge – Lord Howe Island, New South Wales

Lord Howe on High

Standing tall at 875 metres, Mount Gower is Lord Howe's highest mountain. Rated as one of Australia's best day walks, the Mount Gower hike is a challenging eight-hour return trek, complete with rope-assisted climbs and dizzying drops. Under the guidance of local personality and sixth generation islander Jack Shick, walkers traverse around 14 kilometres across the mountain's rugged terrain, encountering some of the island's rarest plants and wildlife along the way. Standing atop Gower's iconic peak, amongst its misty forest inhabited by the island's famous woodhens, walkers experience breathtaking 360-degree views of the island and its crystal blue waters. Jack is also a bush tucker enthusiast, so you never know what you might find!

Jack and the Bean Stalk

There's no denying Jack's a local. A sixth generation islander, there's nothing he doesn't know about Lord Howe. He's also a passionate foodie who takes great pride in his vegetable garden! Join him for an insider's view to the island, maybe rob a bee hive or two and visit his prized patch where he grows the tomatoes over the summer season (best-tasting ever!) and many other veggies and herbs, regularly showcased on the menu at Capella.



Catch of the Day

Lord Howe is legendary for fishing. Surrounded by Marine Park and with no commercial fishery, the diversity of species, terrain, methods and the sheer abundance of fish rank Lord Howe among the world's top fishing destinations. Hook-up with local identity Jack Shick on Noctiluca, his 8 metre purpose-built vessel for a great day of deep-sea fishing, sightseeing or bird watching. There are dozens of hot spots for hooking into monster pelagics such as Lord Howe Kingfish, Yellowfin Tuna and Wahoo, as well as several species unique to Lord Howe. After a spectacular day on the water, return to Capella where the chefs will turn your catch into a culinary delight for dinner. CONTINUED...





Capella Lodge – Lord Howe Island, New South Wales

Eat, Stay, Forage

Executive Chef at Capella, Pete Smit, loves getting his hands dirty... in the garden that is! His passion for foraging is evident in the rapidly expanding kitchen veggie patch – relationships have been cultivated with plants and islanders alike, who have opened their gardens, in a warm show of community, enabling Pete to showcase the local harvest in a single dish. Go foraging with Pete for pea flowers and sea spinach at Blinky's Beach followed by a visit to local Nobbs's garden, who supplies the lodge with a bounty of eggs, vegetables and edible flowers. Rocket flowers, nasturtiums, watercress, oxalis, and various sea herbs are just a small example of the local leaves and flowers Pete uses on all of his dishes.

Fish Fry

Wade into the sparkling water at Neds Beach, at the island's north-east, to hand feed the fish. You will instantly be surrounded by a feeding frenzy of mullet, wrasse, garfish, silver-drummer, spangled-emperor and Kingfish. Islanders know how to enjoy themselves and you too can embrace the relaxed Lord Howe way of life with a sunset BBQ. Join the Capella chefs at Neds Beach for a fish fry like no other, and the must-have ingredient, fresh caught Kingfish!

<http://lordhowe.com/eat-drink/>



Crystalbrook Lodge – Northern Outback, Queensland

A Sky full of Stars

Embrace the stunning setting with outdoor dining overlooking the lake or under a perennially clear sky filled with stars.

Local Produce

The menu offers the best of local rich produce of the region – tropical fruits and vegetables from the Artherton Tablelands, wild barramundi often caught by avid fisherman/Head Chef Dom and succulent grass-fed beef. Local families of Spanish and Italian descent provide the property with olives and cured meat. Native jams and chutneys are passionately made from supplies harvested from the local rainforest. Plus, Gallo and Mungalli Dairies supply the cheeses, milk and yoghurts.

Wild Barramundi from the Wild Rivers

Not only do the rivers create a dramatic vista of green threads braided across the rugged ochre terrain, but for the wiley fisherman they yield a superb catch of highly sought-after barramundi. Chef prepares a superb Finger-lime and Basil Butter Barra that will leave any fish lover swooning.

Silence of Sunset Served with Fizz

Guests to Crystalbrook Lodge are treated to the famous clear cool evenings looking out over Australia's vast Queensland outback while sipping a cocktail or a glass of champagne and enjoying Chef's canapés. The occasional kangaroo pops its head up above the grass to see what the visitors are up to, then gracefully hops away into the settling sun.

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Crystalbrook Lodge – Northern Outback, Queensland

Just serve the water on the side

The Outback is not the place you expect to see a herd of wild brumbies or a flock of Jabiru or pelicans gliding past in the evening as you float across the lake in a silent electric boat. Chef sources local cured meats and flavours of the Australian bush to tempt your palate during pre-dinner lake cruising.

<http://crystalbrooklodge.com.au/crystalbrook-lodge/food-and-wine/>



El Questro Homestead – The Kimberley, Western Australia

Discover the flavours of The Kimberley

Enjoy the best of the Kimberley's abundant produce at El Questro Homestead. Executive Chef Alan Groom incorporates the freshest ingredients from the Ord River Valley into every meal. Wild saltwater Barramundi is given the tropical treatment with green mango and crunchy boob root. A perfect crispy skin duck is matched with wild rosella flower chutney. A lunch of Mangrove Jack with organic chickpea salad and garden herb salsa verde. Breakfast and morning tea featuring giant red paw paw and a myriad of ripe melons. Highly sort after local chia finds it's way into freshly baked sough dough breads. Throughout the winter months, local organic farms come into their prime, filling the Homestead pantry with Mediterranean staples such as eggfruit, courgettes, crisp green beans and even heirloom tomatoes or spinach all beautifully suited to the Kimberley's sunny, warm weather.

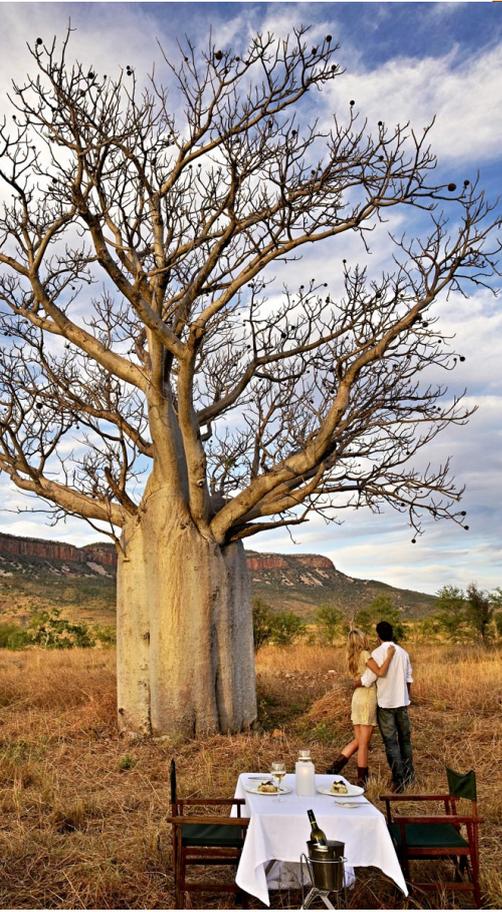
Table for 2 or 12

Under the night skies, a romantic table awaits you on a cliff top at El Questro Homestead, with a chorus of owls and frogs as your soundtrack, and crocodiles waiting silently for crumbs in the Chamberlain River below. Or sit with like minded adventurers at the dinner party under the stars as the night time animal world comes to life to entertain guests with their nocturnal antics on the lush Homestead lawns. Not to be outdone by nature, Chef Alan Groom's dinner menus take the spotlight where premium ingredients add a luxe element to the proceedings. Western Australian beef and lamb, Coral Coast seafood and Margaret River and Great Southern wines feature prominently. Chef tailors the daily changing menu to suit personal preferences.

Dine in Nature

El Questro Wilderness Park is home to some of the most spectacular waterfalls in the Kimberley. Choose the 20 metre drop waterfall at Miri Miri or the more challenging hike amongst the Amaroo Falls. Either way you will be sure to have exclusive use as the only access to these magical locations is via your own private helicopter flight. Your pilot will take you through the river gorges and over the ranges, giving you a small taste of the nearly one million acres that comprises El Questro's extensive lease. Land near the waterfall, enjoy a walk through ancient palm forests and cool off with a refreshing swim in the spring fed pool. A well thought out picnic adds a surprise element to the trip as the carefully chosen fare represents the best ingredients of the day, served with Champagne to add to the indulgence. CONTINUED...





El Questro Homestead – The Kimberley, Western Australia

Perhaps a little Road Food

One of the highlights of a stay at El Questro Homestead is the full circumnavigation of the iconic Cockburn Range that encompasses 55,000 hectares in the middle of the property. Led by one of the Homestead's charismatic and knowledgeable guides, The Big Day Out as it is affectionately known, is a day filled with ever changing landscapes, countless bird and animal sightings and the opportunity to drive across the dry salt pans that are inaccessible in the summer's green season. Out on these mud flats, lunch is served with an exacting attention for detail that seems an impossible contradiction to the harsh, unforgiving landscape. Not your everyday road food, lunch with the Cockburn Range as your backdrop is one of the best reasons to get off the beaten track.

Your Personal Chef for Your Holiday

Have every menu created to your own specifications, using your favourite ingredients and by our Executive Chef. This personalised service is yours when El Questro Homestead is "exclusively yours". With only 9 rooms, it is easy to gather a group of friends or extended family and enjoy the Homestead as your own private home, with your own private chef.

<http://www.elquestro.com.au/The-Homestead-Wine-and-Dine.aspx>



Emirates Wolgan Valley – Blue Mountains, New South Wales

Calendar of Food and Wine Events

Wolgan is home to a Calendar of Food and Wine events each year specifically designed to highlight the best of the region, including past events with renowned celebrity chefs Neil Perry and Antonio Carluccio, and a special event with Gourmet Traveller magazine showcasing local food heroes. Stay tuned for more events scheduled for 2015.

A thriving Kitchen Garden

A personal tour of the 1832 Heritage Kitchen Garden. Wolgan's Kitchen Garden is based on the original vegetable and herb gardens which were created back in 1832 when the original homestead was built. Thriving today, and bigger and better, these organic gardens supply the Wolgan kitchens with an array of seasonal and organic vegetables, fruit and herbs throughout the year. Guests can book a private tour of the gardens. They will be escorted by one of the Chefs and on-site Gardeners, hear about the rich history of the gardens and help pick items that may be used on the daily menu!



Private Gourmet Picnic

Wolgan has half a dozen private decks scattered around the 7000-acre property. Field Guides will set up a gourmet picnic including lots of superb local produce and wines all in a stunning and natural setting. Guests can ride their mountain bike, walk or have a Field Guide drive them in a 4WD to their private spot. When finished the guides will take care of the packing up etc. Picnics on the property are ideal for couples and families alike. Guests will enjoy great food and wine, be at one with the spectacular scenery of the valley. And might even have a wildlife encounter. CONTINUED...





Emirates Wolgan Valley – Blue Mountains, New South Wales

A food philosophy: Seasonal, Regional and Organic Produce

The Wolgan Valley food philosophy is based on Seasonal, Regional, and Organic produce from over 300 producers including local boutique farms, private growers and vintners and showcases Australia's exceptional fare with such specialties as Mandagery Creek Venison and Oberon line trout, as well as local organic cheese from Jannei Goats Cheese Dairy and Olive Oil from Rylstone (Jamie Oliver's favourite Olive Oil and one of the top rated oils in the world). Each evening dinner is a 6 course degustation menu served with matching local wines that honours in our Food and Wine philosophy, this menu changes on a daily basis and is a true showcase of our local food heroes.



Local Food Heroes of Mudgee

Self Drive or Escorted (with a resort Chef) to visit the Local Food Heroes of Mudgee. This is full day trip to explore the wine and food region from which the resort sources most of its produce (if not grown at Wolgan Valley). Guests have the opportunity to visit 4 family run wineries (includes lunch at Lowe Family Wines and a visit to Steins Family Wines – Jacob Stein was named Gourmet Traveller's Young Wine maker of the year for 2013"). Meet the growers and see behind the scenes. A stop for tastings at the local organic Goats Cheese Dairy, Hazelnut Farm, Organic Honey Makers, Saffron and Olive Oil Farm are also included.

<http://www.wolganvalley.com/dining/>



Lake House – Daylesford, Victoria

Experience a Tasting menu Alla Wolf-Tasker's waterfront Lake House restaurant.

- The Australian Hot 50 Restaurants
- 2 Chefs Hats
- Australia's Best Gourmet Getaway – Gourmet Traveller
- Australia's Best Winelist

An icon in regional dining, Lake House has long been considered to be one of Australia's best restaurants, championing local seasonal cuisine long before it became a mantra for many. Indeed restaurateur and Culinary Director Alla Wolf Tasker has enough national and international awards to fill virtually every wall of her fabled house on the lake. As a roving ambassador of sorts, Alla participates in food festivals all around the world also spreading her message of the importance of reconnecting with our food and its provenance; although she is probably happiest nowadays in gumboots in the paddock of one of the local farms. At Lake House she remains at the helm of a team of creative and dedicated young chefs who under her guidance continue to impress the savviest world travellers with the unique Lake House restaurant experience.



Menus change with the availability of new seasonal produce. As part of our overall policy of wherever possible reducing "food miles" and developing a personal relationship with actual suppliers – much of the produce is local. Some of it is organic – but mostly it is the result of great care and passion on the part of small growers for whom biodiversity and sustainable agricultural practices are firmly on the agenda. A lunch or dinner experience at the Lake House Restaurant is not to be missed.

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Lake House – Daylesford, Victoria

The Cooking School at Lake House

The Cooking School at Lake House allows guests to interact with likeminded foodies and learn from some of Australia's best & most interesting chefs. Classes are held in the purpose built Cooking School kitchen and scheduled most weekends throughout the year and on request by prior arrangement.

There are opportunities for both demonstration and hands on tuition in contemporary cooking techniques from senior chefs of the Lake House kitchen team as well as Masterclasses with some of Australia's Best Chefs such as Peter Gilmore, Andrew McConnell, George Calombaris and more.

Wine Tastings & Bottle Selection with Australia's Best Sommelier

Australia's Best Winelist – a bible for wine lovers from around the world – lovingly doted over by our enthusiastic wine team at Lake House. Choose from a private tasting of local gems or grand crus. The wine lists features roughly 1000 labels and the cellar houses almost 10,000 bottles. The Cellar Room is also a popular private dining room option for up to 14 guests.



Forage & Feast

An activity and indulgence packed two-night retreat for groups of six or more food and wine lovers. Including a regional scavenger hunt around selected producers, farms and cellar doors, some hands on time in the kitchen and plenty of great food and wine – it's a challenging and delicious way to explore the Daylesford Macedon region.

The Hunt: Mushrooms, Truffles & Morels (Autumn Months)

Depending on the season – there's a hunt going on in the forests surrounding Lake House. You'll see the tell-tale signs of orange fingers on our chefs who have just been out picking saffron milk caps, or the chocolate stained fingernails from harvesting truffles. Join our local guides in a forage in the forest – discovering the edible delicacies along the way.



Daylesford Macedon Ranges Harvest Festival

Daylesford – long known as a destination for true foodies – those who know their kohlrabi from their purple carrots; their orange blossom from the honeysuckle; their pheasant from their guinea fowl.... Land of rich, fertile, chocolate volcanic soil – you just can't help but immerse yourself in this serious food culture.

Food and wine are consuming passions here, and with good reason. A quirk of sunlight, soil and rain means anything in the ground almost grows itself. There's an undisguised pride amongst local producers, winemakers and restaurateurs. So expect to wine and dine very well in Daylesford and surrounds – especially during the region's Harvest Festival which is held each April/May.

<http://www.lakehouse.com.au>



Lizard Island – Great Barrier Reef, Queensland

Sunset Beachside Degustation Dining

Enjoy a seven-course Beachside Degustation Dinner at Lizard Island, under a canopy of stars, right on the Great Barrier Reef. Guests are treated to a seven-course menu designed by Lizard Island's Executive Chef to their personal taste profiles, served with matching wines. <http://www.lizardisland.com.au/Sunset-Beach-Degustation.aspx>

Private Beach Picnic

Have a gourmet champagne picnic hamper prepared for you, head out in your own motorised dinghy and head out to one of Lizard Island's 24 private white sand beaches. Having the beach to yourself, while enjoying champagne and prawns, is the ultimate in beach picnics. <http://www.lizardisland.com.au/Private-Picnics.aspx>



Gourmet Dining

Elegant and relaxed, Ospreys Restaurant at Lizard Island is the idyllic setting to take full advantage of the views along the seascape for a special dining experience. With an accent on fresh seafood and superb local produce, the daily changing menus draw on the flavours of modern Australian, Asian and European cuisine. Your all-inclusive tariff includes all meals and beverages whilst dining. <http://www.lizardisland.com.au/Ospreys-Restaurant.aspx>



Hero gourmet events are also a feature of the Lizard Island calendar with guest chefs and winemakers such as Neil Perry and Wolf Blass.

<http://www.lizardisland.com.au/Wine-and-Dine.aspx>

Longitude 131° – Uluru-Kata Tjuta, Northern Territory

Table 131°

Dine outdoors with an unforgettable outback-themed dinner and discover the wonders of the southern night sky. As darkness falls, an elegant 4-course dinner harnessing premium produce and a delicate balance of flavours is served with matched Australian wines. In the cool season, a warm fire sparks under the spectacular night sky. Indigenous performers mesmerise with the movement and songs of their ancient culture and after dinner, Longitude's resident astronomer regales guests with tales of the Southerly constellations. <http://longitude131.com.au/experience/table-131/>



Bush Tucker Tour

Discover the importance of traditional bush food to the people of Central Australia with a bush tucker tour guided by an Aboriginal host. You will walk through country and learn how the local people lived in such a hot desert climate surviving on a variety of bush plants and animals. Taste a selection of the bush foods such as Honey Ants, Quandongs, bush tomatoes and maybe a witchetty grub. Prepare some ingredients traditionally and have the opportunity to talk with your Aboriginal host about desert life. Return to the Dune House to experience the land to table parallel, with ingredients showcased in the evening dinner menu.



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Longitude 131° – Uluru-Kata Tjuta, Northern Territory

Lunch atop Mount Connor

Often mistaken for Uluru, Mount Connor is considered to be the third major rock formation in the region. Located 100 kilometres east of Uluru, the best way to travel is by air. Take to the skies in a helicopter for an exhilarating journey over the desert, landing on top of the impressive outback peak for lunch. Absorb the astounding views, the unique perspective of Uluru and Kata Tjuta and the vast cattle station holdings of Curtain Springs whilst dining on gourmet fare and sipping premium wines atop this desert giant.

Private Dining

The romance of the outback is palpable. For those seeking something more, private dining atop the dune top or poolside is a special experience to be savoured. Dine alfresco in a timeless, elegant desert setting, enjoying sumptuous outback fare, complemented with matched wines, overlooking a view that is exclusively yours. <http://longitude131.com.au/eat-drink/>

Chef's Table

Chef de cuisine at Longitude 131° Seona Moss often rambles across the desert landscape. 'I get a lot of visual input from the desert, which comes through in plate presentation and colours,' Seona says. Her light and elegant style of cuisine is founded on a love of the desert, a passion for premium Australian produce, creating a strong 'sense of place' and working with a diverse range of people and suppliers with the aim to create mutually beneficial relationships. Join Seona in the kitchen to learn how she incorporates the local ingredients and stories from the Anangu Dreaming into her dishes. Learn the recipe to her outback-inspired dukkah, quandong jam and lodge-made bread with ground native grass seeds. Plenty of opportunity for tastings, of course! <http://longitude131.com.au/eat-drink/chef-profile/>



Pretty Beach House – Bouddi Peninsula, New South Wales

***Re-opening first quarter of 2015.**

Food Program by Stefano Manfredi

Italian born Stefano Manfredi is one of Australia's most celebrated chefs and his approach to simplicity, elegance, service and superb food is evident in every aspect of the culinary offering at Pretty Beach House which he oversees. His restaurant Manfredi was awarded a coveted Three Chefs Hats by the Sydney Morning Herald Good Food Guide in 1995 and he was awarded with the Good Living Sustainability Award at the 2012 Sydney Morning Herald Good Food Guide Awards. Stefano's garden, some 500 square metres supplies most of the properties produce with his signature Italian cuisine available all day, 'casalinga style'. The seasonal menu offerings may change based on the fresh produce harvested daily.

Cooking Class

Guests can participate in a private cooking class with an in-house chef, teaching the in's and out's of Manfredi cuisine.

Choice of dining experiences.

Guests may dine in the atrium dining room, privately within their own pavilion, in the wine cellar or al fresco on the landscaped property with the assistance of a 24hr Butler Service.

<http://www.prettybeachhouse.com.au>



qualia – Great Barrier Reef, Queensland

Great Barrier Feast Series

qualia's award-winning Executive Chef Alastair Waddell presents a unique series of gourmet culinary weekends – the illustrious Great Barrier Feast food and wine series. Acclaimed guest chefs present a masterclass at Hamilton Island's iconic Yacht Club, providing guests with an exclusive opportunity to learn their unique cooking techniques and processes, and sample their cuisine.

The pinnacle of the weekend unfolds on Saturday evening as the sun sets over the glittering Coral Sea. The Showpiece Dinner held in qualia's Long Pavilion is a tour de force jointly created by these accomplished chefs. Throughout the dinner guests are able to watch these chefs and their teams in action via live camera link up to the kitchen.

Hosted by the Best Resort in the World*, the 'Best of Australia at qualia' offers an unparalleled gastronomic experience starring some of the country's most lauded chefs over several incredible weekends, and all without their restaurant waiting lists. Stars of the Great Barrier Feast series have included Tetsuya Wakuda, Ben Shewry, Guillaume Brahimi, Frank Camorra, Justin North, Peter Gilmore and Dan Hunter. *Conde Nast USA Readers Choice Awards 2013.



Talk and Taste

Expand your knowledge and tastebuds by participating in qualia's private 'talk and taste' events. With the Executive Chef selecting the finest Australian and International products, guests are taken on a memorable culinary voyage.

'Sake and Sashimi'

Indulge in a sliver of Japanese culture with qualia's 'Sake and Sashimi' tastings. Journey through one of Japan's oldest traditions as the team at qualia showcase some of the finest Sakes and Sochus individually matched with Australia's highest sashimi grade fish. Learn how the Tsukasabotan milled rice wine stands up to the robust flavours of the Tasmanian Atlantic Salmon and the South Australian Hiramasa Kingfish is exported to Japan for use in their very finest restaurants.



'Champagne and Oysters'

Champagne and oysters represent subtle and elegant flavours and are a superb expression of luxury. qualia presents a unique tasting experience where different styles of oyster are paired with top Australian and French champagnes. Gain an understanding of your palate and how champagne and oysters are paired whilst exploring this unique complement of flavours.

'Wine and Cheese'

Further your knowledge of wine and cheese with a friendly, professional host. During this ultimate tasting experience you'll be indulged in an afternoon of fabulous cheeses from Australia and around the world, matched with a broad spectrum of fine Australian wine. Simply relax and enjoy while your host guides through nuances of pairing these fantastic products, an experience that will leave you more confident of your personal wine and cheese preferences.

<http://www.qualia.com.au/experiences/food-wine>



Saffire – Freycinet, Tasmania

Saffire is intent on connection to place and in a short period of time the resort has become synonymous with culinary excellence and meaningful food and wine experiences. These are experiences that involve exploration of this amazing region and connection to the characters on the East Coast of Tasmania who have won national acclaim for their produce such as the Fisher family at Freycinet Marine Farm and Claudio Radenti at Freycinet Vineyard.



The compelling combination of the magical settings, the freshest of produce and the enjoyment of being immersed in the methods and stories make for truly memorable food and wine occasions, with true Saffire flair.

Complimentary Food and Wine Experiences

Freycinet Marine Oyster Farm.

Don a pair of waders and visit a working oyster farm located in a beautiful setting within an internationally significant wetland and ornithological site. Develop an understanding for wetland and marine ecology, plus a taste for prized Pacific oysters.

Cooking demonstration.

Love your food? Watch, learn and participate as one of Palate's creative and delicious dishes is prepared from start to finish. This is an interactive, must-do activity for lovers of luxury dining.



Mixology.

Meet in the Lounge for a mixology master class, where we will show you how to muddle, stir and shake up your favourite classic cocktails, as well as share some Saffire exclusive innovations. See you there!

Wine and vine adventures.

A wine lover's delight! At the multi-national award winning local Freycinet Winery, you will learn the art of winemaking and indulge in some fine Tasmanian fare – and some wine tastings of course!



Signature* Food and Wine Experience

Le Pique Nique.

Explore iconic Wineglass Bay on a guided 5km walk, taking you to the crystal white sands and azure waters of South Hazards beach. Loaded with history and untouched beauty, you'll then be greeted by one of Saffire's skilled chefs who will indulge you with a gourmet picnic of locally sourced produce, served with a distinctly French flavour. Enjoy charcuterie, local oysters, barbequed seafood and free range meats, farmhouse cheese and petit desserts before being 'chauffeured' back aboard our Saffire vessel via the peninsula's spectacular fiery red coastline. *Charge applies.



<http://www.saffire-freycinet.com.au/>





Sal Salis – Ningaloo Reef, Western Australia

With the continental shelf only a few kilometres offshore, Ningaloo Reef is Western Australia's premier game-fishing destination. Sal Salis Ningaloo Reef – the closest accommodation to the reef itself – is luring fishermen who want to 'camp' as close to the action as possible.



Inspired by the top African safari camps, and nestled in the sand dunes of the Cape Range National Park, just metres from shore, Sal Salis comprises nine luxury safari tents. The camp is the ideal base for serious anglers – as well as for their non-fishing partners.

Ningaloo fishing is good all year-round, but between October and April, big Blue Marlin and Sailfish, as well as wahoo, tuna, giant trevally and Spanish mackerel are on the bite. All within a few nautical miles of shore.



Beach Canapes

Finish off your day snorkeling and kayaking with Canapes on the untouched white sands of the Ningaloo Coast while watching the sun set over the Ningaloo Reef. Kick off your shoes and feel the sand at your feet with some bite-sized delicacies whipped up in our beach-side kitchen.

Sparkling wine on top of the Cape Range

Our guides will lead you through the Cape Range National Park, spotting black footed rock wallabies within the cliffs, or eagles soaring overhead. Overlooking the National Park, indulge in a glass of Western Australian sparkling wine before heading back to Sal Salis for dinner.



Picnic lunch

The Ningaloo Coast is full of remote and completely isolated pristine beaches, metres from the reef itself. Let our guides prepare a picnic lunch for you to enjoy on one of these beaches – all to yourself! Pack your snorkel gear and head out for a swim, spotting turtles and angel fish before heading back to shore to relax on the sand with some tasty lunching treats.



Catch and Cook

Whilst enjoying breathtaking surrounds and unbelievable reef and game fishing at Sal Salis Ningaloo Reef, our guests have the opportunity to provide themselves with a deliciously fresh dinner. Let our chef's prepare your catch of the day upon your return to the camp. This can be sashimi for canapés or grilled for dinner depending on what you manage to hook! A bit of Yellow Fin Tuna or Coral Trout? Yes please!

<http://www.salsalis.com.au/>
<http://www.wildbushluxury.com/>





Silky Oaks Lodge – The Daintree, Queensland

The far north of Queensland is renowned for where ancient rainforest meets the reef and savannah. It is a region abundant with local farm producers competing with other regions of Australia to offer the best locally grown produce ranging from organic dairy products, to tea, coffee and chocolate. The chefs at Silky Oaks Lodge strive to support these local producers with dishes that are inspired by the natural environment as well as influences from the nearby Pacific Islands and Asia.

Hike and indulge trails

Take seasonal gourmet picnic hampers on the Fig Tree Rapids trail in the ancient wet tropics heritage listed national park adjoining the grounds of Silky Oaks Lodge. The massive boulders in and along the river are a perfect place on which to picnic and marvel at the beauty of the natural surroundings and majestic Mount Demi.



Stewart Creek Wilderness Tour

The Stewart Creek Heli tour takes you to a stunning gorge inaccessible by road or trail. Enjoy our Bush Tucker hamper showcasing regional produce and local edible fruits in season.



Tribal Land Dining

The Lodge is located on the traditional lands of the Kuku Yalanji people. Dining by candlelight on the banks of the Mossman River is an unforgettable experience with the surrounding rainforest environment resonating with timelessness, echoing ancient practices and traditions.

Early morning Gourmet

For early-birds and the adventurous let the breakfast chef prepare a morning breakfast tea basket to take for a sunrise tour of the Daintree River spotting the glorious birdlife of the far north.



Cultural Habitat Mangrove walks.

A short distance from the lodge is the pristine waters of nearby coastal beaches and estuaries. Under the guidance of your local Kuku Yalanji indigenous guide learn their traditional hunting techniques and informative gathering practices. With a spear in hand take a journey along these fascinating mangroves teeming with aquatic life such as mussels, fish and local mud crabs. At the end of your journey, enjoy your fresh seafood catch over a traditional campfire.

<http://www.silkyoakslodge.com.au/DINING.6.0.html>



Southern Ocean Lodge – Kangaroo Island, South Australia

Viticulture Heaven

Southern Ocean Lodge showcases the finest South Australian fare, including a fine beverage selection. Embracing the vast and diversified beverage and wine production of South Australia, the convivial open bar and lodge cellar provides guests with a unique selection of fine wines, boutique beers and premium spirits. The well-stocked walk-in cellar is open to explore at whim. For an exclusive and hedonistic experience of the viticultural variety, visit The Islander Estate and meet winemaker and charming Frenchman, Jacques Lurton for a private wine tasting session amongst the vines and barrels of the cellar door. CONTINUED...



Southern Ocean Lodge – Kangaroo Island, South Australia

Masterclass with a Master Chef

Dining at Southern Ocean Lodge is both a dynamic delight for the senses and a true gastronomic journey of the region. Celebrated as Australia's culinary capital, the rich soils and pure rains of South Australia inspire artisan growers to produce a bounty of premium, fresh and often organic food and wines. Join Executive Chef Tim Bourke for an interactive, hands-on masterclass showcasing the diversity of artisan produce that underpins the lodge culinary philosophy and 'produce to plate' approach. Gain insight into the close relationships forged between chef and the island suppliers, get 'hands-on' with some deep prep for dinner and of course, taste the diverse range of local produce.

Kangas and Kanapés

As the sun dips below the horizon, congregate for evening canapés with Kangaroo Islands' namesake at 'Kangas and Kanapés', a signature wildlife experience held in the grounds of an historic island property. Sunset drinks and canapés are accompanied by the fascinating yet heartbreaking narrative of the original landowners, their struggles, sorrows and persevering spirit.

Epicurean Trail

Explore Kangaroo Island's artisanal food and wine trail, savour local produce and experience the journey of produce to plate. Save up the appetite and embark on a full day tour with private guide with an itinerary tailored to suit your gastronomic desires, from seafood, artisan cheeses and marron to native spices, yoghurt and excellent wine. Catch up with the delightful island character Peter Davis, owner of Island Beehive, for a personally guided tour of the Ligurian bee hives and a behind-the-scenes experience of production, with plenty of time for tastings! Kangaroo Island is well, your oyster!

A Country Affair

Enjoy a long and lazy lunch set in the rustic charm of an old shearing shed made from corrugated iron and sugar gum trees. Your chef and host will be current owner Rachel Hannaford of Lifetime Private Retreats on the picturesque north coast. Transformed by three generations of the Hannaford family the ambience is relaxed, with flickering candlelight and the families' antique furniture providing the perfect backdrop for an enchanting luncheon highlighting the produce of the island.

<http://southernoceanlodge.com.au>



Spicers Peak Lodge – Scenic Rim, Queensland

Degustation Dining

Immerse yourself in the incredible experience of Peak Restaurant's five or seven course degustation menu. Each course is designed with the best of South East Queensland's produce and matched masterfully with regional wines selected by the lodge sommelier. Spicers Peak Lodge currently holds a Chef Hat from both the Queensland and Australian Good Food Guides and has won Brisbane and the Darling Downs Fine Dining Restaurant of the Year six times in the last seven years. It is a must-discover for any culinary nomad. CONTINUED...



Spicers Peak Lodge – Scenic Rim, Queensland

The Peak Picnic

At Peak Lodge, fine dining doesn't just happen in the restaurant. Award winning chefs provide guests with gourmet picnic lunches for those wanting to head off for an adventure for the day. Whether hopping on a mountain bike and exploring one of the many trails around the property, or taking a peaceful stroll, you can stop and take in the views as you tuck into a gourmet feast cooked and prepared with the finest locally produced food.

Cheese and Wine Experience

Take your tastebuds on a culinary journey as you explore the finest local cheeses, selected for you by award winning chefs. Experts will be on hand to guide you through each one, explaining the different techniques and flavours you're experiencing with every bite. The sommelier will offer you a perfect partnership as they take you through a tasting of fine wines from across the globe, including those that are produced on the properties doorstep in the Granite Belt Wine Country of Stanthorpe.

Spicers Peak Station

Spicers Peak Lodge is nestled on the spectacular grounds of Spicers Peak Station, a working cattle station which rears grass fed Angus beef, making the locally sourced produce that extra bit special. Make sure you sample the signature produce at The Peak restaurant during your visit.

Bush Tucker Adventure

Be taken on a culinary adventure on the Spicers Peak Lodge Bush Tucker Walk. Immerse yourself in the indigenous history of Peak Station, tasting traditional Australian bush food and learning about the land.

Culinary Masterclass

Want to learn how the Peak Restaurant creates such incredible culinary masterpieces? Learn from the creators themselves with your own personal cooking masterclass. Taking the freshest local ingredients, much of which is from the properties very own veggie garden, the chefs will guide you through a step-by-step demonstration.

<http://spicersretreats.com/spicers-peak-lodge/dining/>



The Louise – Barossa Valley, South Australia

“Best of” Food and Wine Experiences

The Louise luxury vineyard retreat encompasses acclaimed dining destination Appellation. Together The Louise and Appellation offer one of Australia's finest restaurant with rooms and culinary experiences that combine absolute luxury, inspired design and complete privacy with a memorable, world class dining experience.

The Barossa is not only Australia's most famous premium wine region, it is also home to Australia's oldest continuous food culture. You can't help but be consumed!

CONTINUED...





The Louise – Barossa Valley, South Australia

Eat local

Appellation's daily changing Chef's Tasting Menu and Seasonal Selections menus source the very best local produce in peak freshness. The use of fine ingredients which tell a story of place combined with the skill of a kitchen team who have an appreciation and understanding of traditional foodways but who look to evolve classic techniques, truly showcases the very best in contemporary regional dining. Guests enjoy fresh, balanced and complete dishes designed around local wines, highlighting the seasonal fruits, vegetables and meats grown in the Appellation kitchen garden and delivered to the kitchen door by farm-gate producers nearby.

<http://www.thelouise.com.au/dine/food/intro/>

Be winemaker for a day

Labcoat attired and palate at the ready, learn the mastery and art of wine blending at Penfolds wines, create your own bottled wine and then sit back and enjoy your bottle along with a dish specially created just for you at leading regional dining destination, Appellation restaurant.

<http://www.thelouise.com.au/explore/blend/>



Go behind the scenes

Join Appellation chefs as they shop at the famous **Barossa Farmer's Market**. Share in their passion for all things food as they select ingredients for dinner, taste and see the provenance of the vast local produce, chat and meet with some of the region's true food characters, share stories and collect your own gourmet delights.

<http://www.thelouise.com.au/explore/local/>



Breakfast with the Kangaroos

Get up close with some of Australia's most iconic flora and fauna with a sunrise gourmet picnic breakfast in the beautiful Australian bush. Wander and wonder at the unique native plants, flowers and grasses, then sit down to a delicious breakfast accompanied by sparkling wine and a local 'mob' of kangaroos.

<http://www.thelouise.com.au/explore/kangaroos/>



Winemaker's dinner

Guests are invited to an intimate shared-table evening with true characters of the Barossa to talk wine, food and share in some fun over a five-course menu of the finest and freshest South Australian ingredients prepared by Appellation Executive Chef Ryan Edwards, paired with esteemed wines from talented Barossa icons and artisans.

Connect with the genuine culture of Australia's premier wine region

Share in unique and memorable food and wine experiences available to guests of The Louise including private tastings with some of the Barossa's outstanding young and artisanal winemakers, rising stars and icons of the Barossa - many of whom don't usually offer public tastings. These may include a one-on-one Masterclass, private lunch and tasting with a winemaking family or a vineyard walk followed by a chat in front of a fire in a winemaker's barn. There is plenty of opportunity to experience the real Barossa.

<http://www.thelouise.com.au/explore/wine/>





True North – The Kimberley, Western Australia

The Oldest Art Known to Mankind, Oysters and Champagne.

A 'Farm to Table' event with a difference - intriguing rock-art points to a nearby harvest of plenty. See the story panels and ponder how life once was. Then join gatherers of more recent times and indulge in succulent oysters collected in the gallery's early morning light. Sample straight from the sea washed down with champagne or savour for a Kimberley sunset and, oysters on the bow.

A crowd-pleaser TRUE NORTH style. Kilpatrick with corn-fed black pig pancetta. Roasted with organic maple syrup until candied and crisp and dressed with home brewed tamarind tomato ragout – then slowly grilled in the shell. Naturals - lightly seasoned with Murray River sea salt, black pepper and citrus juice. Kimberley Sunsets drizzled with salmon roe, sour cream, lemon juice and vodka.

Fish with the Chef

It's not very often that you find an opportunity to accompany your chef as he or she hand-picks the evening's fare. It's even more-unique to stand side by side as you negotiate with an un-negotiable mud crab, or an aerial barramundi or a marauding mackerel. Hear their stories, witness skill beyond the galley and, make your own contribution to the menu. Land the catch of the day and then stay alongside as the chef demonstrates the processes involved – from the sea to your plate, a dining experience that practices what we preach - sustainable, organic and very Australian.

And the food style is to "let the fish do the talking" – only highlighting with ingredients that accentuate the natural sweetness and flavours of the fillet. Perhaps for lunch – seared barramundi, Broome mango & mud crab millet, roasted macadamias and mint salad.

Chat with the Chef

Sunset drinks on the beach are always a feature of a TRUE NORTH cruise. And here waits yet another opportunity to spend time with their masters of Australian cuisine. As the chef prepares fish in the smoker and sizzle mud-crabs in the coals - share the flavours of the day and drink-in the stunning colour of days-end.

Delicate finger-mark bream smoked with Raft Point lemon grass mixed with melaleuca paper-bark and red wine oak chips. Freshly caught mud-crab baked on red gum coals and served ceviche on the beach.

Then spend some time again when the chefs introduce the five-component cheese board served mild through to most robust and complimented with fine Australian wine. Benefit from personal tasting notes and learn history and technique.

Take Away Something More

The galley door is always open and guests on the TRUE NORTH are always encouraged to spend time with the chefs. You might encounter freshly prepared breakfast items like jams, marmalade, artisan honeys, or oil infused bread rolls made daily for the lunch and dinner settings. See butchery or fish mongering, jus and stock creation, curing, smoking, gently pressing and marinating with a Cryovac machine or cooking with a thermo regulated water bath. Watch them roll pasta, discuss how they prepare sashimi or simply take a photo to remind just how much you indulged whilst on-board the mighty TRUE NORTH. CONTINUED...





True North – The Kimberley, Western Australia

The Proof is in The Pudding!

Take seat next to a fellow-adventurer as the last of day's light dances on a horizon never obscured.

Invitation is extended by hand-crafted marri and immaculate settings whilst in the galley the chefs are ready to plate what they started to prepare no less than 72 hours previous.

They have brined shoulders of lamb, sous-veined with goose fat and herbs and slowly roasted. Then chilled, pressed and portioned ready to serve.

Confit garlic and thyme roasted lamb rumps sliced medium-rare - resting on wild mushroom potato puree and sticky lamb jus. With peppery watercress, yellow bean and hazelnut salad to finish.

Later, double-skin glasses are placed before one and all - topped with a disc of tempered white chocolate and five dots of burnt raspberry coulis. A drizzle of warm Kimberley honey then reveals cold-pressed seasonal nectarines and vanilla bean from Papua New Guinea.

<http://www.northstarcruises.com.au/aboard/fine-dining/>



This document updated 23/11/14.

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