







**SHARED TABLES CHEF'S IN NSW**



**'Restaurant Showcase Tour'**

**ITINERARY  
13<sup>TH</sup> – 16<sup>TH</sup> AUGUST 2006**

Date & Time	Programme
<b>Sun 13<sup>th</sup> Aug 2006</b>	
10.00am	<b><u>Meet at Group Check-in desk at Domestic Terminal Melbourne Airport TBA</u></b>
11.00am	Depart Melbourne direct flight to Sydney <b>(Flight details TBA)</b>
12.20pm	Arrive Sydney Airport
	Pick-up from airport by Coach – Commodore Coaches Ph: 02 9623 6111 Contact: Mike Bedford
	Coach transfer to Hotel – <b>Star City Sydney 80 Pyrmont Street Pyrmont Sydney Ph 02 9777 9000</b>
	 
	<b><i>This is the place to stay when you want first class 5 star luxury accommodation and all the action and excitement of Sydney's venue.</i></b>
	Check in at Hotel.
1.00pm	Depart hotel for lunch venue
1.15pm	Lunch at: <b><u>Aqua Dining</u></b> Cnr Paul & Northcliff Streets Milsons Point Ph: 02 9964 9998
	Executive Chef: Jeff Turnbull Cuisine: Contemporary
	
	<b><i>Awarded 1 Hat – Sydney Morning Herald G.F.G.</i></b> <i>'An ideal spot to paint Sydney's treasured trifecta: the House, the Bridge and the Harbour but you need to book well ahead for prized waterfront tables on the balcony. It is a classy occasion here with chef Jeff Turnbull dressing the menu up for dinner or down for lunch.'</i>
	Return to Hotel

Date & Time	Programme
7.00pm	Meet in hotel foyer. Depart for dinner venue
7.30pm	Dinner at: <b><u>Galileo – The Observatory Hotel</u></b> 89-113 Kent Street Millers Point Ph 02 9256 2215
	Executive Chef: Haru Inukai Cuisine: French - Japanese
	
	<p><b>Awarded 1 Hat – Sydney Morning Herald G.F.G. 2006</b>  <i>We have nothing but praise for The Observatory. 1920s glamour meets 2006 head-on as Chef Haru Inukai seamlessly blends his Japanese heritage with French training.</i></p>
	Evening concludes at approximately 11pm
<b><u>Mon 14<sup>th</sup> Aug 2006</u></b>	
7.00am onwards	Breakfast in the dining room
9.00am	Meet in hotel foyer
	<b>Tour of Star City Casino – Kitchens</b> <b>Hosted by Executive Chef, Lucas Van Agten</b>
	Coach transfer to Lunch venue
12.30pm	Lunch at: <b><u>Glass brasserie – Hilton Sydney</u></b> 488 George Street, Sydney Ph 02 9266 2000
	Executive Chef: Luke Mangan Cuisine: Modern French Brasserie
	
	<p><i>A new restaurant on the Sydney scene, Luke Mangan is performing wonders once again at glass brasserie. Simplicity and elegance are Luke's trademarks. Making the most of Sydney's abundant resources, his emphasis is on fresh, local and seasonal produce prepared using classical French techniques.</i></p>

Date & Time	Programme
3.00pm	<b>Guided Tour around Sydney's highlights</b>
5.00pm	Return to Hotel
7.00pm	Depart Hotel for dinner venue
7.30pm	Dinner at: <b><u>Kable's - Four Seasons Hotel</u></b> 199 George Street, Sydney Ph 02 9238 0000  Executive Chef: Marc Miron Cuisine: Modern Australian
	
	<p><i>Kable's, the Hotel's premier restaurant is reached by a sweeping grand staircase from the lobby and enjoys a substantial reputation in a city known for its exciting dining.</i></p>
	Evening concludes at approximately 11pm
<b><u>Tues 15<sup>th</sup> Aug 2006</u></b>	
7.00am onwards	Breakfast in the dining room
9.00am	Depart Hotel for Hunter Valley
10.00am	Visit to: <b><u>Tyrrells Winery – Hunter Valley</u></b> Broke Road, Pokolbin Hunter Valley NSW Ph 02 9889 4450
	
	<p><b>Includes Wine Masterclass Session with The Tyrrell family</b></p> <p><i>The Tyrrell's family association with the grape and vine began with Edward Tyrrell in 1858. Since then Tyrrell's has grown over nearly a century and a half to become Australia's largest and most prestigious winemakers.</i></p>

Date & Time	Programme
12.00pm	Depart for lunch venue
12.30pm	Lunch at: <b><u>Terrior Restaurant - Hungerford Hill Winery</u></b> 1 Broke Road, Pokolbin Ph 02 4990 0711
	Chef de Cuisine: Darren Ho Cuisine: Contemporary
	
	<p><i>Terrior Restaurant at Hungerford Hill Winery in the Hunter Valley scooped the awards pool, awarded 2006 Hunter Region Visa International Awards for Excellence from the Restaurant &amp; Catering Association of NSW. It's individual, contemporary and approachable – and pushes the boundaries in terms of style and quality.</i></p>
	Return to hotel. Relaxation
6.30pm	Depart hotel for dinner venue
7.00pm	Dinner at: <b><u>Astral – Star City Sydney</u></b> 80 Pyrmont Street Pyrmont Ph 02 9657 8767
	Executive Chef: Sean Connolly Cuisine: Modern French
	
	<p><i>Astral certainly is reaching sky high. It's 17 floors up in the casino hotel, with glorious 270 degree city views and Astral's kitchen demonstrates technique that rises above so many other hotel dining rooms.</i></p>
	Evening concludes at approximately 11pm

Date & Time	Programme
<b>Wed 16<sup>th</sup> Aug 2006</b>	
<b>7.00am onwards</b>	<p>Continental Breakfast in the dining room</p> <p>Check out of hotel. Luggage to be left with Concierge</p> <p>Meet in Conference room of hotel</p>
<b>10.00am</b>	<p><b><u>Masterclass “Global Food Trends”</u></b></p> <p>Presented by: Lachland Bowtell National Trade Marketing Manager Meat &amp; Livestock Australia</p> <div data-bbox="436 514 647 798" data-label="Image"> </div> <div data-bbox="743 632 997 741" data-label="Image"> </div>
<b>12.15pm</b>	<p>Depart for lunch venue</p>
<b>12.30pm</b>	<p>Lunch at: <b><u>Catalina Rose Bay</u></b> 1 Sunderland Avenue, Lyne Park Rose Bay Ph 02 9371 0555</p> <p>Executive Chef: Paul McMahon Cuisine: Contemporary</p> <div data-bbox="412 1167 1060 1598" data-label="Image"> </div>
<b>Times TBA</b>	<p><b><i>Awarded 1 Hat – Sydney Morning Herald G.F.G. 2006</i></b> <i>In a city blessed with more than its fair share of iconic dining locations, Catalina is one of the best and not afraid to flaunt it.</i></p> <p>Coach transfer to Sydney Airport</p> <p>Check in</p> <p>Depart Sydney direct to Melbourne (<b>Flight details TBA</b>)</p> <p>Arrive Melbourne Airport</p>

