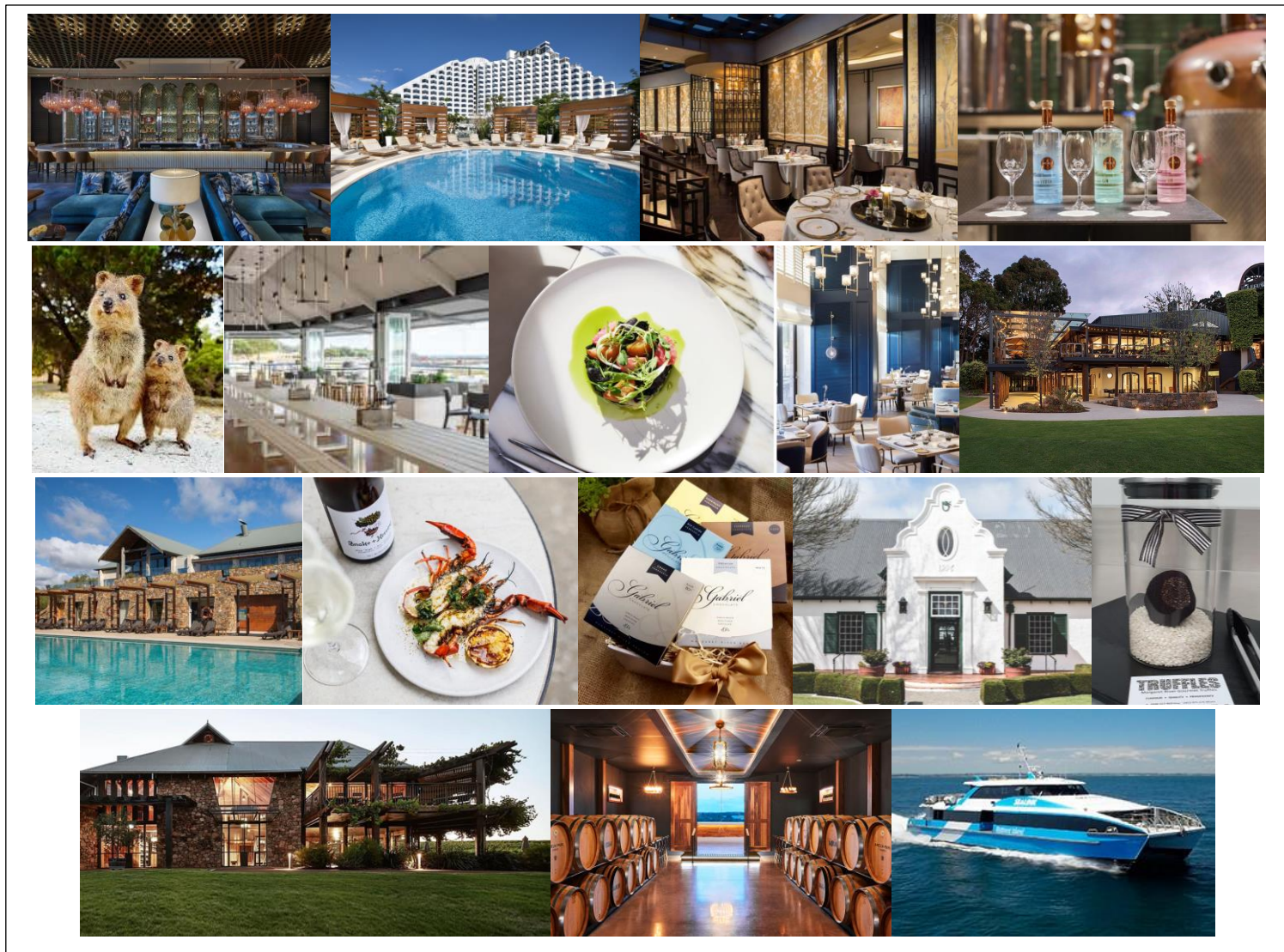


SHARED TABLES FOOD & WINE EDUCATIONAL TOUR TO PERTH & MARGARET RIVER SUNDAY 16 – FRIDAY 21 JUNE 2024



The 2024 Shared Tables annual food & wine educational tour is exploring Perth and Margaret River for 6 days & 5 nights for an exceptional food and wine culinary experience dining at award winning wineries and hatted restaurants. We will be staying at the 5* **Crown Metropol Perth** and the 5* **Pullman Bunker Bay**.

On arrival on Sunday 16 June, we will have our welcome reception at **Crown Perth** hosted by **Sean Marco Executive Chef**. A native of the United Kingdom, Sean has cooked for Queen Elizabeth II, worked at renowned hotels and Michelin starred restaurants. He brings two decades of global experience to oversee all Crown Perth's culinary dining experiences. Dinner will be at **Silks Restaurant** hosted by Macau born **Kwan Cheung Chef de Cuisine** Silks. Silks is known for its delectable dim sum through to moreish barbecue specialties, seafood delights and unique signature dishes. Kwan and his team will present authentic Cantonese experience fusing traditional techniques with contemporary flair. Chef Kwan travelled to Vancouver in the 90's and frequented Chinese restaurants. This is where his love for food and the desire to pursue a career as a chef began.

During our stay in Perth, we go on a bus tour of the city followed by an exclusive tasting of spirits including various vodka and gins. Our next excursion will be ferry-ride to the magnificent Rottneest Island, which boasts white-sand beaches and secluded coves and is home to the quokka, a small wallaby-like marsupial. Lunch will be hosted by **Quim Hernandez Executive Chef** **Sapphire Rottneest Hotel and Isola Bar E Cibo** which is a touch of Italy on Rottneest Island. Isola reflects the simplicity of island life, drinking and dining right on the beach.

That evening we will enjoy an exclusive dinner at **Hearth Restaurant** at the beautiful riverfront location within **The Ritz-Carlton Hotel**. Dinner will be presented by **Brian Cole Chef de Cuisine** whose cuisine harnesses the power of an open fire, billows of smoke and glowing

embers, you will be treated to meaningful and innovative dishes showcasing the best produce from Western Australia's premier farmers, fishermen and artisans. Hearst various awards include: 2024 - 16 Points – Hearst Restaurant – The Australian Good Food Guide Chef Hat Award / 2024 - Young Chef of the Year Award – Brian Cole – WA Good Food Guide / 2021 | 2022 | 2023 | Hall of Fame - Hotel Wine List Award - Hearst Restaurant - AHA WA Accommodation Awards for Excellence. Wines will be showcased by multi-award winning Howard Park Wines.

On arrival at Margaret River we will be welcomed by **Simone Horgan**, Joint Chief Executive with her brother, Justin Horgan, of their family winery, **Leeuwin Estate**, a boutique producer located in the picturesque Margaret River district. Simone Horgan will personally conduct a tour of the Art Gallery following by current release Art Series tasting hosted by **Cameron Haskel Cellar Door Manager**. Lunch will be hosted by Leeuwin Estate **Head Chef, Dan Gedge**, who commenced his career in the UK in 2000 with the Rick Stein group, where he worked for seven years before moving to the position of Head Chef at Custard Dining Rooms, which was recognised in the Michelin Guide and awarded AA Rosettes. Dan travelled to Melbourne in 2011 before discovering an affinity with the South West and joined Leeuwin Estate as Head Chef in April 2018. Ranking amongst the finest in Western Australia, the Leeuwin Restaurant receives much acclaim and Dan is a recipient of the WA Good Food Guide's Regional Chef of the Year.

Dinner will be at multi-award winning **Yarri Restaurant + Bar** which is the home of **Snake + Herring Wines**. Owners Redmond and Rachael Sweeny, Sal and Tony Davis, and **Aaron Carr** and Kym Eyres opened Yarri with a mind to offer fabulous dining within the township of Dunsborough. Yarri is an opportunity to show case their wines alongside exceptional food in a beautiful, modern dining room. Dinner will be presented by Head Chef Aaron Carr. Aaron cites legendary cookery figure René Redzepi as an important influence in his professional life. Aaron's menu is about seasonality, subtlety and authenticity brought to you by chef Aaron's take on delicious modern Australian food, expertly paired with wines from Snake + Herring.

Day three will include a tasting at **Gabriel Chocolate** which is Western Australia's first bean to bar Chocolate Maker - **Gabriel Myburgh** will host our tour.

A **Voyager Estate** wine tasting in the Voyager Estate Barrell Shed hosted by **Chief Wine Maker Tim Shand**. Tim is recognised internationally as an accomplished winemaker. His career has included international stints in iconic winemaking regions Chianti, Bordeaux, Oregon, and Burgundy, including Château Margaux and Domaine Dujac in France, before returning home to take up residence at Giant Steps Yarra Valley before taking over Voyager Estate in 2022. Lunch will be prepared by **Head Chef Travis Crane**. The wine-focused five-course seasonal tasting menu, bringing together the best regional produce to complement their organically farmed wines, is delivered with warmth, generosity, and finesse. Each dish is inspired by, and paired with, one of their organically grown wines. AGFG has awarded Voyager Estate Restaurant a hat in 2024.

No trip to Margaret River would be complete without a truffle experience so we will be visiting **Margaret River Gourmet Truffles** which launched in 2007 with a brave vision: to be the first farm business to produce the renowned black Perigord truffle.

Dinner will be a relaxed affair at **The Other Side of the Moon Restaurant & Bar** at the **Pullman Bunker Resort** hosted by **Executive Chef Mo Arun** who has ensured the direction for his range of dishes highlighting amazing local produce. Starring a who's who of the Margaret River's local best, the Other Side of the Moon Restaurant menu pays homage to local ingredients that flourish in Bunker Bay during the Wardandi six seasons.

Thursday will include a private wine tasting and lunch at the famous **Vasse Felix**. Established in 1967 by regional pioneer Dr Tom Cullity, Vasse Felix is Margaret River's founding wine estate. Starting in the Holmes à Court Gallery our wine tasting will be hosted by **Estate Sommelier, Evan Gill** DipWSET before moving upstairs to the critically acclaimed restaurant to experience a tasting menu with the Icon wine match which includes Heytesbury Chardonnay and Tom Cullity Cabernet Malbec. **Head Chef Cameron Jones** will provide insight into the wine driven menu and how it influences his cooking. The Vasse Felix Restaurant is one of Australia's draw-card establishments and is regularly reviewed alongside the best in the country. Some recent critical acclaim include: WA Good Food Guide 2024 Regional Restaurant of the Year / WA Good Food Guide 2022 Excellence, Front of House / WA Good Food Guide 2021 Restaurant of the Year / Two Chef Hats The AGFG / Gourmet Traveller 2023 Top 10 WA Restaurants / Australia's Hot 20 Restaurants 2021 (The Australian) / No.1 Top 21 Dishes of 2021 The West Australian.

Our final dinner will be an exclusive experience at **Amelia Park Wines** which is a 5-Red Star rated winery by Halliday's Wine Companion, having held a five-star rating continuously for 11 years - truly the best of the best. Established in 2009, they produce fine wines from Western Australia's most renowned winemaking region, Margaret River. Winemaker and co-owner **Jeremy Gordon** believes success starts in the vineyard, where great wines are grown from superior and consistent fruit quality. Dinner will be presented by award winning **Head Chef Blair Allen** and his **Sous Chef Cohen Wright** who run a kitchen dedicated to showcasing fresh ingredients, with a woodfired oven and grill burning local Jarrah for heat and flavour at its centre. Blair's bistro-style food is crafted from local produce, some from the restaurant's own garden. The result is intensely flavoured food designed to share.

\$2795.00 per person twin share*

This tour would be valued at \$6000 but is subsidised for the exclusive benefit of Shared Tables guests

Tour Package includes:

- Two nights stay twin-share at the 5* Crown Metropol Hotel Perth including full buffet breakfast daily
- Three nights stay twin-share at the 5* Pullman Bunker Bay Resort including full buffet breakfast daily
- Welcome reception Crown Perth
- Dinner at Silks Crown Perth
- Wine tasting and dining at award winning Margaret River winery Restaurants including:
 - o Leeuwin Estate
 - o Vasse Felix
 - o Voyager Estate
 - o Amelia Park
 - o Snake & Herring at Yarri Restaurant
- Spectacular beach dining at Rottnest Island Isola Bar e Cibo
- Gin and Vodka tasting at Republic of Fremantle
- Exclusive dining experience at multi-awarded Hearth Restaurant, The Ritz-Carlton Perth
- Leeuwin Estate private Art Gallery tour
- Specialty chocolate tasting at Gabriel Chocolate
- Margaret River Gourmet Truffle tour
- Dinner at The Other Side of the Moon Restaurant & Bar at the Pullman Bunker Resort
- Luxury coach transfers daily to all activities
- Return ferry ride to Rottnest Island and site seeing including quokka spotting
- Daily activities including sight-seeing of Perth

**for single room accommodation a \$600.00 per person additional payment will apply = \$3395.00 per person single room*

TERMS AND CONDITIONS

This tour offer is for a max of 40 participants and is **STRICTLY ONLY AVAILABLE TO SHARED TABLES MEMBERS** and is non-transferable.

Please advise any dietary requirements at time of booking.

Bookings can be made online at www.sharedtables.com.au and full payment is required to confirm your attendance.

We advise that the 5-star Crown Hotel Perth and the 5-star Pullman Bunker Bay Resort requires you to present a current credit card on check in for incidentals that will be charged to your room. This could include drinks, laundry, telephone calls and any personal charges during your stay.

The dress code for the trip is smart casual for lunch & dinner. Book your own flights arriving Crown Perth no later than 4.00pm Sunday 16 June 2024. Book your own return flights to Melbourne. Bus drops off at Busselton Airport at 10.00am or Perth by 3.00pm on Friday 21st June 2024. On arrival and departure from the airport book your own hotel transfers.

Full details of the entire trip will be listed in the itinerary. This tour is specifically aimed at taking Australia's leading chefs and hospitality professionals on a food and wine educational tour.

****Itinerary subject to change without notice***