



1 The bucolic scenery of the Barossa Valley.

2 Modern dining.



GREAT AUSTRALIAN BITE

The macho barbecuing culture may still exist but Australia's culinary ability now stretches much further

FACT FILE

All the experiences mentioned can easily be included in your tour of Australia. Our new Australia brochure is due out shortly, please call our specialists on 01869 276 345 to reserve a copy and to discuss your travel plans. For guidance a two week tour starts from £1,700.



The slightly pretentiously named 'Pacific Rim Fusion' cuisine and an expertise in producing high quality wines has done much to enhance this reputation. The traveller will now encounter superbly prepared fresh ingredients in all the main centres, plus the opportunity to try a few more dubious delicacies such as the 'pie floater', as well as the chance to sample traditional Aboriginal staples.

The undulating hills of the Barossa Valley, first settled by German Lutherans, are home to magnificent old churches, wineries, and traditional butchers and bakers. The Margaret River saw its first vines planted in the 1960s but is now known as the 'Bordeaux of the New World' and is well worth a few days' exploration. It's possible to stay at some of the vineyards – they make an excellent base – and of course, there are plenty of tasting opportunities. Australia's other wine regions: the Yarra, Clare and Hunter Valleys, are similarly fascinating and well worth exploring.

If you are passing through Adelaide, a visit to its impressive food market is definitely worthwhile. Sydney

Rock Oysters and other abundant seafoods, as well as free range meats, olives and other gourmet items, sit alongside an eclectic mix of stalls selling everything from homemade chocolates to traditional Aboriginal foods gathered off the land.

Pacific Rim Fusion cuisine is subtly blended together by innovative chefs combining European, Asian and Pacific influences. It can now be found in restaurants all over Australia where sophisticated dishes are served in a universally relaxed atmosphere that stems from the time when traditional Australian food simply meant the barbeque. Of course, the 'barbie' is still a cornerstone of Australian life and anyone staying with friends or family will enjoy at least one. The stereotype of eating burnt steaks and snags (sausages) is somewhat outdated though, and the tuna steaks, lean kangaroo meat and fresh scallops make for a far more mouth-watering experience.

To combine the outback, culture and an alternative culinary experience you can visit Gunya Titjikala. Here, as a guest within a remote desert Aboriginal community, you can learn about the art, culture, landscapes and

dreamtime of Australia's original inhabitants. Delicious meals are prepared by the resident 'bush tucker' chef where western style dishes are combined delicacies such as local witchetty grubs, and wild fruits and berries.

FOUR OF THE BEST

Edna's in Sydney

Native Australian cuisine.

Harry's Café de Wheels Pie n' Pea Wagon, Woolloomooloo

Best place to sample 'pie floaters'.

Circa, St Kilda, Melbourne

Wonderful Australian fine dining.

Aqua Dining, Milsons Point, Sydney

Next to Luna Park, overlooking the swimming pool and looking back over to the city with the bridge and opera house in view.

"Throw another shrimp on the barbie" - 30,000 tons of shrimps are annually thrown on to Australian barbeques