

FOOD & WINE EDUCATIONAL TOUR TO SYDNEY

Monday 5th to Thursday 8th September 2016



Shared Tables annual Food & Wine Educational tour is off to Sydney and we will be dining at some of Sydney's premier restaurants. Spectacular views and exquisite food will be showcased during our 4 day and 3 night excursion.

Highlights of the tour include dining at the impressive Sydney Morning Herald Two Chef Hat LuMi Bar & Dining (www.lumidining.com) with Federico Zanellato; Two Chef Hat recipient James Viles of Biota (www.biotadining.com) is joining forces with Geoff Haviland, Fresh Catering's Culinary Director (www.freshcatering.com.au) to create a unique menu at the iconic Sydney Museum of Contemporary Art. Quebec born and acclaimed chef Serge Dansereau's One Chef Hat restaurant Bathers' Pavilion, Balmoral Beach (www.batherspavilion.com.au) is another highlight.

Enjoy lunch at the One Hat Chef Restaurant Catalina (www.catalinarosebay.com.au) perched on the edge of the water in Rose Bay hosted by restaurateurs Judy and Michael McMahon. In keeping with amazing views we will dine at the highly awarded Aqua Dining (www.aquadining.com.au) arguably the best breathtaking views of Sydney hosted by Italian Chef Davide Rebeccato.

Dine at newly opened Saint Peter (www.saintpeter.com.au) hosted by Chef - Josh Niland recognized as one of Sydney's finest young chefs. Saint Peter is small 34 seat restaurant specialising in seafood. Finish our tour on a high at the award winning One Chef Hat China Doll (www.chinadoll.com.au) situated on the iconic Finger Wharf at Woolloomooloo, hosted by Head Chef Frank Shek. China Doll showcases a modern take on culinary traditions from China, Hong Kong, Japan and South East Asia

Further activities include visits to some of Sydney's iconic tourist spots and a guided tour and Masterclass hosted by John Susman of Fishtales (www.thefishtale.com.au/2015) at the historic Sydney Fish Market (www.sydneyfishmarket.com.au/home). We will be staying at the 5 Star Luxury Amora Hotel Jamison (www.sydney.amorahotels.com).

Wine will be sponsored by Tokar Estate Yarra Valley Victoria (www.tokarestate.com.au) and Serafino McLaren Vale South Australia (www.serafinowines.com.au)

SHARED TABLES FOOD & WINE EDUCATIONAL TOUR TO SYDNEY

TERMS AND CONDITIONS

This tour offer is for a maximum of 30 participants and is strictly only available to Shared Tables members and is non transferable.

Please book early to avoid disappointment. 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 AMORA Hotel Sydney requires you to present a current credit card on check in for incidentals that you bill 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 with jacket for dinner. Book your own flights to and from Sydney. You must arrive at the hotel prior to Midday on Monday 5th September and transfers to the hotel are at your own expense. Coach drop off to the airport on Thursday 8th September will be arranged so please book your return flight after 5.00pm.

**Itinerary subject to change without notice*

<p>\$1495.00 per person including GST twin share*</p>	<p>Tour Package includes</p> <ul style="list-style-type: none">• Three nights stay twin share at the AMORA Jamison Hotel Sydney including full buffet breakfast• Four lunches including: Bathers' Pavilion One Chef Hat hosted by Chef Serge Dansereau; Catalina Rose Bay One Chef Hat hosted by Michael and Judy McMahon along with Chef Mark Axisa; Saint Peter hosted by Chef Josh Niland and China Doll One Chef Hat hosted by Chef Frank Shek• Three dinners including: Museum of Contemporary Art with Two Hat Chef James Viles - Biota Dining and award winning Chef Geoff Haviland Fresh Catering; Award winning Aqua Dining hosted by Chef Davide Rebecato and LuMi Bar & Dining hosted by Two Hat Chef Federico Zanellato.• All transfers in Sydney (excluding airport pick up on arrival and all flights)• Tour and Masterclass at the Sydney Fish Market hosted by John Susman Fishtales <p><i>*for single room accommodation a \$455.00 including GST additional payment will apply</i></p>
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Shared Tables would like to acknowledge our Sponsors



Midday

Meet at Five Star Amora Hotel Jamison Sydney Check In

11 Jamison Street,
Sydney NSW 2000
P: (02) 9696 2500
E: <http://www.sydney.amorahotels.com>



AMORA HOTEL
JAMISON SYDNEY

The 5 star Amora Hotel Sydney is centrally located within Sydney's CBD and only a 6-minute walk from Wynyard train station and 1.6 km from the Sydney Opera House.

The rooms provide free Wi-Fi, 24-hour room service and flat-screen TVs. They also include minibars, plus tea and coffeemaking equipment.

The Amora Hotel provides 415 stylish guest rooms which have been recently refurbished, two restaurants and a bar offering exceptional wining and dining facilities. The hotel also houses eight meeting and conference rooms, a dedicated relaxation zone incorporating Amora Day Spa, a heated indoor swimming pool, steam room, sauna, jacuzzi and gym.



12.30pm

Depart Hotel via coach to Bathers Pavilion

1.00pm

Bathers' Pavilion Balmoral

4 The Esplanade,
Balmoral NSW 2088
P: 02 9969 5050
W: <http://www.batherspavilion.com.au>
www.facebook.com/BathersPavilion



Activity – Lunch

The Bathers' Pavilion is owned by chef, Serge Dansereau who was recently awarded One Chef Hat in the 2016 Sydney Morning Herald Good Food Guide Awards.

The Bathers' Pavilion presents a crisp, modern dining room designed to take in stunning views of Balmoral Beach. The restaurant serves dishes that showcase European culinary traditions, with seafood the star of the menu.

The emphasis is on fresh produce grown by small producers. The extensive wine list includes a great choice of Australian and imported wines, both current and older vintages.

The food is appropriate to its surroundings. Some traditional cooking methods such as slow cooking in a wood fired oven or grilling on vine leaves are used. Serge’s approach to the food is uniquely Australian. His experience with food and maturity are of paramount importance in achieving the flavours, yet are modern in approach.

Both the food and wine lists have a close relationship with the seasons and change accordingly. They reflect Bathers’ special relationships with small producers and growers. The Restaurant has a comprehensive wine list, including a “Small Vineyards” list. About one third of the wines are aged, one third current vintage Australian and the last third imported wines.



4.30pm

Return transfer to Amora Hotel Sydney

7.00pm

Meet foyer for departure to Museum of Contemporary Art

7.30pm

Museum of Contemporary Art with James Viles Two Hat Chef & Fresh Catering Geoff Haviland

140 George Street

Sydney NSW 2000

P: 02 9245 2461

W: <http://www.freshcatering.com.au>

W: <http://www.biotadining.com>



Activity – Dinner

James Viles, Chef and owner of two hatted Biota Dining in Bowral is Fresh Catering’s Consultant Chef. Fresh Catering headed by internationally acclaimed Culinary Director, Geoff Haviland in partnership with James will create a unique culinary experience for Shared Tables at the amazing Sydney Museum of Contemporary Art.

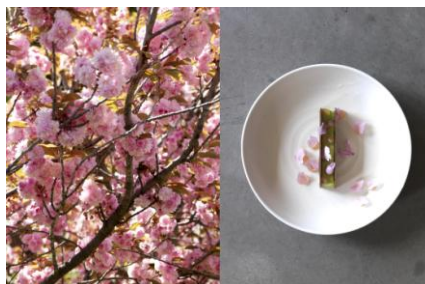
The two acclaimed chefs are old friends. Geoff and James share a vision to strengthen their commitment and passions to sustainability, local produce and botanical ingredients.

Geoff’s background includes key roles in Michelin Star rated restaurants such as French inspired L’Ortalan in the United Kingdom (2 Michelin Stars), The Schweizer Stub in Germany (2 Michelin Stars), and The Boathouse in Canberra, he was Executive Chef at both InterContinental Hong Kong and the Hyde Park Hotel in London. Geoff was Group Executive

Chef - Dubai UAE for the five InterContinental Hotels Group. Prior to joining Fresh Catering Geoff was Executive Chef for Palazzo Versace until 2013.

Each dish will be carefully crafted focusing on organic produce, artisanal ingredients and propagated and foraged botanicals to bring paddock, plant and plate closer together allowing you to experience Biota Dining's celebrated cuisine.

The MCA offers uninterrupted views across Sydney Harbour and is one of Sydney's hottest venues.



11.30pm

Return transfer to Amora Hotel Sydney

Tuesday 6 September

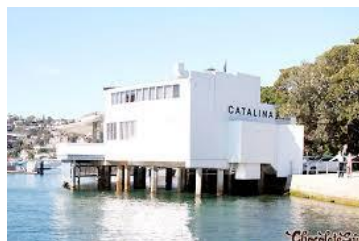
11.45am

Depart via coach for Catalina Rose Bay

12.30pm

Catalina Rose Bay

1 Sunderland Avenue
Lyne Park Rose Bay
Sydney NSW 2029
P: 02 9371 0555
W: <http://www.catalinarosebay.com.au>



CATALINA

Activity: Lunch

Catalina has been a Sydney icon for the past 21 years with Michael and Judy McMahon at the helm along with second generation James and Kate continuing in the family tradition. They were recently awarded One Chef Hat in the 2016 SMH Good Food Guide Awards.

Perched on the edge of the water in Sydney's Rose Bay, the Catalina dining room offers unobstructed harbour views coupled with exceptional food. Dishes on the seafood-inspired Modern Australian menu are beautifully cooked and presented and visitors can join the well-heeled crowd watching sea planes take off and land on the water. Catalina's kitchen remains open from midday till late.

James followed his parents into restaurants with stints at fine diners such as banc, Buon Ricordo and est., as well as Sydney favourites Rockpool Bar and Grill and China Doll. James runs the dining room and brings a wealth of fine dining and service experience to Catalina.

Kate came up through cocktail bars in the Merivale Group, such as Hemmesphere and The Den (at Ivy), and has brought in fresh and exciting ideas. The greatest example to date is Kate's famed annual New Year's Day party, which has become an iconic event on Sydney's party calendar.

The kitchen is run by Executive Chef, Mark Axisa. Mark completed his cookery apprenticeship at Catalina and has worked his way through all areas in the Catalina kitchen over the past 12 years. In November 2015 Mark accepted the position of Executive Chef.

Mark's long association with and experience at Catalina ensures continuity and his passion is reflected in some exciting new dishes alongside the Catalina favourites.



3.30pm **Depart Catalina return to Amora Hotel Sydney via Bondi Beach**

7.00pm **Meet hotel Foyer for departure to Aqua Dining**

7.30pm **Aqua Dining Milsons Point**
 Corner Paul & Northcliff Street
 Milsons Point, NSW 2061
 P: 02 9964 9998
 W: <http://www.aquadining.com.au>

Activity: Dinner

Situated above the 1930's North Sydney Olympic Pool, Aqua Dining is a refined award-winning restaurant that boasts one of the best international cityscapes.

Aqua Dining offers a quintessential Sydney dining experience with unrivalled harbour views that sweep from Luna Park to the world famous Sydney Harbour Bridge and the Sydney Opera House.

Executive Chef Davide Rebecato uses the freshest Australian produce to create one of Australia's top contemporary Italian menus. Freshly made pasta and seasonal ingredients play major roles in the creative menu and highlight Davide's love for good Italian cooking. An extensive award winning wine list matched with seamless and friendly service completes this sophisticated dining experience.

Coming from three generations of bakers, Davide grew up around cooking from a young age and has followed his passion around the globe.

After attending hospitality school in Padova, Italy he headed over to London to work as the Sous Chef at Black Truffle and later as Sous Chef at Italian restaurant Latium. After 2006, he travelled back to Italy to work at Imago in Rome, as Sous Chef at a Michelin starred



restaurant.

Looking for a new adventure, he headed to New Delhi, India and headed a team of seven chefs at Oberoi Hotels and Resorts. During his time in India he was able to strengthen his understanding of Italian fine cuisine while creating new ways to serve his signature dishes to suit the Indian palate. Davide has a deep love and passion for Italian cuisine and while he's very creative in the kitchen, he respects the original versions of dishes and thrives to showcase the best of the classics.



11.30pm

Depart Aqua Dining and return to Amora Hotel Sydney

Wednesday 7 September

7.15am

Meet foyer for departure to the Sydney Fish Market

7.30am

Sydney Fish Market

Bank St & Pyrmont Bridge Road

Sydney NSW 2009

T: 02 9004 1100

W: <http://www.sydneyfishmarket.com.au/home>

W: <http://www.thefishtale.com.au/2015>



Activity: Tour and Masterclass

Enjoy a guided tour of the Sydney Fish Market conducted by John Susman from Fishtales. Fishtales has an accumulated knowledge of over 50 years in the global seafood and restaurant industries, the Fishtales team represent a wealth of experience in sales, marketing and strategic development in seafood. Get a unique and hands on insight from John on the workings of the market and its traders and produce.

Sydney Fish Market is the largest market of its kind in the Southern Hemisphere and the third largest seafood market in terms of variety in the world. A working fish market, SFM sources product both nationally and internationally and trades over 13,500 tonnes of seafood annually - with up to one hundred sustainable seafood species traded every day and approximately 500 species traded annually.



11.30am

Depart Sydney Fish Market for lunch at Saint Peter

Midday

Saint Peter

362 Oxford Street

Paddington

W: www.saintpeter.com.au

instagram @saintpeterpaddo



Activity: Lunch

Due to open in September, Saint Peter is the brainchild of chef Josh Niland. Josh has worked in the kitchens of Glass Brasserie, The Fat Duck, Est. Restaurant, The Woods Restaurant & Grain Bar and was Head Chef at Fish Face. Josh will open his first 34 seat venue along with his wife Julie Niland. Shared Tables will be given the opportunity to be amongst the first diners at this exciting new restaurant.



Saint Peter will be an Australian fish eatery that showcases the very best of Australian seafood. The focus is high quality simplicity. All the fish will be processed and dry filleted on site, giving Josh and his team the opportunity to serve the highest quality product and utilise the whole fish, championing fish offal.





Fish will be stored in a custom designed cool room allowing Josh to explore new methods of dry ageing whole fish. Fish will be expertly cooked and served, paired with a vegetable that best highlights the species' unique flavour.

Josh's commitment will be the attention to detail in all things fish will flow down into everything they do; the vegetable preparations, exquisite tarts for dessert and concise Australian wine list are all selected to be high quality simplicity.

Josh believes that fish is the one protein he wishes we could eat more of; Saint Peter will be an accessible restaurant that provides this opportunity.



4.00pm	Depart Saint Peter and return to Amora Hotel Sydney
7.00pm	Meet foyer for departure to LuMi Bar & Dining
7.30pm	<p>LuMi Bar & Dining 56 Pirrama Road Pyrmont NSW 2009 P: 02 9571 1999 W: http://www.lumidining.com</p>  <p>Activity: Dinner</p> <p>LuMi Dining is Federico Zanellato's first restaurant and he is excited to bring Sydney a new dining experience, which will be the synthesis of creativity and custom mastered throughout his career and is known for fusing Italian and Japanese flavours.</p> <p>Federico Zanellato and his team have been rewarded with two Chef Hats from the Good Food Guide 2016.</p> <p>The name LuMi (masc.) noun: Italian for small lights. Beneath a multitude of pendent lights creating an intimate atmosphere, LuMi Dining comes to life under the guidance of Chef Federico Zanellato and his wife and Sommelier, Michela.</p> <p>Federico Zanellato began his career working in the top restaurants in Europe including La Pergola alongside Heinz Beck and The Ritz, London. After travelling to Japan, he developed a passion for Japanese food culture and underwent further training at Ryugin in Tokyo.</p> <p>After returning briefly to Italy, he set his sights on making Australia home with his wife and business partner, Michela Boncagni. He commenced his Australian career at Ormeggio at the Spit as Head Chef, where he secured two Chef Hats during his four year tenure.</p> <p>During his time at Ormeggio, he also participated in a restaurant exchange program at Noma and Attica, providing further inspiration for his own food vision.</p> <p>The glass-fronted restaurant offers an enchanting view of sparkling harbour and city lights, with an equally impressive tasting menu to match. LuMi is earnest but relaxed fine dining, right on the harbour.</p> 
11.00pm	Depart LuMi Bar & Dining and return Amora Hotel Sydney

11.00am	<p>Check Out Amora Hotel</p>
11.30am	<p>Meet foyer for departure to China Doll</p>
11.45am	<p>China Doll 4/6 Cowper Wharf Road Woolloomooloo NSW 2011 P: 02 9380 6744 W: http://www.chinadoll.com.au</p>  <p>Activity: Lunch</p> <p>China Doll is an award-winning restaurant with One Chef Hat 2016 Sydney Morning Herald. Situated on the historic Finger Wharf in Woolloomooloo it offers an innovative menu, and spectacular views of the Sydney city skyline.</p> <p>China Doll showcases a modern take on culinary traditions from China, Hong Kong, Japan and South East Asia. The menu is inspired by premium and ethically sourced produce providing a balanced menu of generously portioned, modern Asian dishes.</p> <p>At the helm of the kitchen is head chef Frank Shek, who began his culinary career at the age of six working in his family's Chinese restaurant in Scotland. Frank quickly developed a taste for an exciting and fast-paced kitchen, learning self-discipline, a strong work ethic and intricate techniques handed down through the generations of his Cantonese family.</p> <p>Frank has worked at China Doll since its inception and is inspired by his dynamic team comprising of chefs from all across Asia, including Korea, Indonesia, Nepal, China, Bangladesh, Macau, Cambodia, Laos, Thailand, Taiwan and Vietnam. He feels incredibly fortunate to have such a diverse and hardworking team surrounding him and is driven by ensuring all guests have an outstanding dining experience.</p>   
3.00pm	<p>Tour Concludes</p> <p>Bus Transfer to Sydney Airport (please ensure all return flights are booked AFTER</p>

	5.00PM)
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****Please note: This itinerary is subject to change without notice.***