

FOOD & WINE EDUCATIONAL TOUR TO THE MORNINGTON PENINSULA JULY 28 – 29, 2019

Sunday 28 July to Monday 29 July 2019



Shared Tables is hosting a two day/one night regional food & wine educational tour to Victoria's Mornington Peninsula. The tour commences Sunday July 28 with a private coach departing **midday** from Melbourne's Federation Square traveling directly to the RACV Cape Schanck Resort.

On arrival a light lunch will be served and you are free to spend the afternoon at your leisure. A showcase dinner with wines from Paringa Estate will be hosted by Executive Chef Josh Pelham in the RACV Cape Schanck signature restaurant Cape.

Josh Pelham started his career at Matteo's and Fenix and went on to serve an apprenticeship at Sofitel's The Culinary Academy where he won awards at the Melbourne Culinary Challenge (2004), the 20th Daryl Cox Memorial Apprentice Culinary Competition (2005) and at the World Skills Australia Culinary Competition (2005). After receiving the Hotel Sofitel 2006 Apprentice of the Year Award, he moved to London to the two-star Michelin restaurant, The Square in Mayfair and during this time he made headlines in the UK media for his second placing at the 2007 Young Chef of the Year competition. Pelham broadened his repertoire working in private catering for European luxury resorts and yachts and was offered a three-month placement working with his idol Thomas Keller at the three-star Michelin restaurant The French Laundry, in California. Returning to Melbourne in 2010, Pelham joined the acclaimed The Press Club and was named Victorian state winner in the Electrolux Young Chef of the Year 2011 awards. After a brief return to The Square, Pelham returned to Melbourne in 2014 and joined Scott Pickett's One Hat restaurant Estelle, in Northcote. Since taking on the Executive chef role in 2017 Josh has been the driving force behind the culinary achievements of the recently opened RACV Cape Schanck resort. On Monday 29th July enjoy a fully cooked buffet breakfast at the resort, followed by coach departure at **10.30am** to Point Leo Estate.

On arrival at Pt Leo Estate you can browse the Sculpture Park and gardens before lunch commences at midday. Hosted by highly acclaimed chef - Phil Wood Culinary Director at Pt Leo Estate on Victoria's Mornington Peninsula. The two restaurants at Pt Leo Estate, Laura and Pt Leo Restaurant, were together named Victoria's No. 1 restaurant in the Sunday Herald Sun 2018 Delicious 100. Laura was awarded New Restaurant of the Year and Two Hats at the 2019 Good Food Guide Awards, New Restaurant of the Year at the 2019 Gourmet Traveller Restaurant Awards, Hottest Regional Restaurant in The Weekend Australian's 2018 Hot 50 Restaurants and Best Regional Restaurant at the Time Out Melbourne Awards. Laura is one of only four Relais & Châteaux properties in Australia – the only in Victoria. Pt Leo Restaurant was awarded One Hat at the 2019 Good Food Guide Awards. Wood was previously Executive Chef of Sydney's Rockpool est. 1989 and Eleven Bridge. Under his leadership, Rockpool est. 1989 was awarded Three Hats by the Sydney Morning Herald Good Food Guide, Three Stars by Australian Gourmet Traveller and, in 2016, it was named the magazine's Restaurant of the Year. Born in New Zealand, Wood won the Josephine Pignolet Award for best young chef at the 2007 Sydney Morning Herald Good Food Guide Awards while working at Tetsuya's Restaurant in Sydney and then worked at Thomas Keller's The French Laundry in the Napa Valley.

Depart Pt Leo Estate at **4.00pm** for coach return to Melbourne drop off at Federation Square (estimated time of arrival 5.30pm).

SHARED TABLES FOOD & WINE EDUCATIONAL TOUR TO THE MORNINGTON PENINSULA SUNDAY 28 – MONDAY 29 JULY 2019

TERMS AND CONDITIONS

This tour offer is for a max of 52 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.

PLEASE NOTE: BOOKINGS MUST BE MADE ONLINE BY FRIDAY 28 JUNE TO SECURE THE HOTEL ACCOMMODATION

We advise that the RACV Cape Schanck 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 with jacket for lunch and dinner.

**Itinerary subject to change without notice*

<p>\$425.00 per person twin share*</p>	<p>Tour Package includes:</p> <ul style="list-style-type: none"> • One night stay twin share at the RACV Cape Schanck Resort including full buffet breakfast • Coach transfer to and from venues and from Melbourne (Federation Square) • Light lunch including selected beverages at RACV Cape Schanck Resort • Showcase dinner including Paringa Estate wines at RACV Cape Schanck Resort • Showcase lunch at Laura with matched wines from Pt Leo Estate • Tour of Point Leo Estate Sculpture Park and gardens <p><i>*for single room accommodation a \$100.00 per person additional payment will apply = \$525 per person single room</i></p>
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