

EXPLORE YOUR PASSION FOR AUSTRALIA

THERE'S NOTHING
LIKE AUSTRALIA



Explore Your Passion For... + FOOD AND WINE

Each week we speak to a well known industry personality about indulging a passion in Australia. To kick off the 'passion series', we catch up with David Libeau - Head of Marketing, Stella Travel Services and talk food and wine.

1. Why would you travel to Australia to indulge in your passion for Food & Wine?

It's easy, the abundance of choice on offer and the huge regional variety. While primarily a white wine drinker by choice in New Zealand, I really enjoy the fantastic Aussie reds. To please my chardonnay palette, The Hunter, the Barossa and Margaret River all produce some great wines. I love the huge variety of restaurants on offer and the wide range of small cafes serving great coffee and counter food. It does not matter where you go, there is always somewhere great to eat and drink.

2. Where is your favourite place/s to experience food and wine in Australia?

Too many to choose! I have had awesome city and country food and wine experiences in Victoria, NSW, SA and WA. I have not been to QLD in recent years but I hear Brisbane in particular has some great experiences to offer. Some recent highlights include Movida, The



Press Club, Rosetta (Neil Perry) in Melbourne and The Lake House, Daylesford in Victoria. In Sydney and NSW Black (Teague Ezard at Star, Fu Man Chu in Darlinghurst and Manfredi at Bells in Killcare (Steve Manfredi)

3. What do you love most about this place?

I am not going to upset anyone by just choosing one. It's all about the moment and they were all great.

4. What do you think is the most appealing about this place for lovers of food and wine?

It's all about the diversity of food and wine experiences that make Australia so special

6. Your standout Australian experience

Getting out of the cities and discovering amazing food and wine in very small country towns like Daylesford in Victoria and Killcare in NSW.

7. You would go back tomorrow for ...

More of the same and there is always a new restaurant, cafe or bar to familiarise myself with!

Josh Emmett Rides High In Victoria

Celebrity chef, restaurateur and judge on Masterchef New Zealand biked his way Victoria's High Country, describing the experience as an "amazing way to travel from town to town and great use of unused rail systems."

This really was a 'hunter gatherer' experience of a very boutique kind. If you get tired of cycling or would like to linger a little longer at one of the regions renowned wineries, then the good folk of High Country Bike Adventures simply pick you and your bike up!

Amongst the bounty collected along the way was butter from boutique crafted Myrtleford, Beechworth honey, Milawa Olives and the 'largest, most impressive steaks Josh has ever cooked with.'

Josh's lasting impression of this region was the "great range of local products and also to be able to meet some wonderful people doing great things with food and wine and total commitment to honest use of the ingredients."

[Click here.](#)



Regional Australia Finds Favour With Top Kiwi Foodies

Of the many well known Kiwi foodies to indulge their passion for food and wine in regional Australia, the most high profile one of recent times was celebrity chef Al Brown who presented the television series 'Dishing up Australia with Al Brown.'

Al's culinary odyssey, which he described as being all about people, places and produce took him beyond our favourite gateway cities to uncover the best local flavours on offer - served the best way Al knows how - fresh!

From the highly prized oysters of New South Wales's South Coast to mud crabbing in the northern reaches of Western Australia and a culinary bounty between, Al brought the flavor of Australia right into the homes of Kiwis.

Follow in the footsteps of Al Brown in Australia at australia.com/albrown

Al Brown with Australian food icon, Maggie Beer