

23 NOV - 1 DEC 2024 • NORFOLK ISLAND TRAVEL CENTRE PRESENTS

# FOOD LOVERS WEEK ON NORFOLK ISLAND 2024

AND TRADITIONAL THANKSGIVING CELEBRATIONS

### Holiday Package Inclusions:

- ✓ Return airfare to Norfolk Island + airline taxes
- ✓ Return airport transfers while on-Island
- ✓ 7 nights accommodation + 7 days car hire
- ✓ Bonus discount vouchers & tote, admission to 'World of Norfolk' Exhibit & 6 DIY Tours

### ★ Food Lovers Week Package:

- ✓ Norfolk Island Breakfast Hamper on arrival
- ✓ 3-course Welcome dinner at The Boatshed + 1 free drink
- ✓ 2-course dinner at Hilli Restaurant
- ✓ Bailey's Restaurant Afternoon Tea Party
- ✓ Thanksgiving Day Luncheon
- ✓ Food & Wine Experience at Two Chimneys Winery
- ✓ Fitzy's Lavender Farm Tour
- ✓ Island Life Coach Tour
- ✓ A Grateful Eco-Offering at Prinke Eco Store
- ✓ 2-course Farewell Dinner at The Homestead



### STAYING AT HIBISCUS REGAL APARTMENTS

→ BNE 23-30 NOV 24 | → SYD 24 NOV -1 DEC 25

from \$2,969\* pp | from \$2,989\* pp

Limited rooms available – call today to secure yours!

### UPGRADE YOUR ACCOMMODATION:

#### CREST APARTMENTS

from \$240\* pp

Self-contained units

#### GOVERNOR'S LODGE

from \$590\* pp

Pool & restaurants on-site

### Inspire your palate in 'Pacific Paradise' 2024!

You are welcome to join our time honoured, Thanksgiving tradition and experience a unique package showcasing our sensational seasonal produce and sumptuous local cuisine on this *week-long celebration of our way of life!*

## **NORFOLK ISLAND FOOD LOVERS WEEK 2024 INCLUDED IN YOUR HOLIDAY PACKAGE PRICE:**

**Norfolk Island Breakfast Hamper on arrival:** Authentic and locally made products delivered to your accommodation – includes a half loaf of bread, organic almond butter, organic toasted nutty granola, and Greek yogurt.

**Welcome Dinner at Governor's Lodge Boatshed – 3 courses + 1 drink:** A relaxed and stylish start to your Getaway. This sublime experience, created by the Governor's Lodge culinary team, utilises the best local produce.

**Dinner at Hilli Restaurant – 2 courses:** You'll love this mid-week meal at a vibrant local hot-spot, showcasing the freshest ingredients.

**Bailey's Tea Party:** Governor's Lodge invites you to 'have a hilli' (a 'Norf'k phrase for feeling very relaxed/lazy after a big meal). Partake in mouth-watering sweet/savoury delights at a re-imagined afternoon tea – sumptuous hot/cold savouries, delicious delicacies, as well as traditional favourites of mini-scones and finger sandwiches – plus a glass of sparkling wine on arrival.

**Thanksgiving Day Luncheon:** A celebration of gratitude, first brought to Pitcairn Island by American whalers. Join a special service at the All Saints Church, with amazing displays of produce and baking and meet afterwards for a feast, including turkey, veggies, salads, cold meats, traditional breads, island desserts and more!

**Food and Wine Experience at Two Chimney's Winery:** A lineup of premium wines, perfectly paired with homemade delights in a 'degustation style'. Expect tasty touches of seasonal freshness from owner Nolene's bountiful garden.

**Fitzy's Lavander Farm Tour:** Hear the recent story of setting up Norfolk's first Lavender Farm, followed by a ramble round the property to see the 15 Lavender varieties and other commercial plantings of Sage, Rosemary, Rose Geranium, Sunflowers and the vegetables grown on site and used in a 'paddock to plate' dining experience. Includes a Lavender & Blueberry Gelato in a waffle cone (or your choice of flavour). Sorbet, Dairy Free and Gluten Free Cones available on request

**Island Life Coach Tour:** Tour Norfolk and gain insight into the intricacies of modern island life, from local industry to maintaining vital supplies and more. Learn how Norfolk's unique language, cultural traits and history are fostered, valued and maintained. You'll visit some of the must-see spots on the island and end the tour with a two course, island-style lunch.

**A Grateful Eco-Offering:** Sample a delightfully 'good-for-you' tasting plate and learn the story of Norfolk's new 'eco-store', 'Prinke', (a 'Norf'k' language expression of gratitude – 'praise be') promoting wellbeing by selling both local and organic bulk produce and reducing packaging, plastic and waste.

**Farewell Dinner at The Homestead – 2 courses:** A truly memorable finish to a delicious week on Norfolk Island. At the heart of Kurt and Jill Mengehetti's kitchen, is the wood fuelled Argentinian 'Perilla grill' – engineered by Kurt's father. Their seasonal menu is designed around cooking over embers to intensify the depth of flavour of the produce, meat and seafood – all sourced locally.

**Call or email to register interest & receive an Info-pack:  
1800 1400 66 | [groups@nittravelcentre.com](mailto:groups@nittravelcentre.com)**

