

sharp

TRAVELLER
ACTIVITIES / DESTINATIONS / EVENTS

EDITION_33



TAKE ME
WITH YOU

CRUSTACEAN SENSATION

THE FESTIVAL THAT HAS FOODIES
FLOCKING TO FLINDERS ISLAND

GET HOOKED ON TUNA

IN PORTLAND THIS AUTUMN

ESCAPE, EXPLORE

UNCOVER THIS WINTER AT
COUNTRY CLUB TASMANIA

The Flinders Wharf

Showcasing the best of our island

The Whitemark Wharf site has been given a new lease on life. Set to launch in March, 2019, The Flinders Wharf is a space for both locals and visitors alike to experience the best Flinders Island produce, hospitality and experiences.



WELCOME ABOARD

WELCOME TO THE AUTUMN 2019 EDITION OF THE TRAVELLER MAGAZINE.

In this edition we highlight some great events and exhibitions which are heading to our ports over the coming months. There should be something there to attract the interest of a wide variety of our travelling clients as we move into the autumn months, especially with public holidays and the Easter break on the horizon. Time to think about your holiday plans and let our reservation team with your bookings!

For those who are more adventurous and keen to experience the great outdoors, there are some great walks and experiences to spark your interest.

We trust that you are enjoying the extended summer weather and looking forward to the autumn season as it unfolds. There are always adventures to be had and new horizons to be explored across the stunning southern shores on which we live.

We look forward to welcoming you aboard when next you choose to travel with us.

Malcolm Sharp
Director



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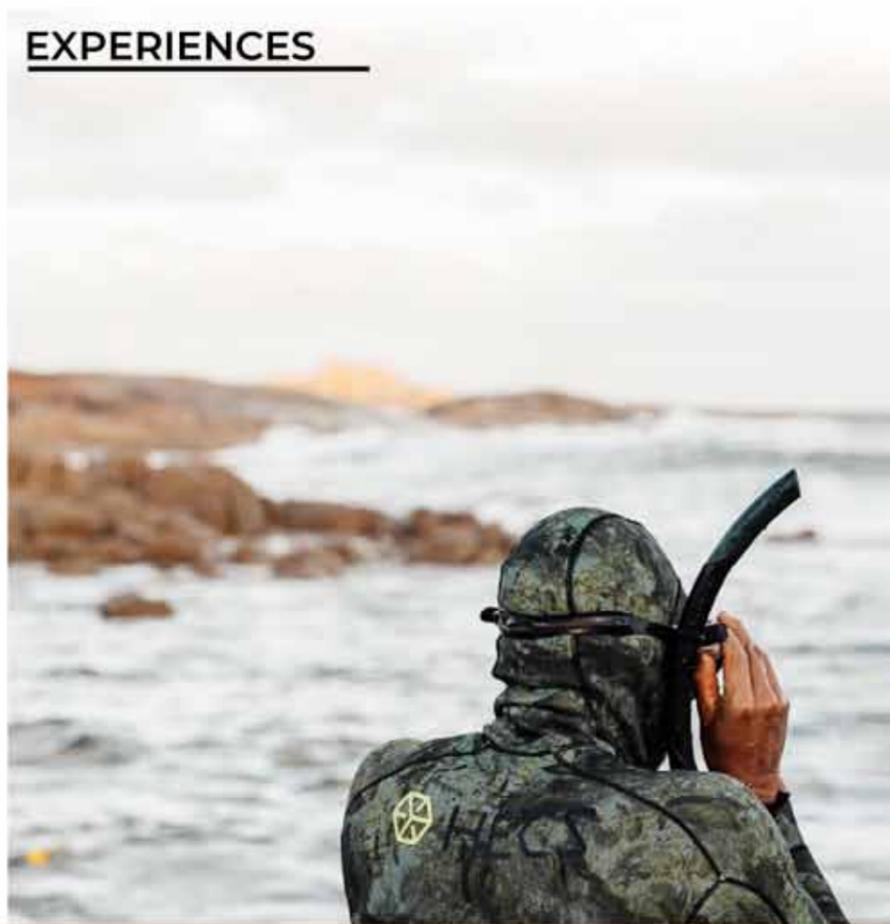
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EAT & DRINK



EVENTS



EXPERIENCES



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Dine in or takeaway.
Breakfast, Lunch & Dinner

Serving meals which include local fish & chips, steak, hamburgers.
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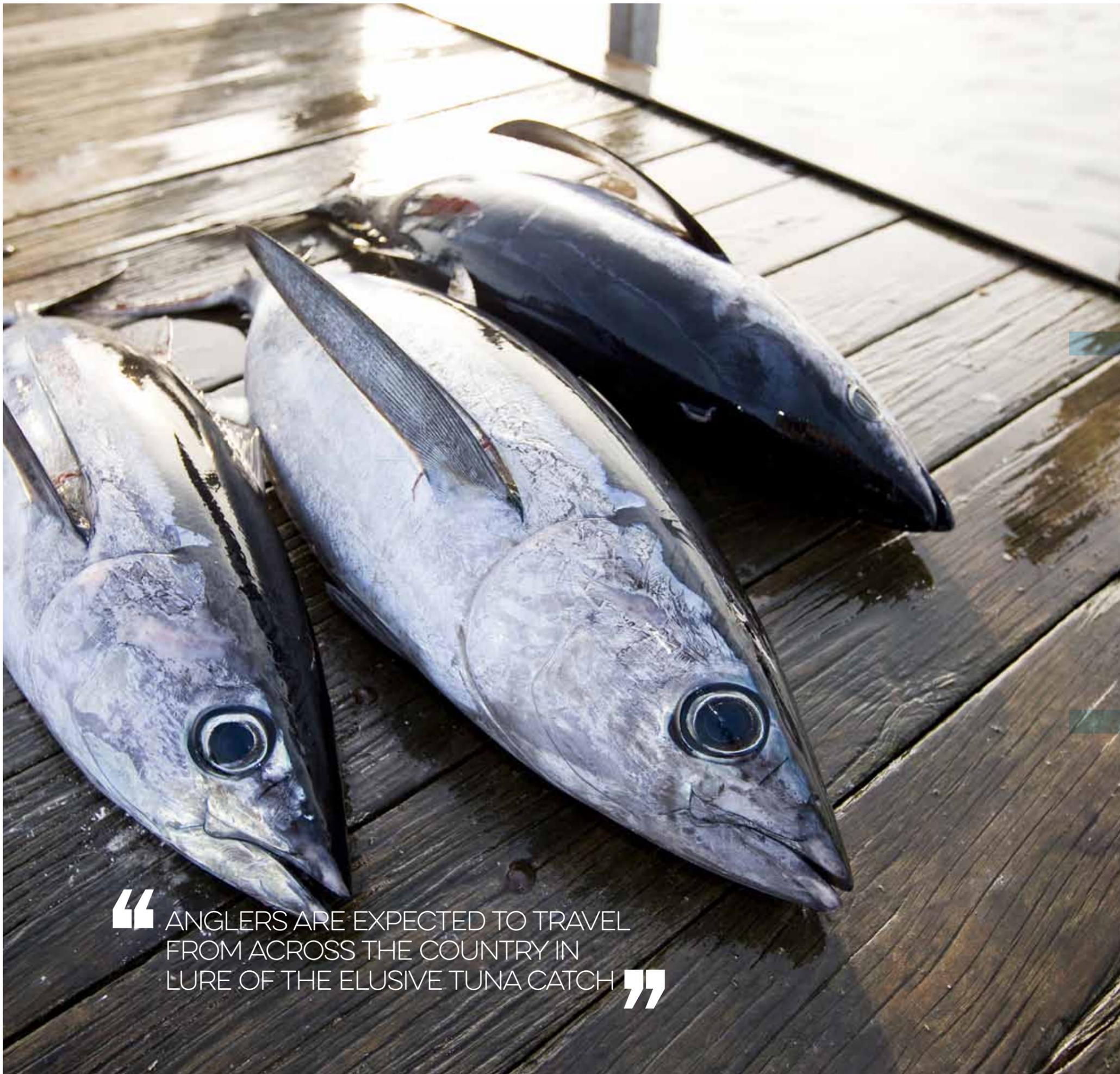
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www.theflinderswharf.com.au

A young boy with light brown hair, wearing a blue quilted jacket and shorts, is sitting on a green folding stool by a body of water. He is holding a fishing rod and looking towards the camera with a smile. The background shows a calm lake with a distant shoreline under a cloudy sky. A blue fishing tackle box is on the ground in the foreground.

VICTORIA'S BOUNTY OF SEAFOOD

The oceans and waterways of Victoria are teeming with bountiful varieties of fresh Australian seafood. Its nature's pantry and it forms a significant portion of the average Australian diet - with around 25 kg of seafood consumed per person every year and growing.



“ ANGLERS ARE EXPECTED TO TRAVEL FROM ACROSS THE COUNTRY IN LURE OF THE ELUSIVE TUNA CATCH ”

Victoria's fishing spots stretch along Victoria's coast from the most western point of Portland east to the border at Mallacoota, and through inland waterways. Most seafood is caught within three nautical miles of shore.

From the water to the waiter, visitors can enjoy the fruits of the fisherman's labour at restaurants from the fine dining to the fish and chipperly on the beach.

ROCK LOBSTER

Southern Rock lobsters (*Jasus edwardsii*) are harvested all along the Victorian coastline. Rock lobsters are marine crustaceans and prefer to live in sheltered caves, under rocks and in crevices from close inshore to depths greater than 200 metres.

Rock Lobsters are dark red in colour. They feed mostly during the night on bottom living invertebrates including small crustaceans and molluscs. Sharks and octopus prey on rock lobsters.

The Rock Lobster fishery is Victoria's most valuable professional fishery.

The main ports are Apollo Bay, Queenscliff, San Remo, Lakes Entrance through Portland, Port Fairy, Warrnambool and Port Campbell.

Diner's wanting to try rock lobster can do so at the Lobster Cave in upmarket but quaint seaside village of Beaumaris or at riverside Atlantic Bar and Grill at Crown Melbourne. The annual Kilcunda Rock Lobster Festival in Gippsland is a not to be missed event for lobster lovers each January. There's live music, lobster sales and lunches, and market stalls.

SCALLOPS

Commercial scallop fishing occurs offshore with dredges, and through hand collection in Victoria's Port Phillip Bay and from the ports of Lakes Entrance and Welshpool.

Scallops are bivalve molluscs meaning they have two shells joined together. Larval scallops drift as plankton for up to six weeks before first settlement. They attach to a hard surface such as seaweed or mussel and oyster shells and remain attached until reaching around 6mm in length. The small scallops then detach themselves and settle into sediments.

Scallops can live to be ten years old but they are commonly caught scallops after two years of age after reproducing at least once.

Fishing for scallops is generally limited from July to December when the water temperatures are coolest. At this time of the year the scallop is in the best eating condition.

Delicious scallops can be found at Claypots Evening Star at South Melbourne Market, perfect on a balmy summer evening during the night market.

MUSSELS ON THE BELLARINE PENINSULA

Melbourne Editorial - Robert Seba



MUSSELS

Mussel is the common name used for members of several families of bivalve molluscs, from saltwater and freshwater habitats. Blue mussels live in intertidal areas to a depth of 15m, as well as estuaries, oceans and coastal waters. Blue mussels are edible bivalves commonly served in restaurants and sold at local fish shops.

Victoria's annual production of mussels is more than 1,000 tonnes, is worth over \$3 million and is on the rise thanks to increasing exports to Asia and America.

Port Phillip and Western Port are the home of shellfish aquaculture in Victorian. The industry has been established for over 30 years and has a proven track record of growing premium quality seafood.

Port Phillip and Western Port are ideal locations for marine aquaculture because they have clean oceanic and bay water of the right temperatures to grow shellfish, and are close to markets, transport and research facilities at Queenscliff's successful shellfish hatchery.

Portarlington Mussels, on the Bellarine Peninsula, are said to be some of the best quality, tastiest mussels in the world and can be found in many of Victoria's restaurants including two of its finest Rockpool Melbourne and Attica.

The Portarlington Mussel festival is a firm summer fixture on the Bellarine. With 100 food and drink stalls, market stalls, great local musicians playing across five stages, roving entertainers for the kids, plus art shows, cooking demonstrations and local beer and wine tastings, it is a great day out.

ALL THE FISH

Port Phillip Bay is one of Victoria's oldest professional fisheries, with a history stretching back over 170 years. Port Phillip Bay fishers provide food-savvy Melbournians with the freshest of sustainably harvested fish, caught on their doorstep.

Port Phillip Bay fishers catch iconic Victorian fish species including King George whiting, calamari, garfish, snapper, flathead and sardines, loved by the Victorian public.

Port Phillip Bay fishers catch a mix of species to sell, which has provided a great diversity of species for consumers.

King George whiting has always been a key target species for Port Phillip Bay fishers, and the Bay has historically provided the highest volume of King George whiting from Victorian fisheries. Southern calamari, snapper, flathead, garfish, yellow-eye mullet, gummy shark, and flounder all make up significant



proportion of the catch. Anchovies and Sardines make up over 50% of the total catch in Port Phillip Bay.

For a box of fish and chips, feet in the sand vibe, visitors should head to St Kilda's Paper Fish. Or for the same quality produce but with a sense of occasion, a table at the Stokehouse offers a huge variety of sophisticated seafood dishes including the saltwater ceviche, snapper carpaccio, smoked eel toastie and more.

Regionally, Sardine Bar and Eatery in Paynesville is award-winning chef Mark Brigg's seafood restaurant, overlooking the very water's that the seafood is caught in. Menu items include whole Lakes Entrance sardines and anchovies.

EEL

Eel are harvested in Victorian coastal river basins south of the Great Dividing Range. Short-finned eels are found across the State, while long-finned eels are only found in eastern Victoria. Most rivers, creeks, lakes, dams and swamps on public land south of the Great Dividing Range are open to commercial eel fishing.

Eels are recognised as relatively long-lived fish, maturing at 8 to 20+ years of age.

Shortfinned eels are the most abundant and the most keenly targeted eel species in Victoria. In addition to taking adult eels for sale. Eel flesh is soft and can taste quite sweet depending on the type of eel.

Melbourne is home to many amazing Japanese restaurants with some of the finest omakase menus in Australia. Omakase is a culinary experience led by the chef, the produce and the seasons. Eel is commonly found on these menus including at Minamishima - one of Australia's finest, three-hatted Good Food Guide Award-winning restaurants.

ABALONE

Australia is renowned for producing high quality abalone, a mollusc (shellfish). It lives on rocky reefs from the shore out into the sea to depths of 30 metres. Abalone is collected by divers who use a chisel-like, iron bar to prise it from the rocks. The divers can stay under water for long periods by using hookah gear (they breathe air supplied to them through an air-hose connected to an air compressor on their support vessel), therefore commercial divers prefer using this, rather than SCUBA gear.

The Abalone Fishery is one of Victoria's most valuable commercial fishery. Almost all of the catch is exported to international markets, predominately in Asia. Abalone are caught along the majority of the Victorian coastline and the

fishery is primarily based on targeting blacklip abalone (*Haliotis rubra*). Greenlip abalone are also targeted (*Haliotis laevegata*).

Jade Tiger Abalone is nurtured in the pristine waters of the Great Southern Ocean, the rare and celebrated Jade Tiger Abalone has a stunning green shell and tiger stripe, and is fed by the cold, oxygenated and nutrient rich waters that sweep up from the Antarctic. Renowned for its sweet pearl-white flesh, Jade Tiger Abalone® is exclusive to CMG Australia.

With an unmistakable flavour profile, unique appearance and renowned versatility, Jade Tiger provides an unmatched abalone dining experience and is available at IdesMelbourne, which also offers a curated range of other seafood dishes including rock oysters and marron.

Another high-end must-do dining experience for seafood lovers is Shannon Bennett's Iki Jime, a seafood restaurant in the heart of the city centre which champions ethical and sustainable harvesting practices.

GIANT CRAB

The giant crab, *Pseudocarcinus gigas*, is a member of the family Xanthidae, a group that contains few commercially exploited species. The species is only found in southern Australian waters between central New South Wales to southern Western Australia, including Tasmania. Giant crabs inhabit the continental slope at approximately 200 metres depth and are most abundant along the narrow band of the shelf edge. Knowledge of these areas is limited; only small areas are mapped and there is little information available on the ecological relationships between giant crabs and other species.

Giant crabs (*Pseudocarcinus gigas*) are fished commercially in western Victoria. The fishery is a small quota managed fishery that is closely linked with the Rock Lobster Fishery. The majority of vessels are used primarily for rock lobster fishing with giant crab taken as by-product. However, a small number of fishers target giant crabs and processors who specialise in exporting giant crab have developed technologies to store and transport live crabs to international markets.

Miss Katie's Crab Shack in Smith Street Fitzroy is undoubtedly the best place to eat crab in Melbourne. The restaurant was founded in 2013 by chef Katie Marron. Katie's approach to food, flavour, and cooking is deeply inspired by her Maryland-based family roots, as well as her great aunt Lamar's southern US cookbook.

*This information has been sourced and can be credited to the Victorian Fisheries Authority.

Credit: Visit Victoria.

PORTLAND HOOKED ON TUNA THIS AUTUMN

A total of \$12,000 worth of prize money is up for grabs this Autumn in Portland's annual Hooked on Tuna fishing competition.

Anglers are expected to travel from across the country in lure of the elusive tuna catch for the competition which runs over four weekends from 6 April to 28 April from the Portland Yacht Club.

Hosted by Glenelg Shire Council in partnership with the Portland Sports Game Fishing Club and Portland Lions Club, the competition includes a new tag and release category further strengthening the sustainable fishing practices of the competition which requires all fish to be gutted and bled.

Mayor Cr Anita Rank said the competition continued to attract national headlines with anglers catching prized tuna up to or over 100kg in weight.

She said Melbourne angler Paul Hourmouzis caught the winning catch in 2018 with an impressive 105.9kg barrel.

"Portland is well recognised as Australia's Bluefin tuna capital and we are looking forward to hosting hundreds of new competitors over the coming weeks as we look to break more records in 2019," Cr Rank said.

"Every weekend \$500 cash will be awarded for the heaviest catch, meaning there are multiple opportunities to take home a prize in addition to the \$5000 cash prize for the competition's heaviest tuna."

Returning to this year's event is acclaimed lure expert Peter Pakula who will be assisting at the weigh-ins and hosting a fishing talk while Dr Julia Pepperell, a marine biologist and leading authority on tuna, marlin and sharks, will also share his expertise at a workshop for participants.

To learn more visit the Hooked on Tuna Facebook page or Glenelg Shire website.
glenelg.vic.gov.au/hookedontuna

“ ANGLERS ARE EXPECTED TO TRAVEL FROM ACROSS THE COUNTRY IN LURE OF THE ELUSIVE TUNA CATCH ”





SITUATED IN THE BASS STRAIT
BETWEEN TASMANIA AND
MAINLAND AUSTRALIA IS THE

WONDERFUL KING ISLAND

King Island's unique microclimate of mineral rich soils, cool annual temperatures, abundant rainfall and consistent salt spray results in incredibly lush pastures.

The cows graze on this salty grass, to produce a sweet, unusually rich milk. The milk, sourced from just a handful of local farms, is delivered fresh to King Island Dairy, every day. All of our cheeses are made on King Island from 100% King Island milk.

Our dedicated cheesemakers then begin the age-old practice of cheese making, with many of our cheeses being carefully turned and wrapped by hand.

The cheese then makes the boat journey across Bass Strait to the mainland. On the odd occasion, the seas are too rough and the cheese can't actually leave the island.

It takes a whole community to produce King Island Dairy cheese – farmers, milk truck drivers, cheese makers, wrappers and packers, all working together to ensure our award-winning products are enjoyed by cheese lovers around Australia.

KING ISLAND DAIRY

The heritage of King Island Dairy is rich and started with the production of butter in 1902. This was then followed by commencing cheese production in 1939. Today we are still manufacturing on the original site at Loorana and make a range of hand crafted and award winning white mould, washed rind, blue and cheddar cheeses.

- King Island Dairy is one of Australia's most awarded, premium specialty cheese brands.
- All King Island Dairy cheeses are made on King Island, located in Bass Strait, between Tasmania and mainland Australia.
- Essential to our cheese making success is our ability to obtain high quality milk from a handful of local farms that is delivered fresh to King Island Dairy every day.
- The island's unique microclimate – high annual rainfall, raging winds and mineral rich soils – makes it a wonderful environment to make cheese. The salt-sprayed grass the cows eat year-round produce unusually rich, sweet milk that our expert cheese makers craft into King Island Dairy's unique cheeses.
- Much of the manufacturing process on the Island is done by hand and is therefore highly labour intensive.
- It takes a whole community to produce King Island Dairy cheese – farmers, milk tanker drivers, cheese makers, wrappers and packers, all working together to ensure our high-quality products are enjoyed by cheese lovers around Australia and the world.
- King Island Dairy is a celebrated specialty cheese brand that has won many top industry awards. Most recently, King Island Dairy Roaring 40's Blue proudly won grand champion at the 2019 Australian Grand Dairy Awards. This acclaim recognizes quality, excellence and innovation in Australian dairy produce by acknowledging the finest dairy and cheese products from around Australia.



Visiting King Island?

STOP BY OUR CHEESE STORE FOR AN UNFORGETTABLE CHEESE TASTING EXPERIENCE.

KING ISLAND DAIRY CHEESE STORE

- The King Island Dairy Cheese Store is a true cheese lovers' paradise with our range of award winning cheeses available for sampling and purchase.
- Enjoy a cheese platter or baked brie with a coffee, craft beer or glass of Tasmanian wine.
- A range of merchandise is also available, including cooler bags and ice packs to get your cheese home safely.
- Located just ten kilometres north of Currie and seven kilometres north of the King Island Airport.
- Visit kingislanddairy.com.au for more information and Cheese Store trading hours

VISIT

869 North Road, Loorana

King Island, TAS 7256

Phone: 03 6462 0947

Open 7 days a week, 10:00am - 5:00pm*

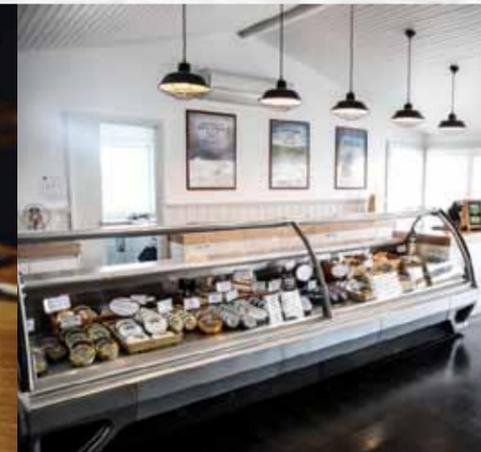
*Reduced hours may apply for winter. Visit kingislanddairy.com.au for details.

CHEESE EDUCATION

- Our white, washed rind and blue cheeses are best eaten ripe for optimum flavour and texture. Use the 'best before' as a guide and enjoy within the two weeks prior to that date. Our cheddar is released when mature so it can be eaten at any time.
- Storage is important. Keep your cheese in its original wrapper if possible. If not, wrap it in baking paper and place in a sealed container.

TIPS FOR PUTTING TOGETHER A CHEESE PLATTER

- Allow cheese to come to room temperature before serving to allow the flavours and texture to be at their best.
- Choose a variety of cheese types for a platter – try a cheddar, a blue and a creamy white mould cheese.
- Serve a separate knife for each cheese.
- Add character to your platters with small bowls of olives, nuts or chutney.
- Serve an assortment of crackers – pop them in a bowl on the side if your platter gets too crowded.
- Bring some colour to the platter with fresh fruit, herbs or flowers.



869 North Road, Loorana, King Island, TAS 7256

Phone (03) 6462 0947

Open 7 days a week, 10:00am - 5:00pm*

*Reduced hours may apply for winter. Visit kingislanddairy.com.au for details.

www.kingislanddairy.com.au

NO ORDINARY ISLAND. NO ORDINARY CHEESE.



BAKED KING ISLAND DAIRY BRIE WITH PEARS

INGREDIENTS

- 1 x Wheel of King Island Dairy Cape Wickham Double Brie 200g.
- 1 or 2 Pears sliced length ways and deseeded.
- 1 tablespoon of Honey.

DIRECTIONS

- Place Cheese in Brie Baker and drizzle Honey on top.
- Bake at 180°C for 15 minutes, or until hot and bubbly.
- Remove from oven and serve with pear slices on baguette.

LONG WEEKEND KING ISLAND COMMON PHEASANT

The Common (or Ring-neck) pheasant has been widely distributed around the world from its original distribution in Central Asia. In Australia, pheasants do best in predator-free environments such as off-shore islands. This is well demonstrated in Tasmania where populations of pheasants are firmly established on King and Flinders islands.

The annual pheasant season is held only on King Island on the long weekend in June. Only males may be taken. Hunters should note that purchase of a recreational game licence does not allow hunters onto a property to shoot pheasant. Hunters are encouraged to become a member of the King Island Game Bird Association (KIGBA) by contacting 0428 611 254.

Pheasants have been released under permit on some mainland Tasmanian properties. Hunting pheasants on these properties requires the permission of the landowner.



DESTINATION PROFILE KING ISLAND'S CURRIE

Currie is King Island's largest town, set on a scenic harbour with amazing views of the vast Southern Ocean.

Located in a sheltered harbour on King Island's west coast, Currie has a history of shipwreck salvage, agriculture and fishing, with a sleepy seaside village atmosphere.

You only need to look out towards the ocean to feel the remoteness of the place.

The rugged coast around the town has seen many a shipwreck, the remains of which now teem with marine life and can be visited on chartered dives. A maritime trail also explores the island's underwater relics.

The Currie Lighthouse was built in the 1870s to help prevent shipwrecks in a dangerous stretch of water known as the Eye of the Needle and still stands guard over the ocean today.

For nature lovers, Seal Rocks State Reserve has stunning cliffs and calcified forests to explore, and Lavinia Nature Reserve has wetland bird habitats and a popular surf beach.

Currie's eateries serve up local produce including the island's famous cheese and dairy products and seafood, including local crayfish and beef. The town also has a range of quirky shops and galleries that sell pottery and other local art and craft.





TWELVE APOSTLES AND BEYOND:
**THE GREAT
OCEAN ROAD'S
SHIPWRECK COAST**

FUN FACT:

Matthew Flinders notably said about the Shipwreck Coast that he had never seen a "more fearful section of coastline" – no surprise, considering the Shipwreck Coast acts as a graveyard for more than 500 ships that have been brought down either by the dangerous weather, human error, or foul play.



What Is the Shipwreck Coast?

The Shipwreck Coast is a wild and beautiful stretch of coastline in southwest Victoria. It has a fascinating maritime history and it's a great place to explore.

There are hundreds of shipwrecks along the Shipwreck Coast, although it's estimated that less than a third of them have ever been discovered.

Where Is It?

You can easily get to the Shipwreck Coast by car in about 3 hours from Melbourne, or 1.5 hour from the South Australian Border. It stretches along the coastline for about 130km starting from Cape Otway and ending in Port Fairy in southwest Victoria.

The misconception that the Great Ocean Road ends at the Twelve Apostles deprives many travellers the joy of exploring the Shipwreck Coast. Journeying on a few minutes from the famed Twelve Apostles, will take you to many equally stunning limestone formations and shipwreck lookouts - minus the crowds.

Why Take the Journey?

If this section of coast shared the warm climates of the northern states, it would be now littered with high-rise hotel and apartment buildings. Luckily for the nature lovers, the cooler climate has helped preserve the coastline's untouched beauty.

As you drive the Great Ocean Road's Shipwreck Coast, the breathtaking views and intact natural environment makes it easy to imagine the life of the early seafaring settlers, who's stories are documented at each sightseeing lookout. Making this trip a must do for history lovers!

When to Go?

The cooler months in Autumn and Winter are a great time to enjoy The Shipwreck Coast road trip without the crowds. During this time, you may even spot a Whale frolicking close to the shore.

Where to Stay?

Warrnambool, the largest city on the Great Ocean Road, is the ideal place to stay as you explore the Shipwreck Coast. Enjoy city experiences including Flagstaff Hill Maritime Museum and Village by day and 'Tales of the Shipwreck Coast' Sound and Light Show by night, Logans Beach Whale Nursery, fine dining, galleries and street art, shopping, live music, walking trails and sheltered beaches.

NATURE & WILDLIFE

It's whale watching season

The first whales of the season have been spotted in Victoria's Port Phillip Bay.

The whales have been spotted out the front of Roro Café just near the Searoad Ferriesterminal and the research director from the Dolphin Research Institute confirmed they are the first whales spotted in the bay.

From May until early October, Victoria's spectacular southern coastline is prime spotting territory for humpback whales, southern right whales, blue whales and orcas as they make their annual pilgrimage from the feeding grounds of Antarctica to give birth and raise their calves in Australia's warmer waters. More than 60 percent of the world's whale population can be found in Australian waters, where numbers have grown steadily over the last twenty years. Whales begin arriving in May and stay until early October, when they make the return journey to Antarctica.

Whales can be spotted out at sea all along the Great Ocean Road, past Phillip Island and on to Gippsland's south coast, however, the best viewing opportunities are found in and around Portland, Warrnambool and Phillip Island. Visitors can watch from purpose-built viewing platforms, clifftops and rocky outcrops along the coast or join a wildlife cruise or scenic flight to get a closer look.



FUN FACT:

The Shipwreck Coastline is nicknamed the 'The Whale Trail' as Whales from Antarctic waters use this coastline to migrate to warmer waters, to mate, birth and nurse their young.

An aerial photograph of Country Club Tasmania at sunset. The scene shows a lush green golf course with several sand traps, a winding river or lake reflecting the golden light, and a cluster of modern buildings with dark roofs. The background is a dense forest of trees on a hillside, with the sun low on the horizon, creating a warm, golden glow across the entire scene.

ESCAPE, EXPLORE

UNCOVER THIS WINTER AT COUNTRY CLUB TASMANIA

Make a break this winter and escape to Country Club Tasmania.

Within a short drive from Launceston Airport you are perfectly positioned for a getaway with a variety of accommodation choices to choose from including hotel rooms, luxury suites and a range of one, two and three bedroom self-contained family accommodation at the nearby Country Club Villas.

Enjoy a range of recreational and sporting activities available including the 18-hole golf course and driving range, tennis courts, along with horse riding and mountain bike hire. Or simply retreat to the heated indoor pools and health centres with spa and sauna facilities.

Be entertained throughout Winter and leading in to Spring with Country Club hosting an exciting line up of entertainment and live music every weekend.

The Country Club Showroom will feature headline acts such as Anthony Callea and Chocolate Starfish

whilst Tonic Bar will set the stage for some great new talent from the North West Coast and Hobart. Tonic boasts Launceston's most contemporary bar, offering a colourful range of cocktails and an extensive choice of premium beer and wine selections with free live music on offer every Friday and Saturday night.

A selection of onsite restaurants and bars available at Country Club offers an impressive range of dining options designed to suit all tastes and budgets. With food ranging from quick and inexpensive meals in the Watergarden, casual bistro style meals and a buffet option overlooking the golf course in Links, through to premium dining at Terrace Restaurant. Terrace offers it's diners the opportunity to take a culinary journey through the season with a focus on using the very best of Tasmanian produce to feature in their seasonally inspired menus.

With everything, you need all in one location, for a great little getaway this winter Country Club is the perfect escape.



COMING UP

Friday April 26th
The Australian Bee Gees Show

Saturday June 1st
Anthony Callea 'Unplugged & Unfiltered'

Friday June 14th
Running In The Shadows: The Fleetwood Mac Show

Friday July 12th
Björn Again - 30th Anniversary Tour

Saturday July 20th
Chocolate Starfish - INXS Kick

Friday August 9th
Daniel Thompson's Johnny Cash Live - San Quentin
50 Years On

Saturday August 31st
Like a Rhinestone Cowboy

Friday September 6th
Class of 59: The Rock & Roll Circus Tour

Thursday November 14th
Troy Cassar-Daley Greatest Hits Tour

For further information on accommodation, dining
and entertainment visit countryclubtasmania.com.au
or Free Call 1800 635 344



TERRACE

R E S T A U R A N T

Terrace Restaurant - Premium Dining at Country Club Tasmania
Take a journey through each season featuring seasonally inspired menus
with a focus on Tasmania's finest produce.



Open: Tuesday – Saturday from 6pm | Bookings recommended: 03 6335 5777



countryclubtasmania.com.au/terrace

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CRUSTACEAN SENSATION

THE FESTIVAL THAT HAS FOODIES FLOCKING
TO FLINDERS ISLAND



“COMING HOME WAS HANDS DOWN THE BEST DECISION I EVER MADE”

Flinders Island has often been described as Australia’s best kept secret, but these days the spectacularly rugged isle off the North East tip of Tasmania is fast becoming an Insta sensation.

Punch in #FlindersIsland into Instagram and you will be wowed by thousands of extraordinary photos of this untouched paradise from bright orange granite outcrops to picturesque turquoise bays and super-sized sea crustaceans. It might only be a one hour flight from Melbourne, but it looks and feels a million miles away.

So it’s no wonder the island has experienced its busiest summer tourism season on record.

But it is more than just the lure of majestic scenery and wildlife that is putting Flinders Island on the map. Last year saw the launch of the Flinders Island Food & Crayfish Festival – one of the most talked about culinary events in the country.

The long-table event featured some of the biggest names in the restaurant world including David Moyle of LongSong, James Viles of Biota, Mark LaBrooy of Three Blue Ducks, Matt Stone and Jo Barrett of Oakridge along with the award winning sommelier Alice Chugg of Etties.

The celebrated chefs, turned hunters and gatherers, fossicked for local produce including gigantic prehistoric-looking crayfish, abalone, flathead, shark, mutton birds and saltbush, before working together to create a unique degustation menu (in the rain no less) for a sold-out crowd of 160 people.

In 2019, another all-star line-up has been assembled to build on the success of the first event, spending a week foraging for food, uncovering the hidden raw bounties Flinders Island has to offer.

Fourth generation islander, Joanna Klug, whose family has been farming on the island since the early 1900s, is part of an enthusiastic team of organisers who are expanding the festival into a four-day extravaganza, celebrating the island community and showcasing its talented producers and artists.

Jo returned to the island 13 years ago after a successful event management career in Melbourne, enticed back by the laidback outdoor lifestyle and the opportunity to open her own café at the age of 27, which she sold to the Flinders Island Aboriginal Association in 2015.

“Coming home was hands down the best decision I ever made. I feel blessed to be here, and I think everyone who has returned to the island feels exactly the same way,” she said.

“For a community of only 960 people, there is an enormous amount of entrepreneurial spirit and a lot of exciting projects going on in every corner of the island from the development of the Flinders Wharf, to gin and whisky distilleries, fruit and vegetable growers, wineries, honey producers, bread makers, cookery classes ... you name it, the list goes on and on.

“The island is buzzing with good vibes and optimism, which is why I am excited to be part of the team delivering so many new events at the Food & Crayfish Festival that will put the spotlight on local industries, and give visitors an opportunity to understand why Flinders is a force to be reckoned with.”

It kicks off with a Sausage Night on Thursday, 11 April, in the main street of Whitemark, the largest of the island’s two towns and home to nearly a third of the population.

The top chefs from the mainland will split into two teams and will be joined by local cooks, going head-to-head to create the ultimate island snag. The gourmet sausage must have a local twist and will come served on sourdough bread baked by colourful island identity Jon “the Juggler” Hizzard and his wife Alison. The winning ‘sanga’ will be determined by the hungry crowd who will vote for their favourite master chefs.

“If anyone knows what makes a good sausage, it has to be the locals. You can’t go to a beach barbie without having them on the menu, I don’t think I’ve ever been to a community event where there hasn’t been a snag on offer, it just wouldn’t be right,” Jo said.

“Over the years, local butchers have produced a wide range of homemade sausages from wallaby to lamb. One of my favourites was the beef sausage with vegetables and vegemite, a real hit with mums and dads trying to get their children to eat healthier foods.”

The festival will debut the After Hours Art Walk on Friday, 12 April, encompassing 11 venues around Whitemark and featuring local artists from painters and photographers to sculptors and storytellers.

ROCKJAW TOURS

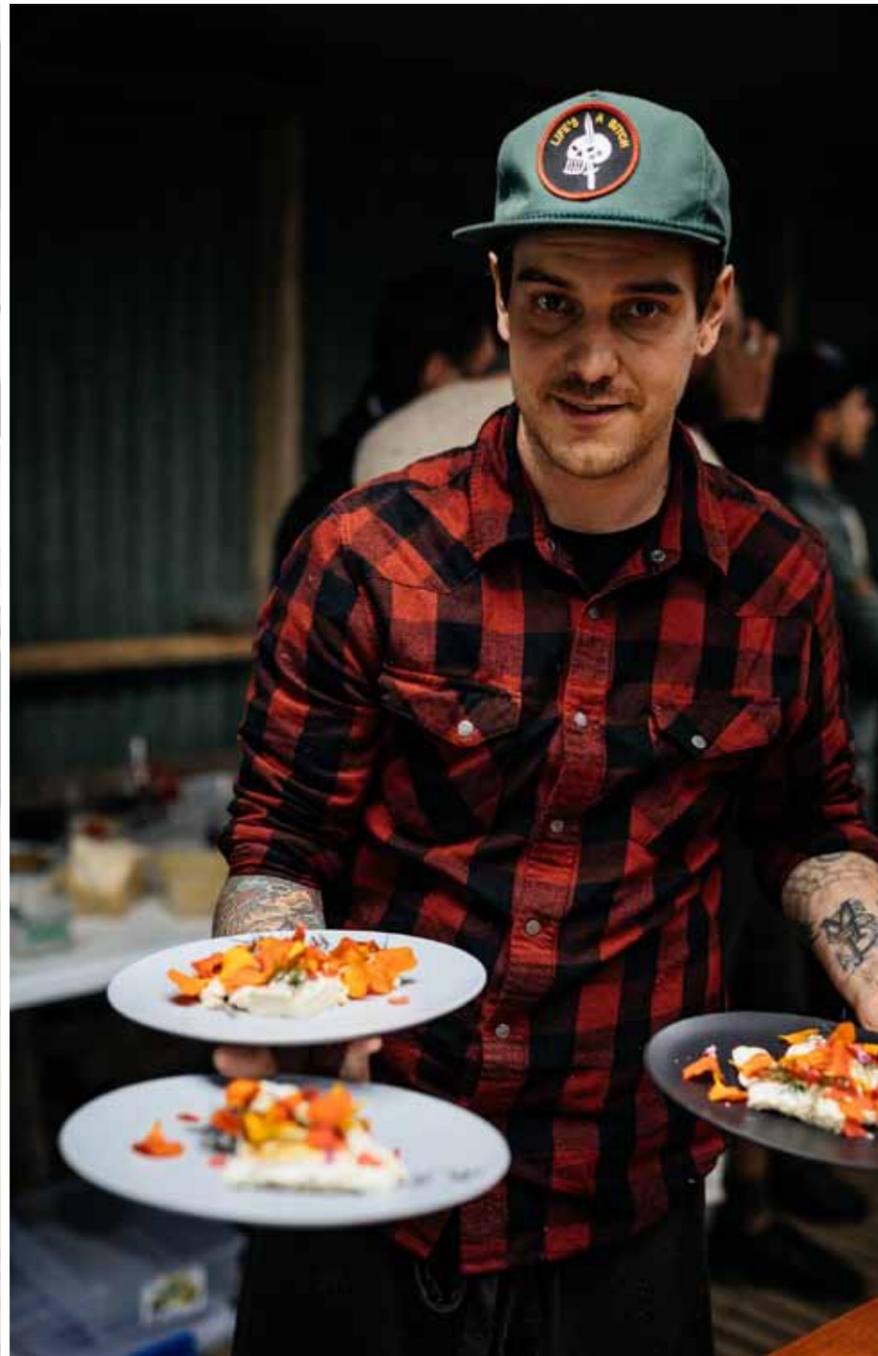
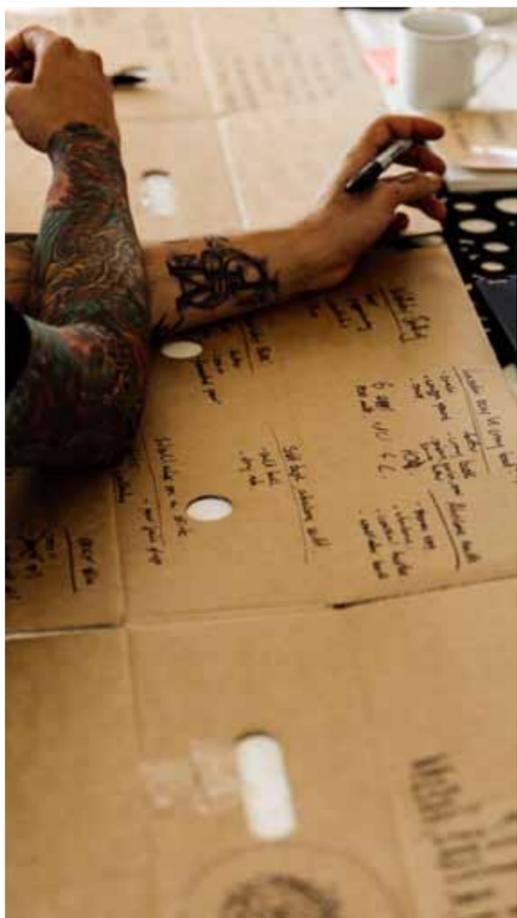
FLINDERS ISLAND HUNTING + FISHING TOURS



Chris (Rockjaw) Rhodes

M 0427 596 506

email chris_rhodes@bigpond.com web www.rockjawtours.com.au



The walk will include a project coordinated by teacher Cheryl Wheatley and Aboriginal Elder Auntie maikutena Vicki-Laine Green which will see secondary school students sharing family stories and photos of mutton birding on the Furneaux Islands. A film crew from Sydney will record interviews with the teenagers and capture images of mutton bird rookeries on Big Dog Island as part of a short documentary that will be broadcast on the night.

"One of my earliest memories as a child is catching mutton birds on Big Green Island off the coast of Whitemark back in the 1980s with my family," Jo said.

"My job was to carry the birds on a stick over my shoulders – I must have been five or six – carting them to the beach, tripping down mutton bird holes, covered head-to-toe in black dirt and plucking their feathers on the sand. My Mum would have quite happily left us on the island if it meant fitting more birds on the boat!

"Then for the next few months there would be mutton birds every night for dinner ... poached, roasted, barbecued, grilled ... until we would beg mum for roast lamb.

"It isn't for the faint hearted, but most of the people I grew up with would have experienced the tradition at least once in their lives, it's something unique to Flinders Island and it is certainly a conversation starter."

On Saturday, 13 April, the Long Lunch will be held at a secret location, which will be revealed 48 hours before the feast to create a sense of intrigue and excitement. The chefs will serve a six-course menu for 200 people with matching wines and cocktails.

The festival finale is a community market at the showgrounds on Sunday, 14 April, where visitors will meet the people behind the produce, and share the paddock-to-plate philosophy of local growers. It will culminate in a cooking demonstration by the



Food Director of delicious. magazine, Phoebe Wood, who will share recipes using her favourite ingredients from Flinders Island.

Local musicians will perform at all four events, while wines produced by Tasmania's Moorilla and Domaine A, along with Moo Brew ales, will be showcased across the festival.

Jo said it will be an unforgettable experience, particularly for guests who have never experienced the magic of Flinders Island.

"I often get asked by visitors, what is the best thing about growing up on Flinders Island, and my answer is always the same – it's the people and the fact we share this idyllic lifestyle together," she said.

"We might be small and we might be isolated, but the island has a massive heart, which is why I love being here.

"I have no doubt the festival is going to be a huge hit, because at the very core of this year's event is the community. You don't get any better than that."

The Flinders Island Food and Crayfish Festival is an initiative of the local business incorporation and is designed to drive economic growth and boost tourism numbers.

For more information go to foodandcrayfishfestival.com

UPCOMING EVENTS AT FLINDERS ISLAND STRAIT WORKS GALLERY



APRIL 2019
Birds and Snakes

Fiona Stewart & Garrett McIntosh



MAY 2019
The Purple Lady presents...
Lenore Morris

PATRICK ST, WHITEMARK - visit facebook [@FurneauxCommunityArts](https://www.facebook.com/FurneauxCommunityArts) for updates

JUNE 2019
Winter Woolies
Local Arts & Crafts Makers



FLINDERS ISLAND LIONS CLUB PROUDLY PRESENTS **LE TOUR DE FLINDERS** SUNDAY 5TH MAY 2019

Le Tour de Flinders was started by Lion Gordon Rorison to promote the Lions International Sight First Campaign and assist locals with fitness. It is a fun bike ride rather than a race and people of all levels of fitness are encouraged to participate, riding as far as they are able.

The Lions Ride for Sight is a cycling event promoted by Lions International designed to engender a healthy lifestyle by means of cycling and to raise funds for research into preventable blindness in Australia.

The entry fee is \$25.00 per rider and \$40.00 for a family of 2 adults and 2 children aged 16 or under on the day of the ride. This entry fee includes the healthy BBQ at the end of the ride. Non-participants in the ride are asked to contribute \$10.00 for the BBQ.

You don't have to participate in the ride to enjoy the BBQ at the finish.

ROUTE

The ride will commence at 9 am at Lady Barron and will follow the Lady Barron Main road towards Whitemark, turning right into Lackrana Road and then following Memana Road to Whitemark then onto Lady Barron Road finishing at "Wonderland" just past the turn-off to Yellow Beach. The total

distance is approx. 80kms. An alternative ride will commence from Bakery Park in Whitemark and conclude as above. The distance of this ride is approx. 26 km. This ride will join riders undertaking the full circuit. This year's ride will take place on Sunday 4th November 2018.

REST/DRINK STATIONS

A number of rest/drink stations will be strategically placed along the route and manned by members of the Lions Club. Participants are encouraged to pre-plan their own food and drink requirements and leave these with a member of the Lions Club so that they are available for pickup when you pass that spot.

SAG WAGON

A trailing support vehicle for riders (Sag Wagon) will be provided by the Lions Club of Flinders Island. This vehicle will travel behind the last rider to provide support for riders and will return any riders to Lady Barron.



FURTHER INFORMATION & ENTRY FORM

Call Sharon on 0428546404
or sharon18@bigpond.com.au

Profits to go to Lions International Sight First Campaign

LOOKING TO STAY?

Contact Marianne & Mick Rose at the Flinders Island Cabin Park, mention this article and receive a 15% discount flindersislandcp.com.au



THROUGH THE LENS
PHOTOGRAPHERS
PERSPECTIVE

Sawyers Bay Shacks - Flinders Island, Tasmania



As a professional photographer I have travelled far and wide across Australia and other parts of the globe. During all these travels one place has firmly found itself a place in my heart, and that place is Flinders Island. It has a spectacular blend of rugged coastline, epic mountains, deserted sandy beaches, bountiful wildlife, and weathered granite rocks coated in vibrant orange lichen. Pick everything that is great about Freycinet Peninsula, Bay of Fires and Wilsons Promontory and put it all together on one island, subtract the masses of tourists, and you'll have the beginnings of Flinders Island. I've returned many times since my first visit and love it so much that I now run private bespoke photography tours on the island. Here's some of my favourite places on the island to photograph.

LILLIES BEACH

A stunning beach accessed via a road past Wybalena Chapel in the Emita area on the central west of the Island. The beach has a ruined jetty which makes for an excellent long exposure subject with great views out towards Mount Strzelecki. I found that mid tide works best here as it allows you to get closer to

the ruined jetty whilst still having some water around the old pylons. There is also some great lichen covered rocks to explore at the northern end of the beach. A small camping and picnic area are present at the car parking area, which would make for a nice secluded campsite.

KILLIEKRANKIE

This amazing village sits on a sandy beach at the north west corner of the island. The beach sweeps around a large bay and ends near the base of a large granite mountain called Mount Killiekrankie. Killiekrankie village offers some great photographic opportunities being an old cray fishing village, including boats and cray pots. Perhaps the most stunning view of all is of the bay itself from the air, where at a lower tide the amazing sandy coastline offers views reminiscent of the more well-known Wineglass Bay. The beach offers an amazing day hike around to Stackys Bight, where there is an incredible rock arch that looks back onto the bay. Also, further around the beach is an area popular for fossicking for the Killiekrankie diamond, a local form of topaz.

EGG BEACH

This fascinating beach is lined with small rounded rocks that unsurprisingly from the name resemble eggs. There are great views across to Royden Island in the distance. Water washing over the rocks makes for excellent long exposure compositions, with the area working best with a moody sky. The incoming tide can catch a photographer unawares so be sure to leave your bag well up the rocky beach should you photograph down near the shore. The access road is challenging for a 2WD vehicle and therefore it may be safer to walk in, providing a 5km return walk.

CASTLE ROCK

This impressive granite rock looks out over Marshall Bay and is much larger than one may think when seeing it from a distance. Being on the west coast the location works much better for sunset. At high tide water fills a large pool near the base of the rock and allows for some beautiful reflections if the winds are calm. The rock looks impressive from all directions with the south facing view looking back towards Emita, and the large weathered joint running across





“ONE PLACE HAS FIRMLY FOUND ITSELF A PLACE IN MY HEART, AND THAT PLACE IS FLINDERS ISLAND”

the face of the rock makes for a striking feature. Looking northward the rock appears to have a skull-like shape, and Mount Killiecrankie can be seen beyond the end of the bay in the distance.

TROUSERS POINT

This iconic and stunning area on the southwest corner of the island sits under the ominous peaks of Mount Strzelecki. There are a series of rocky coves and small secluded beaches which are fringed by orange lichen coated granite. There are many excellent photographic compositions here and many hours can be spent exploring the area. With vibrant aqua waters there are some good angles for long exposures meaning that the location works well at all times of the day.

SAWYERS BAY

This incredible beach is dotted with granite tors which make for fantastic foreground subjects, with the outline of Mount Strzelecki in the distance. It is a great beach to explore and find your own

compositions, with many rocks showing perhaps the most vibrant oranges seen on the island. A favourite place to stay on the island, Sawyers Bay Shacks, can be found along this beach and provides private access to one of the more photogenic sections. A great place to stay and get away from it all.

FOTHERINGATE BEACH

This beach is located on the other side of the peninsula on which Trousers Point sits and offers great views back towards the towering Mount Strzelecki. Unlike Trousers Point, this beach seems to be affected more by the tide and is perhaps most photogenic on a mid-tide. At certain times of year there can be a large amount of seaweed on the beach which can cover the sand and make walking along the beach difficult. There are some small reaches of sandstone further to the north of the coast here which can make for some interesting foregrounds when looking back toward the mountain. A great spot for sunset where the last light bathes the mountain in a red glow.

NORTHEAST RIVER

With most of the settlement on the western side of the island, the eastern side is much less visited but still very beautiful. Northeast river is one of the best sunrise locations on the island but is also one of the furthest to get to. Be sure to allow plenty of time when driving to meet sunrise as the wildlife on the island is plentiful and often jump out in front of cars without warning. Northeast river is also a dangerous spot for swimming with strong currents near the mouth of the river. There are some great rocks here for foreground sunrise compositions and great views across to the sister islands to the north.

The beauty of the island is that there is so many other places to visit and explore, it will leave you wanting to come back and see what else you can find. If you'd like to see more of my work feel free to visit luketscharke.com or email me luke@luketscharke.com

PAY FOR 6 NIGHTS & STAY FOR 7 UNTIL 7 NOVEMBER 2019 MENTION THIS AD WHEN BOOKING

Shhh we know a secret

www.sawyersbayshacks.com.au

sawyers bay shacks
Flinders Island, Tasmania
Enquiries: 0411 255 179

Located on the waterfront on Flinders Island are Sawyers Bay Shacks. Stylish and architect designed, these shacks front a beach recently nominated by The Age as Australia's top secret beach.



THE FLINDERS WHARF

THE BEST OF THE ISLAND IN ONE PLACE



“COMBINING FOOD AND WINE WITH EXPLORATION IS A GREAT WAY FOR PEOPLE TO HAVE AN UNFORGETTABLE HOLIDAY”



Clinging to the north-east corner of Tasmania and surrounded by the often wild seas of Bass Strait, Flinders Island seems to hold the secrets of its elemental beauty and bountiful produce close. Now, with the opening of The Flinders Wharf in March, the best of this tiny island can all be found in the one place. The Flinders Wharf is the key to unlocking all that the island has to offer.

Conceived and created by local couple Tom and Jo Youl, The Flinders Wharf is both a destination in itself and a stepping off point for those who want to explore and experience the unique flavours of the island.

Local businesses including A Taste of Flinders, the zero-waste Furneaux Distillery, Flinders Skin & Spa, Unique Charters, Flinders Island Aviation and accommodation provider Quoin Flinders Island will be operating from the Wharf. A retail outlet and providore shop, live crayfish tank and a working bee hive in the wall will also feature (BYO jar and fill with fresh honey straight from the hive).

The Flinders Wharf is a licensed cafe/restaurant open seven days, offering breakfast lunch and dinner using the best produce the island, and Tasmania, has to offer.

An exciting guest chef program is also planned for the venue with dates confirmed for David Moyle (8-10 May), Ali Currey-Voumard (31 May-2 June) and Luke Burgess (5 July-7 July).

Guest chefs will spend the week prior to their residency exploring the island and devising a menu to be served exclusively during their weekend takeover. “We’re excited to welcome our guest chefs to Flinders island. We know that our unique landscape will inspire them and we can’t wait to see how that translates into a spectacular food offering for diners,” says Jo.

The wine list and bar menu have been curated by Hobart-based sommelier, Alice Chug (Ettie’s), complemented by a specially created non-alcoholic offering by Chloe Proud (Vita Whole Foods, Tasmanian Juice Press, Alceme).

The mezzanine level of the venue offers incredible sea and

sunset views along with a private function area for group dining events and meetings. Upstairs also features a number of workspaces and single desks that can be booked in advance as ‘hot desks,’ with unlimited internet, a rarity on this remote island.

In addition, The Flinders Wharf is offering bespoke activity and dining packages that will provide guests with unique ways of experiencing the island. These packages include activities such as scenic flights, diving, walking and foraging - all paired with a long lunch and drinks at a private location.

Experiences start from \$150 per person. “The opportunity to give guests to the island a unique experience is something we’ve been dreaming of for a while,” says Tom. “We know that combining food and wine with exploration is a great way for people to have an unforgettable holiday.”

Accommodation is also on offer at The Flinders Wharf, which operates The Cray Shack, Killiecrankie Beach House (familyfriendly, self-catered house on the shores of Killiecrankie Beach) and Dwarfs Cottage on a nearby farm. Catering packages are available through The Flinders Wharf.

PRICING

Breakfast: \$10-\$25

Lunch: \$15-\$30

Dinner: \$18-\$38

CONTACT

The Flinders Wharf

Address: 16 Esplanade, Whitemark, TAS 7255

Instagram: @theflinderswharf

Facebook: /theflinderswharf

MORE THAN JUST A TOUR

DESTINATION GUIDES AND TOURS

QUIRKY TOURS

Travellers seeking something a little different can select one of these quirky tours around Melbourne and its neighbourhoods.

From boozy founders to the bushrangers of the 21st century, visitors on the Drinking History Tour will hear the stories and learn about the people that made Melbourne so unique including famous murderers, exclusive clubs owners, feminist icons, Chinese gold miners and much more. Pegged to be more than just a bar crawl, the tour combines the best of both worlds; the history, culture and insight of a walking tour, with the fun and socialisation – minus the hangover.

The Atrium, Federation Square, Melbourne VIC 3000, 0402 242 982

Led by personal stylists, Fashion by Foot takes shoppers on a retail journey to meet Melbourne-based designers in Melbourne, Brunswick, Fitzroy and Collingwood. On the tour, shoppers will have the opportunity to discover and go behind

the scenes of micro-sized businesses that design and produce exceptional, indie and bespoke clothing and accessories. The walking tours run exclusively once a month retailing at \$185 per person and shopping is optional, if they can resist.

219 Smith Street, Fitzroy VIC 3065, 0488 440 511

Carnivores wanting to sample a meat-free world can sign up to the Melbourne Vegan Tours. The tour offers visitors – vegans and non-vegans alike – a journey of discovery of delicious vegan dishes served by passionate people. Tours offered include Melbourne and surrounding neighbourhoods like Fitzroy, Collingwood, St Kilda. Mornington Peninsula is also offered as a day tour alternative.

Level 1, 530 Collins Street, Melbourne VIC 3000, 0459 921 369

EDINBURGH GARDENS, NORTH FITZROY, MELBOURNE



Dogs at Edinburgh Gardens

Doggies can now bark with delight as they can get a “paw-fect” day out in Fitzroy, one of Melbourne’s well-loved neighbourhoods, with Fitzroy Dog Adventures. The tour specialises in intimate group of 6 off-leash dog adventures, with over 30 different locations, from exploring beaches, mountains, rivers, parklands to lakes with other well-socialised dogs with great temperaments. Other value-add tour options are available – choosing either a photo shoot and/or a video as a souvenir of the adventure.

40 Gore Street, Fitzroy VIC 3065, 0401 361 294

A group of local Melburnians who work, live and breathe architecture and design in this city have banded together to offer Melbourne Architours. A walking tour built on passion and enthusiasm to share and to generate discussion about the built environment, the tour invites visitors to learn about

Melbourne’s evolution through its building fabric. The walking tour is followed by a caffeine pitstop or beer at the bar to continue the discussion of the city and its architecture.

509/60 Speakmen Street, Kensington VIC 3031, 0430 389 740

Dead but not forgotten, Paranormal tourism is thriving in the old city of Williamstown with Lantern Ghost Tours. Setting off from Nelson Place, the tour explores King William’s Town, the original capital of Victoria, by lamp light. Steeped with history, apparitions, alleyways and lager - it was once a thriving town full of colourful ladies, drunken sailors and convicts. Guests will visit the state’s oldest (abandoned) morgue, forgotten burial grounds, hidden laneways and Australia’s Timeball Tower in Victoria’s most historic seaport. Pre-tour dinner option is available at the historic and haunted Steampacket Hotel.

12/16 Parker Street, Williamstown VIC 3016, 1300 390 119

Flinders Island Olive Oil - from an island in Bass Strait, Tasmania



Flinders Island, Tasmania is a Bass Strait island embraced by the Roaring 40’s Trade Winds. The robust tang in the air challenges the plant life and adds its own flavour to any produce. Flinders Island Olives own a fully certified organic olive grove, tucked behind the sand dunes of Killiecrankie Bay in the north of the Island. It produces a spicy oil, rich and fruity with a hint of pepper. Our organic extra virgin olive oil is a blend of Leccino, Frantoio and Coratina mixed with Picual, Picholine and Barnea.

Olive oil is also processed from the olive trees in private gardens or micro groves, including one at Flinders District High School.

This oil is a tasty golden product ready for use on salads and pasta or for dipping with your favourite bread.

All olives are processed within hours of picking.

flindersislandoliveoil.com



MUSIC FESTIVAL REVIEW

OFFICIAL FOKI REVIEW BY TROY SMITH

The Festival of King Island (FOKI) 2019 has been put to bed for another year and what sweet dreams it will be having. Perfect weather, a bevy of amazing and happy artists, amazing sunsets, enthusiastic and well behaved crowds enjoying the revised festival format, that saw the show run efficiently with a care free and positive vibe. The one point that visitors tell us time and time again is simple; don't change and we have tried hard to keep our uniqueness and independence intact. FOKI is possibly the best little festival you will be likely to find, great music, quality food in a superb location with a brilliant back drop. The festival has a relaxed and happy atmosphere, held on an island with empty beaches, wild cliffs, green pastures, friendly locals, historic lighthouses and many other hidden delights to explore.

Starting Friday evening in perfect weather the event kicked off with Americana star's, Rose Zita Falko, Gretta Ziller, Laura Hill and Andrew Swift (all fresh from knocking them dead in Tamworth) putting on entertaining and concise solo/duo sets chock full of great songs, great voices and sweet harmonies. Local piano driven originals act Flick'n the switch nailed their set down and to the audiences delight were joined by Brian Ritchie. Tom Richardson looped us into a parallel universe where the world was a much better place. The Spindrift saga then blew the punters away with their energy and funk rock anthems leaving the crowd salivating for the next day.

Saturday was stretched and finessed into being by Kimberley and Tom's True spirit Yoga, the 40 plus enthusiasts loving every minute of the programme. Next up was the epic King Island boat club raft race, entrants battled out it out on the harbour with a crew of kids taking home the generous prize money from King Island Motorcycles. The amazing and popular water slide fired up (or watered down) and let the kids young and old have some fun and cool down.

Local family band the Lanky's hit the stage to open the festival proper (they were just about to host a wedding) but that didn't stop them opening the day with their sweet harmonies and to rousing applause. Clare Woodburn gifted us her heartfelt originals, before back up sets by Tom Richardson, Laura Hill and Rose Zita Falko's all exhibiting their amazing vocal prowess. The King Island Bakehouse pie eating competition again drew 13 contestants and a huge crowd who enjoyed the frivolous fun event.

The Brian Ritchie trio was formed especially for FOKI and they treated us to some awesome music with an amazing saxophone player (and actor) Blaise Garza and Japanese drum's (Yyan Ng) with Brians flute winding its way into the air. The crowd was truly mesmerised and we were so lucky to have these talented performers at the festival. Andrew Swift and Gretta Ziller returned to the stage with full bands and their shows went up several notches. With top musicians in

support their sets were chock full of energy and cheek and the punters responded with gusto.

The show was going off and we were in the home straight. The Spindrift saga rocked us again and then the Saxons took to the stage and rocked it up and down, backwards and sideways. With the fog machine in full swing the gig went off into another dimension as the Saxons gleefully lead the way as they pumped out dance anthem after dance anthem. The energy was palpable and the punters responded pogoing their way into the night.

The last band was the brilliant the Getaway plan and boy oh boy did these guys put on a show, the band was smoking hot with the members ripping into the show with gusto and some

of the best sideways head banging I have ever seen. The drums were pounding out jungle rhythms as the bass sat in the groove and the vocals sold the story and sold the show wonderfully, what a band the Getaway plan are!

With that the 2019 festival of King Island was suddenly over, just like a musical tornado it had come, it had swept all up before it and then it left us all feeling exhilarated, exhausted and with a bit of cleaning up to. The organisers were ecstatic and the punters were very well behaved indeed.

Next year FOKI will return again on the 31st of January 2020 (TBC), put it in your diary folks, this is a well organised and unique Good Time!



*Dine in or takeaway.
Breakfast, Lunch & Dinner*

Serving meals which include local fish & chips, steak, hamburgers. Sunday to Thursday 7am to 6pm Friday to Saturday 7am to 8pm

34 Edward Street Currie. CALL 03 6462 1459



FLINDERS ISLAND



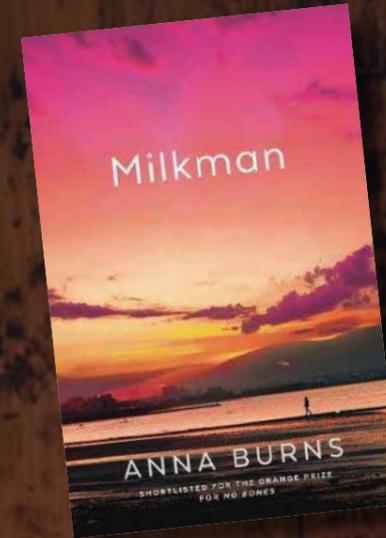
15% DISCOUNT APPLIES TO CABIN PARK GUESTS PARTICIPATING IN THE FLINDERS ISLAND RUNNING FESTIVAL

Flinders Island Cabin Park provides a range of self-contained, fully equipped studio, one and two bedroom cabins set in park-like grounds. Combined with our range of rental vehicles we can tailor holiday packages to suit singles, couples, families and groups. We now offer free wi-fi and a communal bbq pavilion.

- E info@flindersislandcp.com.au
- M 0427 592 188
- W flindersislandcp.com.au



BOOK REVIEWS



MILKMAN Anna Burns

Winner of the Man Booker Prize for Fiction 2018

Set in an un-named city but with an astonishing, breath-shorteningly palpable sense of time and place Milkman is a tale of gossip and hearsay, silence and deliberate deafness. The story of inaction with enormous consequences and decisions that are never made, but for which people are judged and punished.

Middle sister is our protagonist. She is busy attempting to keep her mother from discovering her nearly-boyfriend and to keep everyone in the dark about her encounter with milkman (which she herself for the life of her cannot work out how it came about). But when first brother-in-law, who of course had sniffed it out, told his wife, her first sister, to tell her mother to come and have a talk with her, middle sister becomes 'interesting'. The last thing she ever wanted to be. To be interesting is to be noticed and to be noticed is dangerous.

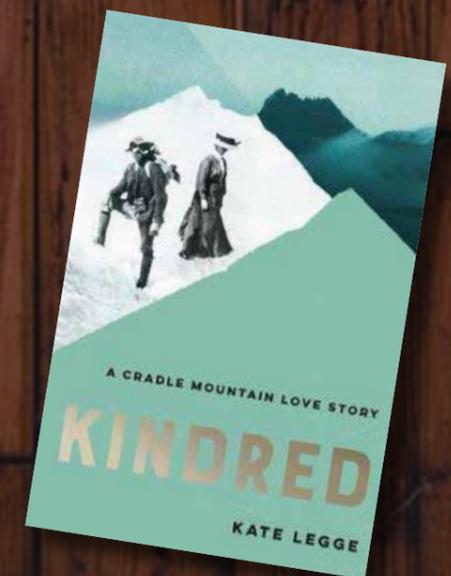
Milkman is a searingly honest novel told in prose that is as precise and unsentimental as it is devastating and brutal. A novel that is at once unlocated and profoundly tethered to place is surely a novel for our times.

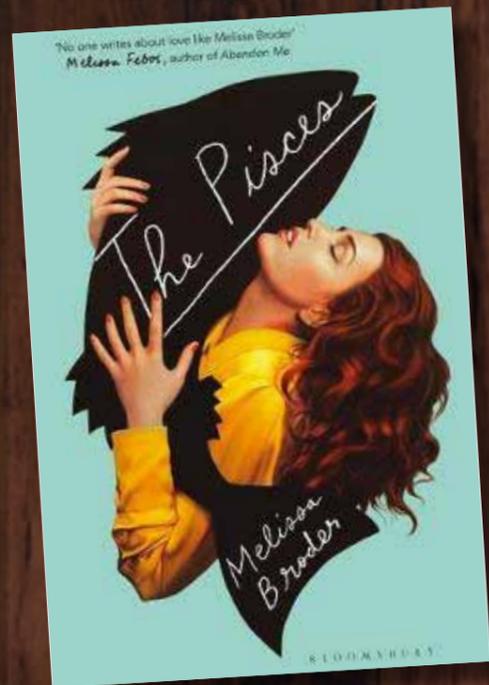
KINDRED: A CRADLE MOUNTAIN LOVE STORY

Kate Legge

He was an Austrian immigrant; she came from Tasmania. He grew up beside the Carinthian Alps; she climbed mountains when few women dared. Their honeymoon glimpse of Cradle Mountain lit an urge that filled their waking hours. Others might have kept this splendour to themselves, but Gustav Weindorfer and Kate Cowle sensed the significance of a place they sought to share with the world. When they stood on the peak in the heat of January 1910, they imagined a national park for all.

Kindred: A Cradle Mountain Love Story traces the achievements of these unconventional adventurers and their fight to preserve the wilderness where they pioneered eco-tourism. Neither lived to see their vision fully realised: the World Heritage listed landscape is now visited by 250,000 people each year. Award-winning journalist Kate Legge tells the remarkable story behind the creation of the Cradle Mountain sanctuary through the characters at its heart.





THE PISCES

Melissa Broder

Lucy, staying in a beautiful home overlooking Venice Beach, can find no peace from her misery - not in therapy, not in Tinder hook-ups, not in her sister's dog's unquestioning devotion, not in ruminating on the ancient Greeks. Yet everything changes when Lucy becomes entranced by an eerily attractive swimmer one night while sitting alone on the beach rocks...

Pairing neurotic hilarity with pulse-racing carnality and fierce feminism, *The Pisces* is hot, bothered and unforgettable. Traversing the lines between fantasy and reality, it explores the questions of how and why we stay alive. This fairy-tale romance with a merman could just be the sanest and most human novel you read all year.

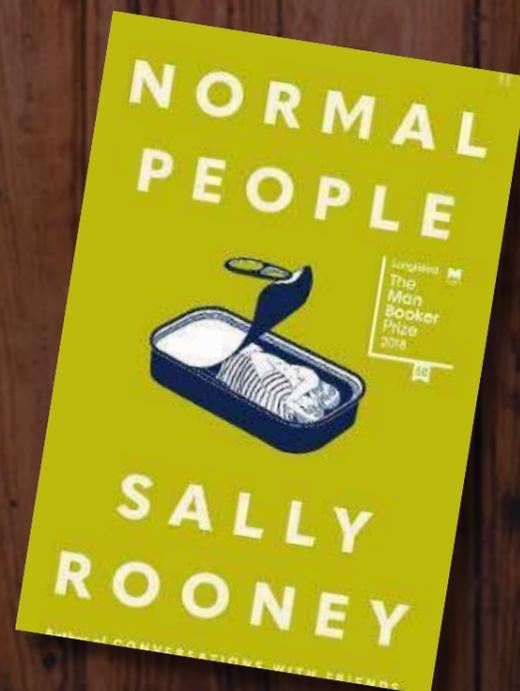
NORMAL PEOPLE

Sally Rooney

Winner of the Costa Novel Award 2018

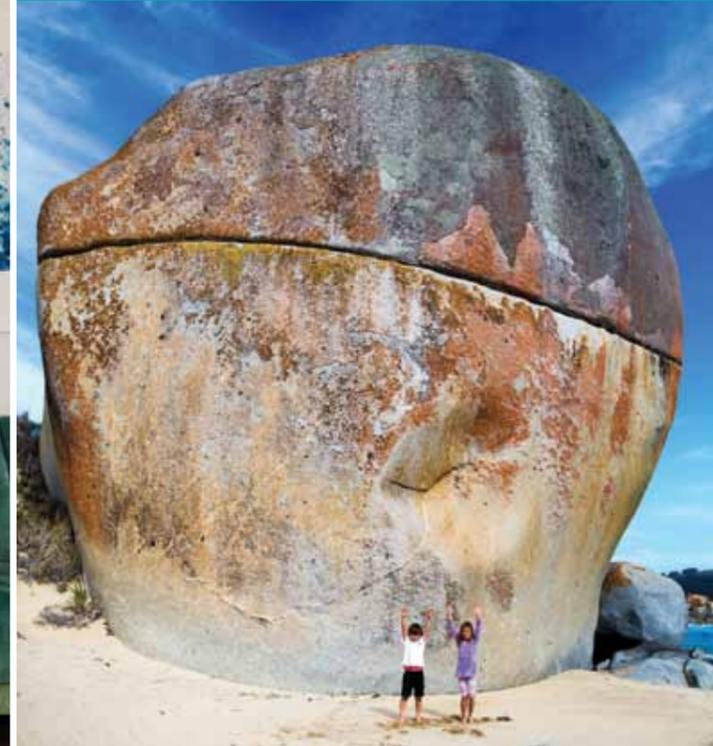
Connell and Marianne grow up in the same small town in rural Ireland. The similarities end there; they are from very different worlds. When they both earn places at Trinity College in Dublin, a connection that has grown between them lasts long into the following years.

This is an exquisite love story about how a person can change another person's life - a simple yet profound realisation that unfolds beautifully over the course of the novel. It tells us how difficult it is to talk about how we feel and it tells us - blazingly - about cycles of domination, legitimacy and privilege. Alternating menace with overwhelming tenderness, Sally Rooney's second novel breathes fiction with new life.



FLINDERS ISLAND'S ALLPORTS BEACH HOUSE

A LUXURY SEASIDE RETREAT...



ALLPORTS BEACH HOUSE is an exceptional Flinders Island property offering sophisticated, beautiful interiors and complete private seaside luxury.

The property encompasses phenomenal north-facing ocean views of Bass Strait sweeping across Marshall's Bay to Mount Tanner.

A short stroll to secluded bays including the majestic Emita and Allports Beaches, the home is the ideal retreat for families and couples.

Open plan living and dining areas with polished floorboards and floor-to-ceiling windows celebrate light and space, while the expansive deck invites you to feel completely relaxed and comfortable.

Accommodating up to six guests, Allports Beach House is the perfect slice of paradise to begin your island getaway.

BOOK NOW

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The Flinders Wharf

Showcasing the best of our island

The Whitemark Wharf site has been given a new lease on life. Set to launch in March, 2019, The Flinders Wharf is a space for both locals and visitors alike to experience the best Flinders Island produce, hospitality and experiences.



STAY

EVENTS

EXPERIENCES