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INTRODUCTION



JAMES PETTIT, CATRIONA ROWNTREE, CAROL AND SANDY OATLEY AT QUALIA

We’ve recently celebrated 10 years of ownership of the island and the 30th staging of Audi Hamilton Island Race Week – and our next project is being the confirmed Challenger of Record for the 35th America’s Cup – and so we are busily working away on this epic goal, with more to come in the next issue of REEF. We like a challenge, not only at the pinnacle of sailing and sportsmanship but also ensuring that everyone who comes to Hamilton Island enjoys a great holiday. Even though I work across the business I also love a family break here. For the first time recently I went out to the reef in a seaplane and I was completely in awe of how amazing it was from the air - nothing prepared me for it and I can’t recommend highly enough that you go out to see it for yourself whilst you are here. It was marvelous to be able to take some time out and appreciate the island with my family in

the same way that our guests do – it is such an incredibly beautiful and unique place. We have worked hard to make sure that good food and wine is at the heart of any Hamilton Island experience, it’s as important to us as the accommodation and activities that are on offer, and we have steadily increased the quality and variety of options when it comes to dining. In recent years we have diversified to include a modern South East Asian restaurant, coca chu, plus fine dining at Bommie with its peerless setting in the Hamilton Island Yacht Club and great views out across Dent Passage. And even down at the fish and chip shop in the marina there’s always a hungry queue ready to sample the latest catch or a packed verandah of diners at Manta Ray Café enjoying a fresh and tasty pizza. Over the years the island has become a destination with many world-class events where good food and wine, too, features high

on the agenda. At Audi Hamilton Island Race Week we were lucky enough to have some famous faces cooking for us, including Shannon Bennett, Matt Moran, Adriano Zumbo and Kylie Kwong. And if you are staying at qualia you will no doubt be enjoying Alastair Waddell’s expert and exquisite plates. My favourite is the scampi, pumpkin and sweet corn (affectionately known as the ‘joy jar’). However you choose to spend your time, I hope you enjoy yourself, just as I did recently with my family, and make the most of everything this incredible place has to offer.

Sandy

Sandy Oatley, CHAIRMAN HAMILTON ISLAND



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CONTRIBUTORS



JULIAN KINGMA

What do you love doing most on holiday? Being warm and with my family - having long days eating good food, need to have glimpses of the ocean with a smattering of surf. **Ocean or pool?** Ocean, always ocean. **Spectator sportsman or sportsman?** Well I'm an obsessed surfer but does that qualify as sportsman? **Favourite on-island dining experience?** Anything Alastair Waddell can rustle up. I've had so much of his amazing food I don't care what he serves me - you can guarantee it will be amazing! **Sundowner?** Corona with lime. **Summer loving?** Sitting atop the cliffs at Micks place (Uluwatu Bali) with my family.

ALISON VENESS

What do you love doing most on holiday? Lying on the beach and listening to the sound of the sea. **Ocean or pool?** Pool. **Spectator sportswoman or sportswoman?** Spectator, my son makes me watch everything. **Favourite on-island dining experience?** Breakfast at the Long Pavilion. **Sundowner?** Gin and tonic. **Summer loving?** Long days reading and laughing and hanging out with my family.



KATRINA HOLDEN

What do you love doing most on holiday? Eating good food that I haven't had to cook, sipping on some delicious drinks and a little pampering. **Ocean or pool?** I like both but there's something far more spiritual, cleansing and levelling about swimming in the ocean, I love that natural, summery feeling of salt on my skin. **Spectator sportswoman or sportswoman?** Spectator! **Favourite on-island dining experience?** I was lucky enough to attend the Charles Heidsieck Champagne Lunch at qualia during Audi Hamilton Island Race Week. The food by Executive Chef Alastair Waddell was mind-blowing and the presentation incredible. **Sundowner?** A glass of champagne or bellini. **Summer loving?** Ooh! Sand between my toes, cool tunes and dancing, the ocean, sunshine.

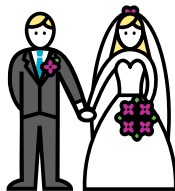
DAVID PRIOR

What do you love doing most on holiday? As a professional holiday goer (travel writer) when I go on a real holiday I want to be with my friends, cook and never want to look at any kind of screen. **Ocean or pool?** Ocean, without question. **Spectator sportsman or sportsman?** Honestly, I am neither. **Favourite on-island dining experience?** Eating muddies with Dan Hunter at Audi Hamilton Island Race Week. **Sundowner?** I am a Queenslander so when I am there I have to say XXXX. Elsewhere I'd go with ros  . **Summer loving?** Getting lost somewhere wild with someone special.



Whether you choose to be married in the island chapel, in the exclusive surrounds of qualia, or to break with tradition and have a barefoot ceremony on the beach, Hamilton Island in the heart of the Great Barrier Reef offers the perfect location for your dream wedding. With more than 10 different ceremony locations and 15 unique reception venues, there is sure to be something to suit your needs perfectly, whether it be for just the two of you... or up to 200 of your family and friends. From the flowers to the cake, photography and video, limousine hire or bridal hair and makeup, there is no detail our experienced team can't look after.

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2014

4 MAY
STAMFORD FINANCIAL
HILLY HALF MARATHON

Take on kilometres of uphill road, fire trails and the walking tracks of Hamilton Island’s up-and-down interior in this scenic runner’s contest. Events include: a half marathon; corporate and open relays and the kids fun run. Lace up and start stretching now.

12-15 JUN
GATORADE CLASH
OF THE PADDLES

Attention paddlers of all description: this battle is back for 2014 and we’re expecting a harder-fought competition than ever as athletes face off in dragon-boating, surf-ski,



outrigging, stand-up and board-paddling races. You know what they say: when the going gets tough, the tough keep paddling.

21 JUN
THE GREAT WHITEHAVEN
BEACH RUN

There’s soft-sand running and then there’s silica sand marathoning. Been hitting the gym or just fancy



13-17 JUL
AWAY - THE ART OF
PHOTOGRAPHY WORKSHOP

This is the ultimate photography workshop, tailored to budding beginners or photographers ready to advance their skills in the most stunning shoot locations in Australia. Over four days, you’ll be coached on equipment, editing, shot composition and techniques of the trade by Photography Masters. Visiting the absolute highlights of the Whitsundays from land, sea and air, in light conditions from sunrise to sunset, you’ll learn more from our experts than you ever thought you could know.

16-23 AUG
AUDI HAMILTON ISLAND
RACE WEEK

Each year, Australia’s favourite yachting event ups the ante – and for the 2014 regatta we’re expecting tougher than ever

competition on the water and taking the on-island carnival atmosphere to the next level. Sailors from both local clubs and abroad, their family and their friends are all marking this one in the calendar right now: if you’re into yachts (actually, even if you’re not) you wouldn’t want to be anywhere else. Racing is split into a Grand Prix class for the top-end racers, an IRC Passage class for modern fast-cruising yachts, performance racing and a sports boat competition. Cruising, corporate, bareboat and non-spinnaker divisions add to the line-up and Superyacht and SB20 divisions inject yet another dimension to the racing event. All the sailing excitement will, of course, be matched by an equally thrilling bill of dry-land entertainment, from fashion shows to food and wine events, dinners and exclusive lunches with visiting chefs. Make your plans now: racetime will get here before we know it.



OCT
PGA PROFESSIONALS
CHAMPIONSHIP AND
HAMILTON ISLAND AMATEUR
GOLF CHAMPIONSHIP

We’d suggest getting some practice swings in now – Australia’s top order of teaching and club professionals will be waiting for you on the green in October 2014. Following last year’s raging success, the second Hamilton Island Amateur Golf Championship tees off at Hamilton Island Golf Club during the 2014 PGA Professionals Championship. The amateur stableford event will host a

Pro-Am on day one, followed by a 36-hole competition open to men and ladies. Feeling competitive already? Spots are limited and they’ll book up fast.

OCT
CHAMPAGNE DINNER

One of the most elegant events on the epicurean calendar returns to Hamilton Island this spring as qualia again hosts an exclusive dinner under a spray of stars. Alastair Waddell, qualia’s Executive Chef, is already brainstorming your menu: six imaginative courses designed with the best produce of the season, plus a carefully-curated list of champagnes from the finest houses in the world. All that’s now required is your sparkling company. We look forward to your RSVP.

14-16 NOV
FUJIFILM HAMILTON ISLAND
TRIATHLON AND WHITEHAVEN
BEACH OCEAN SWIM

The fiercest athletes are in training already. The Whitsundays is on the countdown to the stiffest competition yet as Australian and International triathletes tackle the 750m swim at Catseye Bay, the 20km cycle,

including the runway section, and a 5km run through Hamilton Island Marina Village to a beachside finish. Wrap up the high-energy weekend with the Fujifilm Whitehaven Beach Ocean Swim, a 2km and 750m meet, fast becoming as well-known as its jaw-dropping location. Previous years have attracted big guns like Ky Hurst, Craig Alexander and Pete Jacobs. Who are you ready to race?

28-13 NOV
GREAT BARRIER FEAST WITH
SKYE GYNGELL

The gastronome behind Petersham Nurseries Café in Richmond (UK) returns home to Australia for a weekend of great food and wine at Hamilton Island’s Great Barrier Feast. Now Culinary Director at Heckfield Place in Hampshire (UK), she is overseeing five acres of fruit and vegetables, and a new restaurant set to open in central London next year. “I cook very simply and am intrigued by combinations, especially seasonal pairings,” says Gyngell of her approach that revolved around Petersham’s homegrown produce, and won the restaurant a Michelin star in 2011 before her departure the following year.



FOR THE LATEST EVENT INFORMATION AND MORE DETAILS, VISIT WWW.HAMILTONISLAND.COM.AU/EVENTS



MEET OUR NEW PRO

Hamilton Island Golf Club has recently signed Robert Blain as the resident Pro at our 18-hole championship course. What a gig: spectacularly designed by champion golfer Peter Thomson, occupying the whole of Dent Island and surrounded by cool blue water, this is the best home-green in the game. We're delighted to have Robert on the Hamilton Island team – he's been a passionate golfer since the age of 18 (when he already had a scratch handicap!) and built his mastery of the game thorough a degree in Health Science and a traineeship, scholarship and subsequent roles as Head Golf Professional at some of the most prestigious clubs in the country. Fine tuning his expertise alongside some of the best PGA tournament players, Robert has earned a national reputation for strategy, skill and a swing-technique that can lift anybody's game. Looking for an expert lesson or some pointers on conquering Australia's most thrilling holes? You'll find Robert out combing the course or in the Clubhouse.

MAJOR MOTIVATION

You'd think you just couldn't beat a decadent sunset dinner at qualia's Long Pavilion as motivation to workout harder and faster – but when Nike transformed qualia into the world's best base camp, that was only the beginning. Over three high-energy days, the resort hosted 34 international and local media guests who stretched into a sunny morning yoga session on the green sprawling lawns, tried out the new line of trainers on a run around the Hamilton Island Golf Club and broke a sweat hiking up to Passage Peak, elevated 234m above sea level, with ironwoman Jordan Mercer. Mind-blowing views of the Whitsundays and exercise-highs weren't the only payoffs – guests got some serious downtime to spend soaking up qualia's quiet spots, unwinding in the private plunge pools back in their pavilions and enjoying a dinner under the stars at Pebble Beach.



LOOK WHO WON THE WEDDING...

The honeymoon started early for Tasmanian couple Tenae and Brett, the winners of the Get Hitched on Hamilton Island competition held by Hamilton Island, Channel 7's Sunrise and Jetstar. 50 of the couple's friends and family, along with the Sunrise hosts, jetted in and toasted Tenae and Brett at the wedding ceremony held in the gorgeous sunshine on the lawns beside Catseye Beach. Broadcast live on Sunrise on September 9, with Kochie, Samantha Armytage, Natalie Barr and Mark Beretta, the picture postcard dream-wedding day was the perfect example of why more than 400 couples tie the knot in tropical style on Hamilton Island each year. 60 Sunrise viewers also took a tropical trip to the island, for a Weekend with Sunrise Experience, including a welcome cocktail party at the Hamilton Island Yacht Club, VIP dinner at the island's celebrated coca chu restaurant and a day of sailing, all with the Sunrise hosts. They also attended Tenae and Brett's special outside broadcast wedding event, with US pop sensation MKTO revving up the audience.



AMERICA'S CUP

Australia is back in the race for the America's Cup for the first time since 2000. Marking the 30th anniversary of Australia's historic 1983 victory, Hamilton Island Yacht Club recently confirmed it will represent Australia as the Challenger of Record for the 35th America's Cup. The Oatley's have been a longtime sponsor of the Australian Sailing Team, who won a record number of gold medals at the 2012 Olympics. "We have some of the best young sailors in the country and should have a team, it's for this reason that we are doing this," says Sandy Oatley. "It is time for our nation to be back in our sport's pinnacle event," Bob Oatley adds.

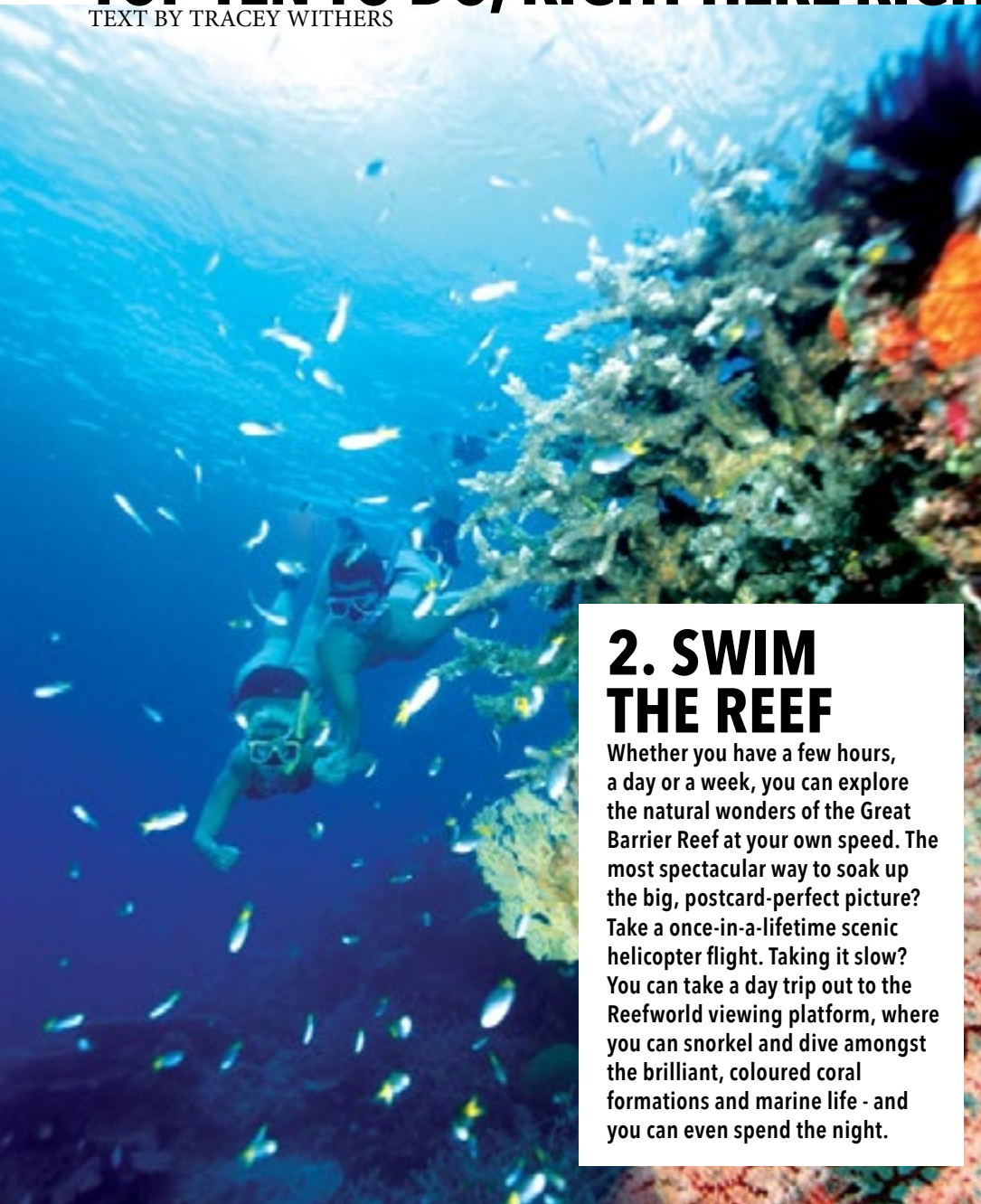
OUR ENDLESS SUMMER

The masterminds behind Australian label Sportscraft wanted a pristine, turquoise and green-coloured paradise as the backdrop for their Spring/Summer campaign, which was being shot in winter – one look and they knew it had to be Hamilton Island. Even in June, this temperate, sun-soaked slice of Queensland sets the perfect summer scene. Calling the island home for four days, the crew, models and photographers shot a collection inspired by tropical adventure on a yacht, on the iconic white silica sand of Whitehaven Beach and at secret postcard-worthy spots across the island - even our famous golf buggies starred in a few photos. Photographer Nick Leary was spoilt for locations and perfect light: "WOW... How beautiful is this place! What an amazing shoot celebrating an iconic Australian lifestyle brand."



TOP TEN TO DO, RIGHT HERE RIGHT NOW

TEXT BY TRACEY WITHERS

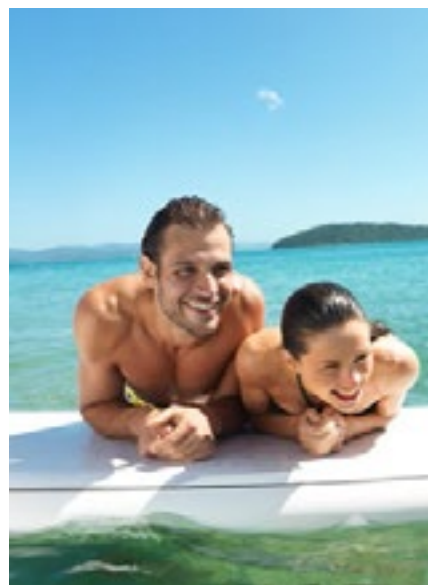


2. SWIM THE REEF

Whether you have a few hours, a day or a week, you can explore the natural wonders of the Great Barrier Reef at your own speed. The most spectacular way to soak up the big, postcard-perfect picture? Take a once-in-a-lifetime scenic helicopter flight. Taking it slow? You can take a day trip out to the Reefworld viewing platform, where you can snorkel and dive amongst the brilliant, coloured coral formations and marine life - and you can even spend the night.

1. GET SPORTY

As a guest staying in Hamilton Island-owned accommodation, you can collect a complimentary catamaran, kayak, windsurfer or paddleboard from the Beach Sports Hut on Catseye Beach, get wet and go for it. After you've answered the call of the Coral Sea, take on the 20kms of bushwalking trail that lead to breathtaking lookouts and secret spots across the island. On the Passage Peak or Village Trail walks, a free audio tour (available in various languages) will highlight the flora and fauna that cross your path.



3. FAIRWAY TO HEAVEN

Jump on a quick ferry in time for tee-off at the award-winning Hamilton Island Golf Club. Designed by five-time British Open champion Peter Thomson, the 18-hole championship course throws down a challenge to enthusiasts and weekend-hitters, too. But if you aren't into golf, it's still worth a visit - with the Golf Club lunch special, you can do a tour to check out the unbelievable scenery followed by a laid back long lunch at the Clubhouse.

4. HOIST SAIL

Are you in it for the sport, the buzz or to relax and ride the breeze? Hire a skippered yacht charter, cruise the easy-to-navigate islands, beaches and bays on your own bareboat charter, or enjoy the best of both land and sea with a sail-and-stay package. Budding captains can book lessons or earn internationally-accredited qualifications with our expert sailing crews. If you're still looking for a tropical high, just try 'hanging out' on the trapeze aboard Adrenalin Rush, the 36-foot Nacra catamaran.

6. JUNIOR THRILLS

Fun comes in all shapes and sizes on a Hamilton Island holiday. Sports fans are guaranteed to get a kick out of a few rounds of mini golf or a strike at the seven-lane ninepin bowling centre. Thrill-seekers aged 6-14 can take on the Quads for Kids adventure course in Palm Valley. A game of BumperZ (everything's fun when you're bouncing around in a big bubble!) can't be missed and littlies will find some new friends to hang out with in the Kids Fun Zone play area or the island's own childcare centre, Clownfish Club.



7. DROP A LINE

There's nothing quite like a fresh catch. Hook up with Renegade Fishing Charters - seasoned and salty fisherman can hire a private or share charter and first-timers can ask a guide where the big fish are biting. The crew will even demonstrate how to clean and prepare your fresh catch for dinner. Visit Hamilton Island Dinghy Hire for your own boat, bait and tackle if you like to cast your line solo.

8. ZONE OUT

Hidden in the lush tropical gardens near the Resort Centre, Spa wumurdaylin is a sanctuary - check in to rejuvenate your body, mind and soul. Intuitive therapists apply natural Waterlily and LI'TYA products to customise body cocoons and scrubs, massage rituals and facial therapies with a healing touch. For a humidity-proof blow-dry, wedding upstyle or emergency tan, book into the newly refurbished Island Hair and Beauty, also near the Resort Centre.

9. GO WILD

We've got slippery lizards, creepy-crawly spiders and slithering snakes, there are kangaroos, birds and even Hamilton Island's own resident croc - take a guided tour of our Wild Life Hamilton Island, and you can meet and even feed some of Australia's most unique and amazing animals. Stop for brekkie or lunch at the café after your tour, but make sure you don't leave without a cuddle from a koala.



5. WHITEHAVEN AMAZING

If you can tear yourself away from the blink-to-believe-it gorgeous expanse of beach, and adventure deeper into Whitsunday Island, the largest in the archipelago, it will be a highlight of your holiday. Walk north, up to the pristine Hill Inlet and track the history of the Indigenous Ngaro people. Stroll south through the native bush to discover spectacular swimming and hidden snorkelling spots. You'll feel a world away, but in reality it's just a short skip by helicopter, yacht or motorboat from Hamilton Island. Fancy a picnic and afternoon dip? You can do both, today.



10. REV IT UP

Done with lazing (well, for now)? Hire some wheels and ride the fire trails and bush tracks on a quad bike or a two-seater ATV to discover the best outlooks and photo opps on the island. Prefer to stay on road? Why not tour the island at your own pace on a golf buggy or burn around the track on a go-kart.



BLINK & YOU'LL MISS HIM



PAUL LARSEN IS OFFICIALLY THE WORLD'S FASTEST SAILOR. DURING THE 2013 AUDI

HAMILTON ISLAND RACE WEEK HE AND PARTNER HELENA DARVELID, AN INTEGRAL PART OF THE SHORE TEAM WHEN LARSEN SET THE CURRENT AND INCREDIBLE 500M WORLD SPEED RECORD OF 65.45 KNOTS IN 2012 IN VESTAS SAILROCKET 2, WERE AMONG SAILING FRIENDS. LISA RATCLIFF CAUGHT UP WITH HIM FOR A FLEETING 10 MINUTES.



PHOTOGRAPHY BY ANDREA FRANCOLINI; HELENA DARVELID/VESTAS SAILROCKET

WHERE DID YOU GROW UP?

PAUL LARSEN: Healesville, Victoria, until I drove out of there at 21. It was a country upbringing.

FIRST INTRODUCTION TO WATER?

PAUL LARSEN: Swimming in the muddy dams with the ducks, that's how we cooled off in the stinking hot summers. I started building boats out of margarine lids and sticks... amazing to think that time spent culminated in Vestas Sailrocket 2.

WHEN DID YOU KNOW YOU WANTED TO BREAK RECORDS?

PAUL LARSEN: It was a slow realisation. I would watch from afar, but I wasn't moving in those circles. When I got to Europe I kept chasing the fastest rides until we broke the 24-hour world record in 2002. I realised that if I wanted to take sailing faster - then the road stopped there - and so I began to move away from conventional pro yachting and put all my efforts into turning this dream of speed into reality.

FAVOURITE COUNTRY?

PAUL LARSEN: Australia but If you are going to stay away for a long time you have to make out your country's not that good. Every time I head back to Europe I'm aware I'm kidding myself. Namibia, where we do the speed records, is another amazing place, huge open spaces with all the African wildlife.

HOW HARD IS IT FOR HELENA TO ACCEPT THE RISKS?

PAUL LARSEN: When the boat started crashing and I ended up in hospital in 2009, to see the person you love beside the bed crying makes you realise it's a very selfish endeavour, but it was my obsession and I was happy to take the hit. Sailrocket was built for Helena to also chase records, maybe she will one day. I know I won't like standing on the beach watching.

WORST ACCIDENT?

PAUL LARSEN: When the boat folded in 2009 going for the nautical mile world record on Friday the 13th in Namibia. I got knocked out and cut up, what was scarier was how quickly it went out of my hands, an inch the other way and I could have been killed.

HOW HARD WAS IT TO RETURN?

PAUL LARSEN: I was waiting for the Maverick moment when I would shy away from the challenge. It didn't come. By missing a small detail I felt I'd let the boat and everyone down so there was a huge obligation to set it right.

DESCRIBE THE FEELING WHEN YOU BROKE THE RECORD.

PAUL LARSEN: I felt hugely relieved that I had delivered on the promise to everyone who had backed me; it was an enormous pressure off my shoulders.

HAS LIFE CHANGED?

PAUL LARSEN: The morning after the record I looked in the mirror and it was like looking at another person looking back smiling and saying "Respect. You made it here". Trying to show off to your mates is how it starts; in the end it becomes very personal.

YOU WORKED IN WATERSPORTS AND CHARTERS ON HAMILTON ISLAND IN THE 1990S, WHAT WAS YOUR FIRST IMPRESSION DURING THIS VISIT?

PAUL LARSEN: To be honest I was nervous about coming back. The island was always beautiful but it needed some polish. It's amazing what the custodians, the Oatley family, have done.

DID YOU ENJOY THIS AUDI HAMILTON ISLAND RACE WEEK?

PAUL LARSEN: The speed record community has been on the fringe so to come to a more conventional regatta and be acknowledged was pretty cool.

WHAT'S NEXT?

PAUL LARSEN: Sailrocket has a lot more up its sleeve. In the meantime we'll try and use the concepts we've developed in a more practical way. I feel that we can make similar jumps in performance in other areas of sailing. I don't feel a huge desire to go back to pure speed sailing, but when someone does threaten the record I'll probably become a little protective.

GOOD WILL CRABBING

**IN SEARCH OF THE
PERFECTLY ELUSIVE
MUD CRAB, BY
DAVID PRIOR.**

When the ingredients for a day include perfect Whitsunday ‘winter’ weather, a sleek navy blue powerboat and one of Australia’s most brilliant chefs cooking perhaps the country’s most storied seafood, the recipe can’t fail. Those elements came together in an afternoon in the waters off Hamilton Island when acclaimed chef Dan Hunter pulled up mud crabs from their pots and cooked them on the deck of Andiamo during Audi Hamilton Island Race Week. Truly memorable travel engages all the senses and island resorts reliably tick many of those boxes. However too often one is missing. There is, of course, the sight of blue water, the sounds of wildlife, smell of the sea and the touch of the thread count but what of the taste? Providing an opportunity for guests to taste the bounty that comes from the place is almost always an afterthought. Hotels frequently prefer flying-in lack-lustre produce instead of discovering



**MUD CRAB AND HEIRLOOM
CARROTS, COCONUT AND
CALAMARI**

CRAB ON RYE

**BURNT BEETROOT
CREAM, MANDARIN,
COCOA, WALNUT**

the delicious potential of what is available locally. Hamilton Island is endeavouring to be different, with a new commitment to sourcing produce from North Queensland and looking to what might live below the surface in those beautiful Whitsunday waters. Long known for his ability to articulate the ‘taste of a place’ on the plate, chef Dan Hunter is Australian cooking’s quiet achiever and was the ideal candidate to unlock the potential of the area’s local produce. Hunter made his name at the regional Victorian restaurant the Royal Mail Hotel and has now gone on to become the chef/owner of Brae. Like any cook worth his whites, his first instinct when being invited to cook with locally sourced ingredients was to go searching for the mythic and elusive mud crab. Long a Queensland culinary cornerstone, the mud crab is becoming increasingly recognised internationally as the emperor of all crabs. Under the expert guidance of crabber without peer Matt Vickers (who it must be said resembles more a Brisbane Bronco than a passionate marine conservationist) it turns out they are not so elusive after all. Vickers explained to Hunter that mud crabs grow quickly in the warm water, are abundant around the Whitsunday islands and, unlike many seafood options these days, are in fact a sustainable fishery. It’s a good thing too because Hunter and Vickers quickly pulled from the mangrove shallows a dozen menacing looking muddies for the proceeding feast - that now had the benefit of not only being delicious but quite unexpectedly, guilt-free. Once on deck Hunter set about preparing the haul for lunch. He quickly plunged them in plenty of iced water, before salted boiling water and then picked out the rich flesh from the prehistoric looking nippers. Confident enough in his cooking to know that the ‘in-built umami’ flavour of the mud crab needs little or no adornment, Hunter set about preparing subtle dishes that not only demonstrated why he is so admired amongst other cooks, but also celebrated the exciting potential of ingredients from North Queensland.



ISLAND POPPING

DOES ANYONE EVER NEED AN EXCUSE FOR POPPING THE CORKS ON BUBBLES AND CHAMPAGNE? SPARKLING SIMPLY BECKONS DURING THE FESTIVE SEASON AND HOLIDAYS ON HAMILTON ISLAND.



“In success you deserve it and in defeat you need it” – Sir Winston Churchill once famously said of champagne. One could also argue that summer and time spent lazing by the pure azure waters of Hamilton Island also lend themselves to the mandatory creation of sparkling memories. Today in Australia it’s simply one of the best times to be indulging a taste for bubbles. If champagne is your preferred style, there’s a large diversity of brands, from well known French Champagne Houses and small growers now available on our shores - thanks to a growing interest in imported wines. Australia is currently the seventh largest market in the world for champagne – drinking our way through 5.4 million bottles of it in 2012. The dedication to making more premium-style sparkling wines and the investment into several cool-climate wine regions ideal for growing sparkling grapes has paid off – and there’s now an exciting and eclectic range of home-grown bubbles to suit all tastes. The following seven wines represent a diverse cross-section of stylish sparkling wines and champagnes well worth a try. All available for purchase on Hamilton Island.



CHAMPAGNE
CHAMPAGNE CHARLES HEIDSIECK
ROSÉ MILLÉSIMES 1999
Champagne Charles Heidsieck has a long and colourful history that dates back to 1851. This vintage rosé is made of pinot noir and chardonnay grapes and has enjoyed more than 12 years ageing in 1000 year-old cellars. It’s a restrained yet energetic champagne with notes of strawberries, raspberries, brioche and sandalwood. This full-bodied yet elegant style champagne is one of the most awarded rosé vintages in the world and a versatile match for diverse cuisine styles.



CHAMPAGNE
VEUVE CLICQUOT LA GRANDE DAME
BRUT 2004
The pinnacle champagne from Veuve Clicquot, La Grande Dame is named in honour of the wily widow Madame Clicquot, who at the age of just 28 took over the running of her late husband’s Champagne House and is credited with turning it into the highly successful House it is today. A richly layered wine, mineral notes combine with aromas of brioche, vanilla and jasmine. A blend of eight grand cru, this full-bodied and opulent champagne is beautifully balanced with a fine bead, impressive structure and persistent length of flavour. A most fitting tribute to one of the pioneers of Champagne.



CHAMPAGNE
MOËT ICE IMPÉRIAL
If you like your champagne cold, ice cold in fact, then you can’t go past Moët Ice Impérial. The first and only champagne specifically designed to be served over ice, it has a powerful, tropical fruit nose of mango and guava with hints of raspberry. Totally refreshing in the mouth with crisp acidity and grapefruit flavours, it’s a fun way to sip champagne in the summertime. Served in a large red wine glass, Moët Ice Impérial is further enhanced when paired with garnishes - get the full summer feel by adding mint, cucumber, lime zest or strawberries.



TASMANIA
CLOVER HILL 2007
VINTAGE RELEASE
Tasmania has become recognised as arguably Australia’s pre-eminent region for cultivating grapes ideal for sparkling wine production and is currently considered de rigueur for its pure, cool-climate still and sparkling wines. This Clover Hill vintage 2007 sparkling is made with fruit from Pipers River, from what was a dry and cool year producing grapes of outstanding quality. A blend of the three classic champagne varieties, chardonnay, pinot noir and pinot meunier, and made in the traditional method, you can expect to find complex layers of apples and citrus mingled with elegant toasty and nutty flavours.



VICTORIA
YARRA BURN PREMIUM CUVÉE BRUT
The fruit for this wine is sourced from across premium Victorian cool-climate vineyards. The wines made at Yarra Burn, based in the Yarra Valley, are overseen by Ed Carr, regarded as Australia’s most talented and awarded sparkling winemaker. This consistent and affordable sparkling is a blend of pinot noir and chardonnay and has lifted citrus and stone fruit aromas with toasty croissant flavours. It all comes together seamlessly to offer a sparkling of good structure and finesse.



WESTERN AUSTRALIA
AURELIA CHARDONNAY PINOT NOIR
PRESTIGE CUVÉE
Aurelia, meaning ‘the golden one’ is made by one of Australia’s most gifted winemakers. The chardonnay and pinot noir grapes here are sourced from a single vineyard in the West Australian cool-climate area of Pemberton. Matured on its yeast lees to contribute a creamy texture in the mouth, these bubbles exude apple and delicate citrus flavours balanced with a nutty and fine, fresh lingering finish.



SOUTH AUSTRALIA
WIRRA WIRRA MRS WIGLEY
MOSCATO 2013
This rather playful moscato offers something else entirely different in the sparkling experience. Made from red frontignac grapes from McLaren Vale, this salmon-coloured moscato has aromas of musk, citrus blossom and Turkish Delight while in the mouth, juicy bursting flavours of rosewater and lychee delight with balanced natural sweetness and a fine effervescent spritz. With low alcohol at just 4.5 per cent, you can enjoy this highly drinkable wine any time of day, but it’s particularly fitting to serve with breakfast alongside fresh brioche, croissants or fruit.



ISLAND RETAIL THERAPY

- THE ART GALLERY**
07 4948 9675
- AUSTRALIA THE GIFT**
07 4946 9015
- BREEZE RESORT WEAR**
07 4946 9277
- FLORAL COLLECTIONS**
07 4946 9104
- FOOT’S ARTWORKS**
07 4946 9062
- HAMILTON ISLAND DESIGNS**
07 4946 8565
- HAMILTON ISLAND JEWELLERY**
07 4948 9857
- MARINA TAVERN RETAIL**
07 4946 8180
- PRO SHOP (HI GOLF CLUB)**
07 4948 9760
- QUALIA BOUTIQUE**
07 4948 9473
- RESORT CENTRE LOBBY SHOP**
0427 148 952
- REEF LOBBY SHOP**
0427 148 623
- RESORT STORE**
0427 148 793
- RESORT SWIMWEAR STORE**
07 4946 9281
- THE HUT**
07 4946 8273
- TRADER PETE’S**
07 4946 9409

SUMMER ON A PLATE

HAMILTON ISLAND'S
FINEST DINING, SIMPLE,
ENJOY.



MARINERS

**SEARED TUNA WITH
CAPONATA,
CROSTINI AND
GOATS CHEESE
SERVES 2
ENTRÉE SIZE**

SEARED TUNA
200g yellow fin tuna
½ bunch of chopped parsley

*Roll tuna through parsley and season.
In a smoking hot pan sear all sides of tuna until
a nice even crust has formed. Allow to cool and
use a sharp knife to slice.*

CAPONATA
1 small eggplant
1 red capsicum
2 sticks of celery
2 tomatoes
½ Spanish onion
50g pine nuts
1 clove of garlic finely sliced
½ bunch of parsley
½ bunch of basil
100g fresh goats cheese
Sea salt
100ml red wine vinegar
60g sugar

*Score tomatoes and blanch in boiling water for 15
seconds, refresh in ice water. Remove skin and
seeds then dice the flesh. Dice eggplant, capsicum,
celery and Spanish onion, keep separate. Deep fry
eggplant until golden and place on paper towel. In
a hot pan with a little oil slightly cook capsicum and
garlic together. Blanch celery until a vibrant green
colour and refresh in ice water. Toast pine nuts
until golden, chop parsley and pick basil leaves.
Bring red wine vinegar to the boil with sugar until
dissolved. When cool mix all ingredients and dress
with vinegar, olive oil and season. Crumble over
goats cheese.*

CROSTINI
½ loaf sourdough
½ bunch chopped thyme
Sea salt
Olive oil

*For the crostini, drizzle olive oil and sprinkle salt
on to a flat oven tray, very finely slice bread and lay
on tray, sprinkle thyme, more salt and olive oil over
bread and press with another tray to hold in place.
Cook slowly in oven at 150C until golden and crisp.*

**VEAL AND JERUSALEM
ARTICHOKES -
SLOWLY BRAISED VEAL
SHANK, TONGUE AND
SWEETBREAD. BUTTER
ROASTED JERUSALEM
ARTICHOKES AND CRISPS
SERVES 4**

1 veal tongue
200g veal sweetbreads
2 veal shanks
300g Jerusalem artichokes
1 bunch of watercress
250g butter
3 bulbs of garlic
1 bunch of thyme
3L veal stock
500g mirepoix (roughly chopped carrot, onion
and celery)
750ml red wine
500ml chicken stock

*Soak shanks overnight in red wine, mirepoix and
garlic. The next morning, drain and dry them off,
gently sear in a hot pan then place in a pot with
veal stock, thyme and mirepoix. Slowly braise for 5
hours until meat is falling off the bone. Pull meat
apart into nice pieces.*

*For the tongue, start the day before. Slowly braise
in veal stock, thyme and mirepoix for 5½ hours
until very tender. Carefully peel off the outer skin
of the tongue. Glad wrap tightly. Refrigerate.*

*Sit the sweetbreads in running water for 2 hours
to remove blood. Gently poach in chicken stock,
mirepoix and thyme. When almost cooked,
drain and with a small knife, carefully peel away
membrane.*

*Scrub Jerusalem artichokes with a scourer,
removing any dirt but leaving the skin on. Cut 2/3
of the artichokes in half and peel the remainder.
Caramelise in oil in a very hot pan, add thyme and
garlic then gradually add butter until it foams,
allow to cook like this until artichokes are tender.*

*Thinly slice the remaining peeled artichokes on
a mandolin or meat slicer. Deep fry at 160C until
golden and crispy. Drain. Season with salt flakes
and curry powder.*

*To serve, thinly slice tongue with a very sharp knife
or on meat slicer. Place on greaseproof
paper and warm in the oven for 1 minute. Season
sweetbreads, dust with flour and caramelise in a
pan of hot oil adding butter to foam. Cook for 4
minutes.*

*Arrange the 3 cuts of veal and artichoke on the
plate with the artichokes. Garnish with mustard
cress or water cress. This dish is best served with
some veal jus and freshly baked crusty bread rolls.*



QUALIA



CLOCKWISE FROM TOP LEFT:

Asparagus Spear, Wagyu Roast Beef; Slow Cooked Pork Belly, Crouton, Bush Tomato, Pesto and Fresh Marjoram; Coffin Bay Oyster, Lime Sorbet, Preserved Lemon and Micro Lemon Balm; Lamb Kofta, Cucumber and Yoghurt Sauce, Chilli and Micro Chervil.

BOMMIE

ASPARAGUS SPEAR, WAGYU ROAST BEEF

6 green asparagus spears
200g wagyu flank (9 score)
1 tsp salt flakes
1 tbs extra virgin olive oil
½ tsp freshly ground black pepper
½ tsp pimenton (Spanish smoked paprika)
Pre-heat oven to 80C. Sear the beef over a hot skillet with a minimum of oil to avoid sticking. Make sure you get an intense colour on the meat before turning over. Sear for about 2 to 4 minutes on each side. Place on an oven safe tray and bake until core temperature of 50C is reached. Place on a plate and season with salt, pepper, pimenton and olive oil. Rub well, wrap in cling film and leave to rest for 10 minutes. Cut tail end of asparagus, cook in salted boiling water for 2 minutes and chill in ice water bath. Strain and pat dry. Cut in half, put on a plate drizzle with good olive oil and a touch of salt. Unwrap meat and keep juices. Slice straight down to get long slithers. Wrap around the asparagus, plate, drizzle with juices and serve.

COFFIN BAY OYSTER, LIME SORBET, PRESERVED LEMON AND MICRO LEMON BALM

LIME SORBET
2 cups water
1 cup caster sugar
1 tbs grated lime rind
1½ cups lemon juice
2 egg whites, lightly whisked
Make the lime sorbet first. Bring water, sugar and rind to a simmer, stirring occasionally. Cook unstirred for 10 minutes. Allow to cool. Strain out the rind. Add lime juice, place in a tray and freeze. Process with egg whites until smooth. Place in ice cream maker and churn.

PRESERVED LEMON
For a quick method to make your own preserved

lemons, buy a large batch of good lemons, wash well. Get a large stock pan with equal amounts of salt and water, add cinnamon quills, cloves, black peppercorns, bay leaf and bring to the boil. Quarter lemons, add to the brine, bring back to the boil with a layer of grease proof and something to keep the lemons down. Turn off and leave to cool. Transfer lemons in to jars, top with the brine and refrigerate.

Shuck oysters and place on a nice serving spoon. Spoon on lime sorbet. Garnish with very thinly sliced preserved lemon and a leaf of lemon balm (or mint, lemon thyme or coriander leaf).

LAMB KOFTA, CUCUMBER AND YOGHURT SAUCE, CHILLI AND MICRO CHERVIL

KOFTA
600g lamb mince
1 brown onion, diced
4 cloves of garlic, crushed
1 red chilli, chopped
1 tbs Ras al Hanout spice blend
1 tbs salt
1 tbs continental parsley, chopped
¼ cup coriander leaves, chopped
1 tbs cooking olive oil
1 egg, lightly beaten
Heat oil in a heavy base saucepan. Add onion and cook covered for 10 minutes on low heat. Add garlic and chilli and cook for a further 5 minutes. Add spices and cook for 5 minutes. Leave to cool. Mix through with meat, herbs and egg. Make into balls. Pre-heat oven to 180C. Cook on a lightly oiled tray for 10 minutes.

YOGHURT SAUCE
2 cloves of garlic, crushed
1/3 cup finely chopped mint leaves
1 cucumber, peeled, deseeded and grated
1 tsp salt
375g Greek yoghurt

½ lemon, juice
Mix salt with cucumber and leave for 10 minutes. Squeeze out excess liquid and mix with rest of ingredients. To plate, place a teaspoon of yoghurt on the base of a spoon, put kofta on top, garnish with chilli and micro chervil.

SLOW COOKED PORK BELLY, CROUTON, BUSH TOMATO PESTO AND FRESH MARJORAM

PORK BELLY
1kg pork belly
25g salt flakes
25g brown sugar
2g star anis, ground
500ml vegetable oil
Rub pork belly with the above salt, sugar and anis. Leave for 2 hours covered in the fridge. Pre-heat oven to 80C. Place pork belly in a tray with deep sides. Add hot oil, cover with tin foil and cook for 12 hours. Take belly out, put on a plate and put some weight on it. Refrigerate. Cut in to cubes. Take skin off, sear over high heat, pass through the oven for 4 minutes.

PESTO
1 cup semi dried tomatoes
½ cup basil leaves
½ cup continental parsley leaves
¼ cup good quality olive oil
1 tbs lemon juice
1 tsp bush tomato
1 pinch black peppercorns, ground
1 tsp salt
1 clove garlic
¼ cup macadamia nuts
For best results use a bar blender. Start by grinding bush tomatoes with black pepper and salt until fine. Add garlic and lemon juice and process to a pulp. Add tomatoes, herbs and oil and process to a rough paste. Add nuts and process until incorporated to the mix.

DUCK AND LYCHEE PANCAKE WITH SPICY GINGER RELISH SERVES 4-5 AS SHARED MAIN

DRESSING
60ml plum sauce (local Asian grocer)
60ml chicken stock
60ml Chinese black vinegar
60ml soy sauce
20ml palm sugar
Add everything into a pot, bring to a boil then reduce to a medium boil. Reduce till the right consistency, slightly sticky.

PANCAKE
100ml coconut milk
¼ cup rice flour
¼ cup tapioca flour
1 pinch salt
1 pinch ground tumeric
1 tsp oil
20ml water
1 tsp lime juice
1 tbsp black sesame seeds
Mix flours together with turmeric and salt. Then add a couple of spoons of coconut milk, mix then knead the dough for 2 minutes. Add the rest of the coconut milk, water, oil, lime juice and mix until smooth and the same consistency as a crepe mix. Rest for 30 minutes. With a non-stick pan, bring to a medium heat and spray with a little oil, add just enough mix to cover the bottom of the pan. Cook until the pancake comes loose, then turn over to cook the other side. When it's cooked it should be quite brittle. Remove and handle with care, set aside.

SPICY CUCUMBER GINGER RELISH
½ cucumber large, dice
1 knob ginger, mince
1 birds eye chilli, sliced
1 eschalot, finely sliced
50ml rice vinegar
50ml water
50ml sugar
1 pinch salt
Add vinegar, sugar, water and salt, bring to a slight boil and remove from heat when sugar has dissolved. Let cool. Mix all ingredients together and set aside to slightly pickle.

SALAD INGREDIENTS
½ BBQ duck - shredded meat
6 lychee
1 chilli, julienne
3 leaves lime leaf, julienne
1 eschalot, finely sliced
1 small handful peanuts, crushed
1 stalk lemongrass, finely sliced
¼ cup mint leaves
¼ cup coriander leaves
In a bowl mix all ingredients together except the herbs. Add enough dressing (3-4 tbsp) to coat everything, rip the herbs up and toss through the salad. To serve, place the pancake on a service plate, break it in half (try to only have 2 semi-circles). Place half on the bottom, pile the salad mix on top then lean the other half against it. Place the relish in a small bowl and place it next to the pancake with a serving spoon.



COCA CHU

THE HUNGER GAME

ANDREW MCEVOY IS ON A MISSION TO PUT AUSTRALIAN FOOD ON THE MAP GLOBALLY, HE TELLS ANDREW MCUTCHEN.

Andrew McEvoy, the highly regarded boss of Tourism Australia and soon to be head of Fairfax Media's events division, has a confession to make. Yes, there is a place for humility in the way that Australia presents itself on the world stage. But not when it comes to the way we talk about our locally produced food and wine. In fact, it's high time we all had a glass of local wine and loosened our lips in the presence of overseas friends, he tells me before revealing that Tourism Australia is about to do just that, on a grand scale. "As Aussies, we know our food and wine is exceptional but, to be frank, the world doesn't," McEvoy says. "Only a quarter of people in Australia's top source markets associate a trip to our country with food and wine." In other words, it's time we got our brag on? "Exactly. We're consistently number one in the world in tourism surveys for unsurpassed natural beauty, things like magnificent beaches and outdoor scenery, the stuff that Hamilton Island offers." "We're also number one in the world for welcoming, so people know Australians are friendly and happy. All these things are important, but the one subject that's rocketing up the charts in terms of the reason for travel is good food and good wine. People want to travel on their belly. Food and wine is more important than ever as a part of and reason for travel." REEF becomes quickly shocked at this discovery. While, on an almost daily basis, we Australians are sitting down at dining tables laden with some of the world's most flavoursome produce, prepared by talented



“AS AUSSIES, WE KNOW OUR FOOD AND WINE IS EXCEPTIONAL BUT, TO BE FRANK, THE WORLD DOESN'T.”



people in often strikingly beautiful places, according to McEvoy the world is ranking us 10th, or even 11th for food and wine? Horror! "It's true!" McEvoy enthuses. "But once they've actually been here, we jump up to a rating of number two, ahead of Italy and only behind France. It's all about those three 'p's. We take for granted that we've got great people who prepare great produce in a great place; we really do have the world's best in Australia and it's time we let the world know about it," McEvoy says of the new 'Restaurants Australia' campaign, which he says will be "as big and impactful as Oprah and Tourism Queensland's 'Best Job in the World'". But one of the potential curses of our local cuisine is that we don't have a national dish, right? The French have French food, Mexico has Mexican food, and so on. Red rag, meet bull. McEvoy could not disagree more. "The lack of a national dish means we haven't had to be slave to any tradition," he says. "The chefs of today are creating new things, we're considered a very big fusion destination. What also helps this is that the chefs, the winemakers and the producers in Australia are a really collegiate bunch; they actually want everyone to win and they're all specialists in different ways. So I think it's such a positive, optimistic group of people who are ready and waiting to demonstrate their wares to the world." McEvoy's time as a guest at Audi Hamilton Island Race Week only increased his passion for the cause: "It was just a great example of what we've described, and it was an experience that Hamilton Island does so well. You know, the food and wine is amazing, prepared by globally celebrated chefs like Kylie Kwong and Shannon Bennett, and you're sitting at the Beach Club, or you're relaxing at qualia, or whatever, and you're just saying, how good's this?" In his new role heading up the events division at Fairfax Media, McEvoy will maintain the Restaurants Australia rage, by "generating really compelling content and staging Good Food months throughout Australia." "What Tourism Australia has done with Restaurants Australia is put together a platform where this story can get told a little more powerfully and there's a natural continuation of that message for me in my role at Fairfax," McEvoy concludes. "Peter Gago from Penfolds said it best: 'If Tourism Australia can build the platform, we can perform on the stage.' And that's it I guess, it's the first time in any tourism destination history that we're going to make such a fuss of our people and our produce and our place."

MEGAN MORTON AND
JAMES GORDON

LET'S GET THIS PARTY STARTED

GATSBY WAS THE THEME FOR THE WORLD CHAMPAGNE DAY DINNER AT QUALIA. WELL WHY NOT WHEN ALL THE LEAD CAST, LEO DICAPRIO, TOBEY MAGUIRE AND CAREY MULLIGAN HAVE STAYED ON HAMILTON ISLAND. MEGAN MORTON WRITES ABOUT HOW SHE HELPED CREATE THE PARTY AND SHARES HOW TO GIVE GOOD SUMMER ENTERTAINING, ON ANY SCALE.

Whether you're spending one hundred dollars or ten thousand dollars on any kind of dinner party or event, there are certain rules that always apply. 1. For me it all starts with a good colour palette. If you aren't completely going with a theme like Gatsby or something else, then this is the easiest

and chicest way to pull it together. I use a combination of three colours: a hero colour at 70% and then the other two at 20% and 10% – they can be contrasting or tonal but it always seems to work, it's just enough and makes everything look really integrated. 2. Guests always want to feel special and to feel as though it's all been created

just for them – whether it's with an extra delicate tie of the ribbon on something, or a little beautiful cutlery rest on the table. 3. It's very simple but a nice big helium balloon goes a long way, it says 'this is a party and it's going to be fun'. Or one big grand gesture that says the party starts here. 4. You must have good music, the scene

has to be set – and I don't just mean a playlist but actually working out at what tempo you're going to start out at. When people walk in they need to know what's expected from the outset. It can tell them game on, let's have fun – or soft and beautiful, and let's relax. And so I applied all these rules to the World Champagne Day Dinner. The challenge I faced was that the setting is spectacular, dining on Pebble Beach at Qualia is something special already. Guests of Qualia, Vogue Living and the Champagne Bureau were drinking the best Charles Heidsieck (Brut Millesime 2000) and Bollinger (La Grande Année 2004) and eating the finest four courses by resident Executive Chef Alastair

Waddell, which is quite decadent. And so it made sense to borrow a few elements of the infamous white party, from Gatsby, and reinforce the hedonism. The colour palette we used was silvery/gold/bronze, with touches of black and white. To counter the epic outdoors we needed to make it feel intimate, so everything was intricate and small scale on the table, we put 'eye candy' in front of the diners. And we created things that were deliberately hand made. James Gordon created twelve different paper party favours; we had Daisy Buchanan style glasses, confetti and balloons with streamers. I think we bought about twenty copies of *The Great Gatsby*, and

then we scattered the pages all across the promenade, and as the guests entered they walked in over them. The place cards were also pages with handwritten names, they were almost like fortune cookies so that everyone had a piece of what was going on in the novel. I think it's good to give everyone something to do at a dinner party and then everyone has fun together and it helps break things down, especially if people don't know each other. And finally there was the music – the soundtrack from Baz Luhrmann's movie. There was lots of laughter and a good energy, and by the end of the evening everyone picked up the tiny trumpets on the table and started playing them.

IT TAKES TWO

HE'S THE MOST SOUGHT AFTER CHOREOGRAPHER IN THE WORLD AND NOW ALEXEI RATMANSKY HAS CREATED A PRODUCTION OF CINDERELLA ESPECIALLY FOR THE AUSTRALIAN BALLET. HERE WE TALK TO THE TWO PRINCIPALS AT THE PEAK OF THEIR CAREERS, AND LUCKY ENOUGH TO BE DANCING THE LEAD ROLES AS PART OF THE PAS DE DEUX IN PARADISE ON HAMILTON ISLAND.

Kevin Jackson has been with The Australian Ballet for 11 years, he has been a Principal for three years, he dances the role of the Prince.

WHAT'S SO WONDERFUL ABOUT DANCING THE PAS DE DEUX IN CINDERELLA?

KEVIN JACKSON: Alexei has made the Prince a very interesting character in his version of Cinderella. Rather than a prince from a royal family he is kind of a celebrity prince from the 40's era. He comes out quite quickly in the first entrance. He is speeding in a fast car and gets the whole crowd going that way. It's fun playing the role that way. But it still has the fairytale touch to it.

WHAT'S IT LIKE TO PLAY THE PART OF THE PRINCE? IS IT SOMETHING YOU'VE ALWAYS ASPIRED TO?

KEVIN JACKSON: It's a ballet I've wanted to perform but it wasn't originally high on my list. Once we started the creative process with Alexei though it became quite clear that it was something I wanted to do and prove to him that I was capable of doing artistically and technically. His expectations of all the dancers are extremely high from day one - he has pushed us to the limits. I think he has raised the bar for every dancer in the company so we are all really enjoying the ballet and performing it.

WE GATHER THAT YOU DANCED AT HAMILTON ISLAND A FEW YEARS AGO?

KEVIN JACKSON: I did, it was six years ago at the very first pas de deux in paradise. The first one we performed was a contemporary piece by Tim Harper. It was six dancers and because it was the first one, we just didn't know what was going to happen when we got here. Out in the open, looking out across the beach, the audience sitting underneath the starry night and the wind blowing through your hair it was one of the most beautiful experiences I've had on stage.

IS IT ROMANTIC DANCING LIKE THIS FOR YOU? EMOTIONAL?

KEVIN JACKSON: It is. It adds another element to your performance.

WHAT'S IT LIKE DANCING WITH LEANNE, HOW DO YOU BOTH INTERACT?

KEVIN JACKSON: Leanne and I have known each other since we were young kids, grew up in the same suburb in Perth. We had different paths but both ended up in The Australian Ballet and we've been great friends since.

WHAT DOES HAMILTON ISLAND MEAN FOR YOU?

KEVIN JACKSON: It's the hot ticket of the year for any dancer in the company. Every single Principal or Senior Artist and soloist wants to come.

SO WERE YOU KICKING PEOPLE'S ANKLES?

KEVIN JACKSON: That's it!! No, not at all. It is definitely something that everyone wants to do. When we find out it's like 'oh didn't make it' or 'yes I'm going this year'!

Leanne Stojmenov has been with The Australian Ballet for 13 years, she has been a Principal for three years, she dances the role of Cinderella.

IS THIS THE FIRST TIME YOU'VE EVER DANCED CINDERELLA?

LEANNE STOJMENOV: Yes!

WHAT ARE YOU LOVING ABOUT IT? HAVE YOU ALWAYS YEARNED TO PLAY CINDERELLA?

LEANNE STOJMENOV: There are lots of ballets I've always wanted to do. I think Cinderella is definitely one and it's been really exciting doing a ballet created by Alexei, because that was another dream of mine, to be working with him again. We did a piece with him in 2009 and he's just incredible to work with. He really pushes you to your absolute limits and so doing his version of Cinderella is more rewarding.

IS IT TRUE THAT THE PAS DE DEUX IS PARTICULARLY DIFFICULT TO DANCE?

LEANNE STOJMENOV: I think the pas de deux, the way that Alexei puts it together for the girl, there's lots and lots of body movement, lots of off balance things, so



LEANNE STOJMENOV
AND KEVIN JACKSON



LEANNE STOJMENOV AND KEVIN JACKSON PERFORMING CINDERELLA AT THE PAS DE DEUX IN PARADISE

the Prince has to really be there to be able to hold you - bring you back on balance and his movements are really extreme. So it's difficult being in co-ordination with your partner. When you let yourself go to the music, that's when it all clicks.

IS THERE ONE THING FROM CINDERELLA, IN THE WHOLE BALLET, THAT YOU LOVE PARTICULARLY?

LEANNE STOJMENOV: There are so many beautiful parts in that ballet but I actually think it's the pas de deux. It's got really beautiful music and it's one of those pas de deux, when you're just really part of your partner and it's the one right at the end where love triumphs, so it's very special.

IS THIS YOUR THIRD VISIT TO HAMILTON ISLAND?

LEANNE STOJMENOV: Yes, it's absolutely beautiful actually. When Kevin and I were rehearsing we were picturing it. We do

this simple walk in the middle of the pas de deux and we knew it was going to be beautiful.

WHAT ARE THE CHALLENGES?

LEANNE STOJMENOV: In a theatre you're enclosed, it's kind of a weird sense of security that you're indoors. Outdoors, well, you've got all the weather to deal with. Sometimes it's a bit windy - and your costumes are flying everywhere, there are definitely lots of other things you have to tackle - but I mean you take it as it comes, that's what live shows are.

IN TERMS OF YOUR FITNESS AND STAMINA, APART FROM REHEARSING, WHAT ELSE DO YOU DO?

LEANNE STOJMENOV: Definitely do my own Pilates each day. I do a lot of that to keep my body in balance and in tune. Lots of dancing, doing things on one leg. You are turning to the right all the time, so you have to even out your body and

eliminate as much risk of overworking things. Stamina-wise our bodies are going all day, rehearsing most of the day and performing at night.

WHAT FUELS YOU?

LEANNE STOJMENOV: I've quite an interesting diet. I've played with it differently over the years. I have refined it down. We have to eat a lot to be able to have the stamina to do what we do. I eat more of a Paleo diet where it's a lot of protein, vegetables and not too many processed foods. I need to fuel my body with really good things.

WHAT ELSE HAVE YOU LOVED DOING ON THE ISLAND OTHER THAN DANCING?

LEANNE STOJMENOV: We get to go back and forth on the buggies, love that! And last time, we went parasailing, off the back of a boat. And relaxing if there's any time, and getting a bit of vitamin D!



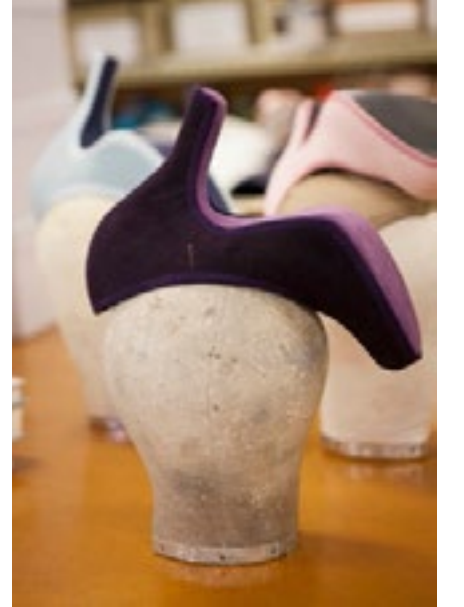
LANA JONES BACKSTAGE AT THE PAS DE DEUX IN PARADISE



LEANNE STOJMENOV

LANA JONES

DANIEL GAUDIELLO



HAT TRICK

Vicki Car is the Head of Millinery at The Australian Ballet. She helps design, create and make some memorable hats and head pieces for all the performances and was on hand at the recent pas de deux in paradise on Hamilton Island for an exclusive Masterclass, showing off some of her creations. Her favourites in her eight years with the company include the current production of Cinderella; Romeo and Juliet; and Scheherazade. "Cinderella is definitely up there for me, the designer Jerome Kaplan has really been inspired by Dada - so the costumes are influenced as well - and the hats, there are bowler hats; planets; and the ugly sisters have shoes on their heads. I love collaborating with designers who are confident, it's lots of fun," she says.



MAKING THEIR MARK

IT'S THE MORNING AFTER THE NIGHT BEFORE. WE'VE ALL BEEN DANCING UNTIL 3.30AM AND IN HINDSIGHT THIS WAS OBVIOUSLY WHEN THE FABULOUS STENMARK TWINS, JORDAN AND ZAC, GOT THE IDEA TO PARTICIPATE IN DANCING WITH THE STARS...

And so here we are only three hours later having breakfast at qualia, looking out across the blinding water and down towards Pebble Beach where the boys have just been paddle boarding – or attempting the sport, as the beautiful maxi yachts have been making hefty waves on their way out to compete in Audi Hamilton Island Race Week. Perhaps we were a bit ambitious about this morning, we are all wearing sunglasses, and drinking coffee... and eating four poached eggs and avocado and consuming vats of freshly squeezed tropical juice. And so we contemplate it all, Hamilton Island, life in all its glory.

DID YOU LOVE BEING OUT ON THE WATER?

JORDAN: Yes love a work out.

ZAC: A good way to start the day, clears your mind.

WHAT MAKES THIS PLACE SO SPECIAL FOR YOU?

JORDAN: It's unbelievable really, like a well-kept secret, just off the coast of Australia.

ZAC: The water is incredible; it's a totally different aqua colour here. It's our first visit to qualia but second to the island, we came here when we were little, around age nine.

WHAT HAS CHANGED SINCE THEN?

ZAC: We went to a lot more parties this time. qualia wasn't even built then. It's so beautifully constructed, it's definitely added a whole level of luxury.

JORDAN: It's unique, Australian but very elegant and beautiful and everyone is very welcoming, super relaxed.

TALKING OF RELAXED, THREE THINGS THAT MAKE TRAVELLING EASY FOR YOU?

JORDAN: My J Brand cargos, absolute favourite pants to fly in. My Beats headphones. My photo diary.

ZAC: My laptop. Tom Ford sunglasses. Jordan's passport.

ON-ISLAND VICE?

JORDAN: Ice cream and freckles.

ZAC: Desserts. We usually eat pretty healthily but...

WE KNOW YOU DON'T DRINK MUCH BUT IF YOU HAD TO CHOSE AN ISLAND COCKTAIL..?

JORDAN: An ice cream cocktail.

ZAC: Espresso Martini or just water really to keep me hydrated for the dance floor.

WHAT'S THE BEST THING (APART FROM ICE CREAM) YOU'VE EATEN?

JORDAN: Alastair Waddell's beef skewers at qualia, so delicious, so so good.

ZAC: We went to coca chu to the Jonathan Barthelme special Apollo dinner and the food was great. I loved the suckling pork and potatoes.

BEST MOMENTS FOR YOU DURING AUDI HAMILTON ISLAND RACE WEEK?

JORDAN: The Paspaley treasure hunt on the golf buggies and Collette Dinnigan's show, really there hasn't been a down it's all been up.

ZAC: Just walking to our pavilion at qualia and having a WOW! moment, it's pretty incredible and the views are amazing. And then the boat last night it was out of this world, so good it should be illegal.

WHAT HAVE YOU LEARNED HERE?

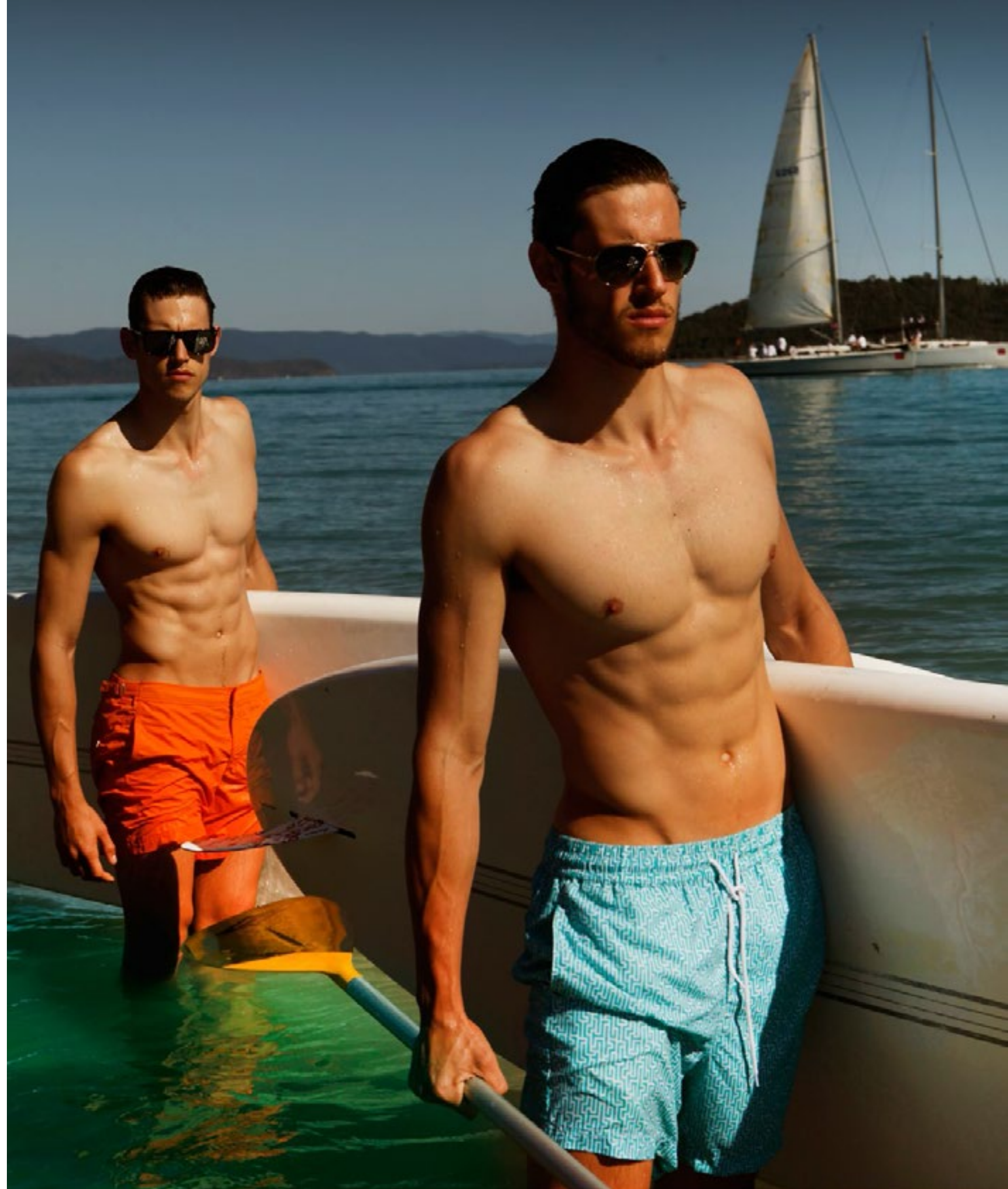
JORDAN: It's made us realise really how lucky we are – just being here. Read more, take a moment.

ZAC: Enjoy time. Take a moment – twin telepathy.

INSTAGRAM FEEDBACK?

JORDAN: Family says 'I love you!'.

ZAC: And friends say 'I hate you!'. You know you are doing well when people hate you.



ADAM ASHLEY-COOPER, AUSTRALIAN RUGBY UNION PLAYER, NSW WARATAHS

I'll be blowing the cobwebs out of my jet skis on the Central Coast; catching up with Kelly for a wave; playing a round of golf and hitting up the 19th hole; spending time with mum, she's very demanding that time of the year; sleeping in; cleaning up after my girlfriend...!! And staying hydrated with C Coconut water as it's vital to rehydrate.



SAMANTHA ARMYTAGE, CO-HOST, SUNRISE, CHANNEL SEVEN

I'll spend the first half of summer working - then I'll take a break and go to mum and dad's property near Wagga for some family time and R&R. I'll hang out with our labrador Jake, swim in the pool, read, enjoy a few G&Ts and chase away brown snakes!



VIP SUMMER SECRETS

HERE COMES THE SUN, CUE BEACH,
CUE WATERSPORTS, CUE FUN.

SAMARA WEAVING, ACTOR

This summer I really want to do all the Aussie activities we never do unless we're with tourists. So I'm planning on visiting Taronga Zoo; having trapeze lessons in Centennial Park; going to see some outdoor films in Bondi and maybe climbing the Harbour Bridge. This is my first summer in Sydney where I've really had the luxury of spending a lot of time off work - so I'm also looking forward to catching up on some good films, reading and getting fit and healthy. Who knows maybe I'll get some violin lessons too!



MARK BERETTA, SPORT PRESENTER, SUNRISE, CHANNEL SEVEN

I'll be spending all summer in the water - swimming, skiing, paddling and surfing are all on the list, and the kids will be right with me. Only break from that will be to fire-up the BBQ, top up the fridge, and jump on the bike to start training for the 2014 Tour de Cure!



NEALE WHITAKER, EDITOR-IN-CHIEF, BELLE MAGAZINE

We'll be escaping to our hideaway. It's a little barn in the middle of nowhere. Not glamorous or luxe. Not a stick of designer furniture - not even replica - and it would never cut it in Belle. It's heaven. We wake up with the dawn and fall asleep with frogs and cicadas. Just us and the dogs. The odd wombat. It's like life in flight-mode. Reading? Christos Tsiolkas's 'Barracuda'. Determined to finish Anna Funder's 'All That I Am'. No kayaking, no surfing. No extreme sports. Swimming at Seven Mile Beach perhaps. Maybe this will be the summer we coax Ollie (one of our two Weimaraners) into the surf. Barn music runs the gamut from Streisand to Sinatra to baroque. No kidding. Nobody can hear us. We'll be drinking the best chardonnays we can find from Mudjee and Orange and ice-cold sparkling shiraz from the local vineyard. My partner's cooking. Sleep-ins.

AMAZING GRACE

KY HURST IS A FORCE OF NATURE, AN OLYMPIC ATHLETE AND IRONMAN. HERE HE SHARES HIS PASSION FOR HIS SPORT AND SWIMMING THE FUJIFILM WHITEHAVEN BEACH OCEAN SWIM WITH ALISON VENESS.

WHAT'S THE BIGGEST CHALLENGE OF SWIMMING THE FUJIFILM WHITEHAVEN BEACH OCEAN SWIM?

KY HURST: Probably the competitors.

NOT THE VIEW?

KY HURST: Yeah that's the biggest challenge, everything else is just a breeze, a walk in the park... It attracts some really good swimmers up there from your grass roots to your elites. I'm really happy that it forms part of my Body Science Great Australian Swim Series.

WHY DID YOU START THE SWIM SERIES, WHO'S IDEA WAS IT?

KY HURST: It was mine with my business partners. We tried to pick all the best things from the swims that I have been to and competed in around the world - and put on a great atmosphere. It's a really good day for people and to create something where whether you're a confident swimmer or not - or a strong swimmer or not ... you can join in. It's great for the family, great for individuals, a positive environment - and everyone is there for fun.

HOW MANY LOCATIONS ARE IN THE SWIM SERIES ?

KY HURST: Four - Byron Bay, Coolangatta then the Whitehaven Beach Swim here at Hamilton Island and then on Australia Day the Sydney Opera House.

WHAT WAS IT LIKE SWIMMING THERE? IS IT SCARY? ARE THERE SHARKS IN SYDNEY HARBOUR?

KY HURST: No. People talk about sharks all the time but because there are so many

people in the water, they don't come anywhere near us. Also we've got the best water safety around.

YOU'RE AN OLYMPIAN, CHAMPION IRONMAN, WHAT'S NEXT FOR YOUR CAREER?

KY HURST: I've got the Kellogg's Nutri-Grain Ironman Series. I'm not looking at retirement any time soon. I'm coming to an age where I'm starting to feel really good on all of my disciplines and I'm loving what I'm doing. Love being active. Love being fit.

WHEN YOU SAY BEING FIT WHAT DOES YOUR FITNESS, IN A NUTSHELL, INVOLVE?

KY HURST: I swam two hours this morning and I've got the gym later on today and then another board session later on this afternoon. All up usually between four to five hours a day.

IN TERMS OF YOUR DIET, WHAT'S YOUR GO TO?

KY HURST: Meat. I eat a lot of meat. Seven kilos a week!

WHO SUPPORTS YOU MOST OF ALL WITH YOUR DRIVE AND VISION?

KY HURST: The family, I can't do it without the family and also my sponsors.

DO YOU STILL 'HIT THE WALL'?

KY HURST: Absolutely.

WHAT DRIVES YOU THROUGH?

KY HURST: I think it's from the training that you do. I hit the wall almost every single day through my training sessions and it becomes a familiar part of my life.



CAN YOU SHARE SOME OF THE MOST POIGNANT SPORTING MOMENTS, IS IT THE FINISH, THE WIN?

KY HURST: There's so many. Winning isn't everything. However that is fantastic and I love to win. I think a lot of people are like me and like winning and I've got a lot of great memories from travelling the world.

YOUR WIKIPEDIA ENTRY LISTS YOUR NICKNAME AS 'KILLER'...

KY HURST: I had a coach when I was very young on the Central Coast of NSW and

I trained at a surf club called Wamberal Surf Club. I was 9-10 years old and I moved up and started training with the seniors at such a young age and the head coach at that time, who has now passed on, I guess called me 'killer' one day because I trained with the older guys. I was still only a nipper at that stage and I moved up from the nipper boards to the bigger boards, the open paddling boards, and I used to train hard and well it stuck from there I guess. I've had it for the last 23 years.

DID YOU COMPETE AT THE WHITEHAVEN BEACH OCEAN SWIM?

KY HURST: I always race and I had a win in the Open which was good.

WHO WERE YOU HAPPY TO BEAT?

KY HURST: There's a heap of younger kids coming through that are swimming exceptionally well. The boys that got second and third - they do a lot of the swims. Josh Richardson got second and he swims almost all of my swims in the Body Science Great Australian Swim Series and

I actually got one up on him which is fantastic!

IT SOUNDS LIKE IT WAS A GREAT WEEKEND?

KY HURST: It was awesome. We had Susie O'Neill, Michael Klim, some of our biggest Olympians swam. I had Michael Klim on my feet at one stage for a couple of 100 metres for the 2km race which was cool to see.

www.bodysciencegreataustralianswimseries.com.au

THE PLAYER

A STELLAR GOLF CAREER, TOURNAMENT WINS AT THE TOP OF HIS GAME, BUT FOR CRAIG PARRY THERE'S STILL PLENTY MORE TO COME, HE TELLS JUSTIN ARMSDEN.



Craig Parry is a golfing great and one of those few elite Aussie golfers with enough raw ability and hunger for professional golf that it's taken him on a phenomenal journey around the world. "I have been very fortunate and grateful for the opportunities. It has been a dream with a lot of hard work in between," the 47 year-old reflects. "My career has spanned some fascinating changes to professional golf and its global landscape – the game is in a great place right now."

Whenever Parry returned to the Australasian Tour and on home soil, his game elevated. Parry won three PGA Tour Order of Merits, three of Australia's top four tournaments in 1992 and combined that with three Presidents' Cup appearances. Today, after 30 years trotting the global golf circuit, his focus now is on spending more time with his family, wife Jenny and three children, a little more on leisure and golf course design. "Without a doubt the hardest thing to cope with on tour is missing your family, any player will tell you that," he says. "My family have been incredibly understanding and awesome support. More time with them is always terrific."

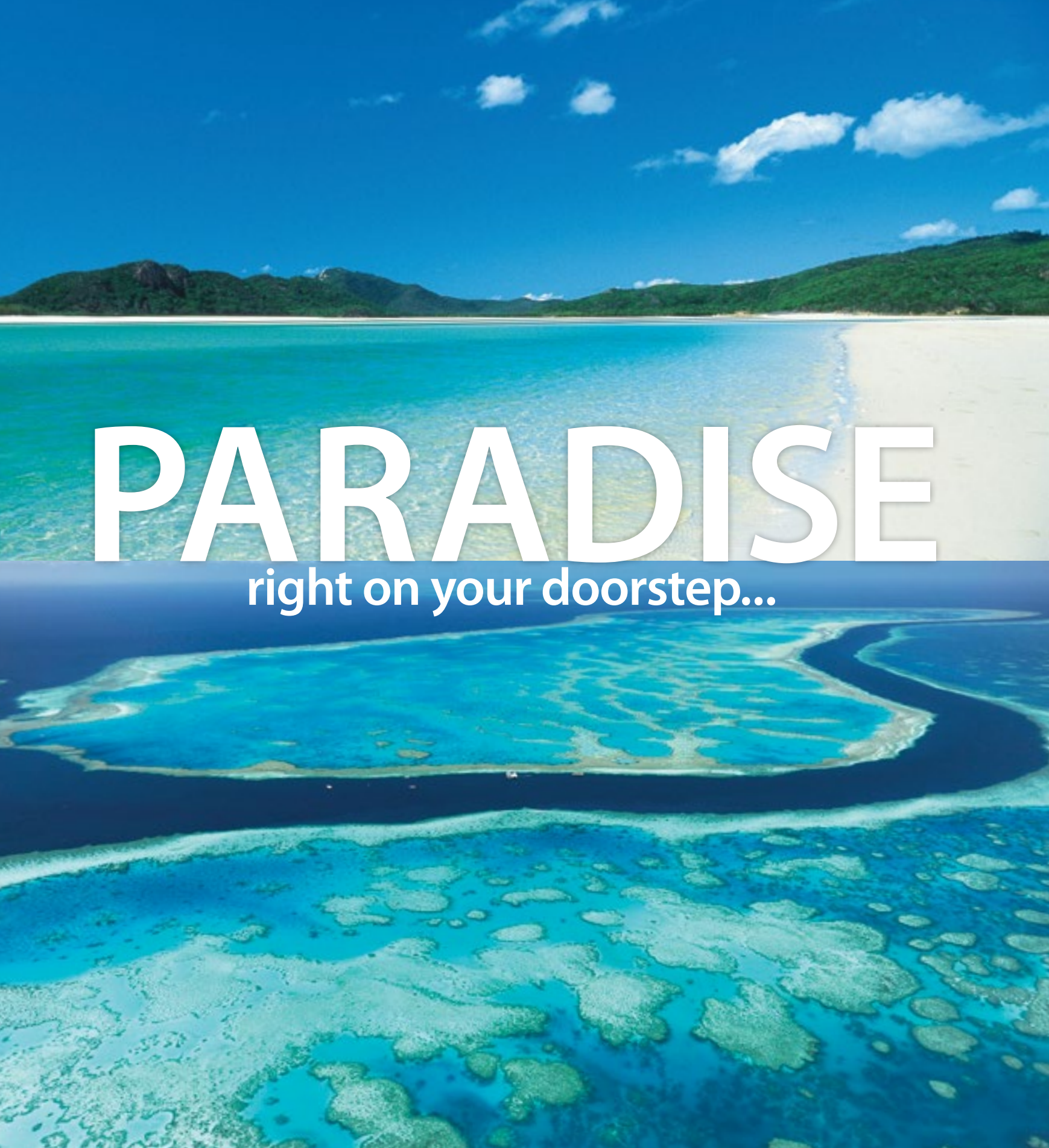
Parry speaks from the heart about everything. And when he talks about turning his hand towards golf course design, he offers this insight "The interesting part for me is that now I am trying to satisfy a lot more people (the club members) with a design of their course," he explains. "In the past my aim was to satisfy myself with my game and the rest would generally follow. I always liked risk/reward courses, so I take that philosophy and translate that to course design. I think I'm keeping most people happy."

Parry is a player widely applauded by the golf community – both professional players and his fans around the world. He has won tournaments on all four of the major global tours, and some multiple times, an incredible feat and so with his achievements and

“IF THERE'S ONE COURSE IN THE WORLD PEOPLE SHOULD PLAY IT'S HAMILTON ISLAND, I REALLY MEAN THAT... THE VIEWS ALONE ARE SOMETHING ELSE”

experience in mind, we invited him to assess a recent visit to Hamilton Island Golf Club. "If there is one course in the world people should play, it's Hamilton Island, I really mean that," he says. "The views alone are something else but the course itself has heaps of that risk/reward that I spoke of and Hamilton Island's design offers it for all levels of players. I was there on a calm sunny day, but the wind would play tricks on you like it does on a Scottish links if it blew. And there is a links feel to some of the holes too. Great mix." Parry singled out the Par 3, fourth hole at 175m as a stunner. "Don't be distracted by the views, it's a very real challenge to walk away with a par," he explains. In the short term Parry's attention will turn to the summer of golf in Australia. And he's more excited by Adam Scott bringing home The Masters Green jacket to Australia for the first time. "It's going to give fans in Australia an incredible boost when he comes home to celebrate and share his achievement. It will rival the sort of excitement when Greg Norman teed it up all those years ago when he was winning majors and sitting as world number one. I can't wait to tee it up in the same field and play alongside the quality young players that are getting around now."

Parry says he will continue to make sporadic appearances on the Australasian Tour in 2014 as he continues his foray into course design. We say long may his journey continue.



PARADISE

right on your doorstep...

Great Barrier Reef Adventures & Whitehaven Beach Day Cruises

Outstanding day cruises to the Whitsundays' most iconic attractions, including the colourful outer Great Barrier Reef and world famous Whitehaven Beach. Cruises depart daily from Hamilton Island Marina. For bookings or further information contact the Hamilton Island Tour Desk on 07 4946 8305 or 58305 (in-house) or visit them in the main Resort Centre. cruisewhitsundays.com



GREEN GODDESS

SHE'S A PASSIONATE GOLFER AND A FIRST RATE ALL ROUNDER, KERRI-ANNE KENNERLEY ON THE JOYS OF PLAYING A GOOD GAME.

WHICH GOLF CLUBS DO YOU USE? FAVOURITE IRON?

KERRI-ANNE KENNERLEY: I use a lot of woods and hybrids. I use Callaway and have the X Hot series but I do love my Odyssey Versa putter.

KARRIE WEBB, WHAT DO YOU THINK ABOUT WHAT SHE HAS DONE FOR FEMALE GOLFING?

KERRI-ANNE KENNERLEY: Karrie Webb is the best female golfer and if you analyse - has won as much as Tiger (Woods) but without the same recognition. But brilliant all the same.

SUPERMODEL KATE UPTON AND POLITICIAN CONDOLEEZZA RICE ARE KEEN GOLFER, WHO IS YOUR GOLF ROLE MODEL?

KERRI-ANNE KENNERLEY: I have no real golf role model... I enjoy the game and just love to play - twice a week if I can.

FAVOURITE COURSE ANYWHERE ELSE IN THE WORLD IS...

KERRI-ANNE KENNERLEY: The Plantation Course on Maui is also special. It has views and seems to have been carved from the side of a mountain.

AND FINALLY, ANY TIPS FOR TACKLING HAMILTON ISLAND GOLF CLUB?

KERRI-ANNE KENNERLEY: The only tip for Hamilton Island is - take plenty of balls and pick a day when the wind is kind.

WHAT'S YOUR HANDICAP?

KERRI-ANNE KENNERLEY: My handicap is 17.

WHAT DO YOU LOVE ABOUT PLAYING A ROUND OF GOLF AT HAMILTON ISLAND GOLF CLUB? DOESN'T THE VIEW DISTRACT YOU?

KERRI-ANNE KENNERLEY: Golf at Hamilton Island has the world's best ingredients, some of the most magnificent views unmatched; 360-degrees on a few holes. It has the challenge of a course like no other and will test the very best players. And it all starts with a beautiful but all too short boat ride over blue water.

CLUB, WHO WOULD BE IN IT - INCLUDING YOURSELF OF COURSE.

KERRI-ANNE KENNERLEY: I would love to play with comedians of the world as in any golf game you need humour as well as some skill. Robin Williams, Billy Connolly, Billy Crystal.

HOW DID YOU GET INTO GOLF?

KERRI-ANNE KENNERLEY: I started golf several years ago as my sister started to play with her husband and it became fun family weekend trips away.

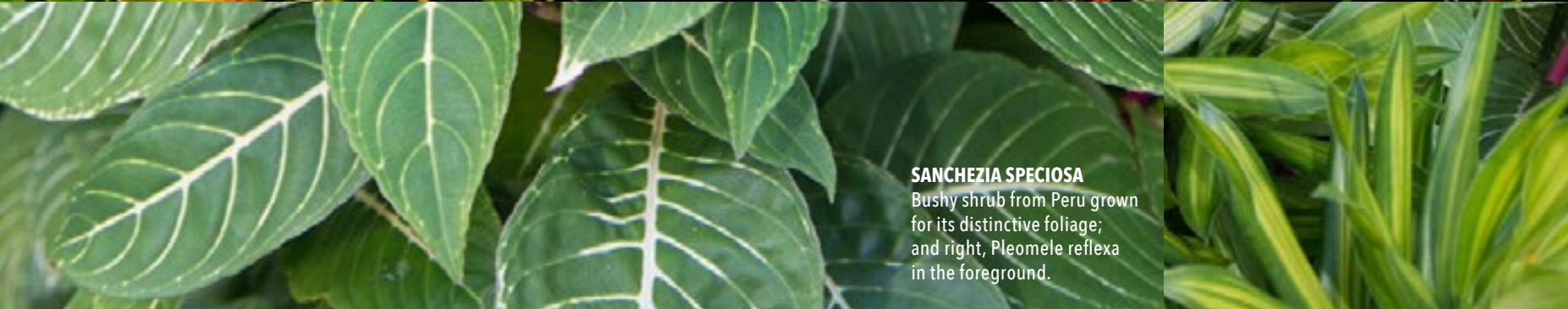
THE 19TH HOLE... YOU CAN SHARE, WHAT'S YOUR FAVOURITE DRINK?

KERRI-ANNE KENNERLEY: Getting back to the Clubhouse is a great experience to sit and sip a cold glass of white wine and soak in the view. Again.

IF YOU HAD TO PICK A DREAM FOURSOME TO PLAY AT HAMILTON ISLAND GOLF

ENVIRONMENT

TEXT BY TRACEY WITHERS
PHOTOGRAPHY BY JULIAN KINGMA AND CIARAN HANDY



SANCHEZIA SPECIOSA
Bushy shrub from Peru grown for its distinctive foliage; and right, Pleomele reflexa in the foreground.

THE CONSTANT GARDENER

WHEN EACH FLOWER BURSTS OPEN IN A RIOT OF VIBRANT COLOUR, WHEN EACH NATURE-STARVED TOURIST FROM THE CITY PLANTS A FOOT ON THE LUSH GRASS AND TAKES IN THE PERFUME-LACED AIR, HUGH CLELLAND COULD BE FORGIVEN FOR FEELING A FLUSH OF PRIDE.

As Hamilton Island's Resort Presentation Manager, the touch of Hugh Clelland's tender, loving green thumb can literally be seen everywhere. In the five-and-a-half years of his tenure, Clelland (conservatively) estimates 30,000 new trees and shrubs have been planted to supplement existing foliage and help new buildings and bungalows merge gently into the natural landscape. "We've got 35 colours of Hibiscus, 40 types of colourful-leaf Crotons, 20 species of Palm and that's just the start," he lists. All of them planted for maximum wow effect. "We want you to see something beautiful around every corner and take inspiration," he says. "Guests are welcome at the nursery on the island. People keep in touch with me on how the ideas they get from Hamilton Island go in to the garden at home." Clelland says every day he looks at the gardens like he's a guest, a philosophy that plays out in sprays of pink, purple and green orchestrated to "show off" in perfect symphony, and also in the gardens' shrinking eco footprint. "All the gardens use recycled water and we've installed an extremely efficient irrigation network." Old wood furniture is mulched and even empty wine and beer bottles are crushed into 'glass gravel' at the on-island recycling

plant – it helps with drainage and the residual sugars assist microbes that break down nutrients for plants. "The Oatley family are extremely focused on environment and the Tree Preservation Policy is about protecting the magic of the existing flora on the island. Private landowners on the island must have landscape plans approved," says Clelland. The passionate gardener loves the Vietnam Gardenias around the island's All Saints Chapel for their release of sweet scent in the evening. "But the island's so dynamic, there's something to love in every garden, it's like a parent trying to choose their favourite baby," he says when asked to pick more. Many of the species are exotic and some are transplants. "There's long been a myth about a 300-year-old frangipani on the island. But the true story is that it came from Townsville when it was 30 or 40," Clelland tells us. It's mythically beautiful in-flower all the same. The next epic project? "We're planning an orchard of probably 10,000 eucalypts for our koalas at the wildlife park. We're looking at volunteer programmes and conference's green credits to help with the planting." Yes, this is an island of budding ideas. "The Oatleys' have given me an amazing playing field," says Clelland. "This is the most naturally beautiful place I've ever seen."

ISLAND FLOWER POWER



IXORA COCCINEA
Variety pink malay



HIBISCUS ROSA-SINENSIS
Flowering shrub native to Southern China and South East Asia. Many hybrids developed and referred to as "Hawaiian hibiscus"



IXORA COCCINEA
Flowering shrub native to Southern India and Sri Lanka



COSTUS BARBATUS THE SPIRAL GINGER
Perennial plant with dark green leaves with a velvet feel that grow in a spiral shape

GALAXY QUEST

WE LOVE A NEW CAMERA AND A MOBILE PHONE AND NOW THEY'VE BEEN COMBINED LIKE NEVER BEFORE. HEAVEN.



IMAGES: ANDREA FRANCOLINI; COURTESY OF HAMILTON ISLAND; COURTESY OF SAMSUNG

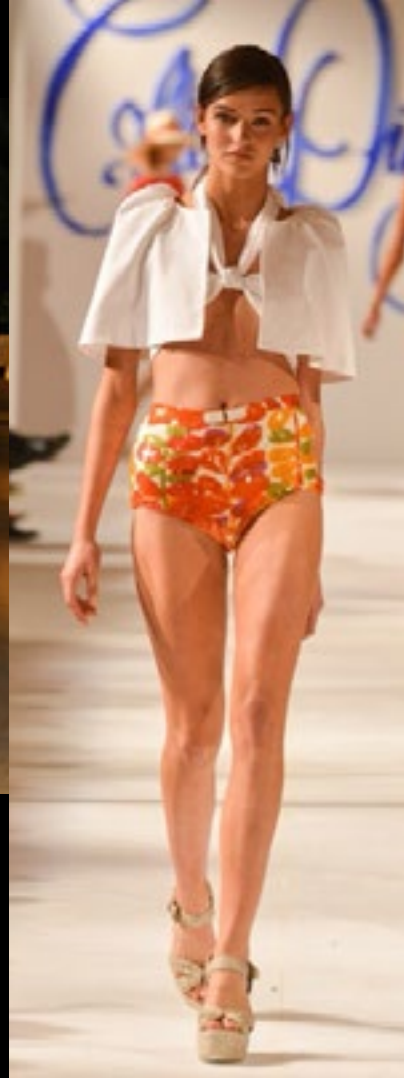
When you are on holiday, you need a good set of eyes. The latest Samsung Galaxy S4 zoom has a 10x optical zoom - all the better for getting up close with sea life. In fact you can eyeball a marlin with this; it has a 16 Megapixel CMOS Sensor which means great pics from dusk till dawn; an optical image stabiliser which reduces image blur (necessary when you're on the back of a yacht with a cocktail in hand) and a Xenon flash. This all adds up to good news when coupled with its Android operating system. We love sharing our pictures straight to Instagram; Facebook; Twitter; straight to the blog; to email - everywhere really. It's not that hard to use either, we managed to master it on the back of a boat and create a Dropbox and edit photographs as we went. The good people at Samsung are developing products at the speed of light and as we write, another has just landed on our desk. The Galaxy Gear is the first wearable mobile watch/camera/phone and uses Bluetooth - it's like a sixties futuristic redux really. It comes in six different colours and we are wearing a Wild Orange right now as it's the closest it gets to the sunsets on Hamilton Island. With its Memographer feature and 1.9 Megapixel camera, it's perfect for recording on the move. As we said, a good set of eyes.



NICKY AND TROY TINDILL



TERRY BIVIANO



POST PERFORMANCE DINNER AT QUALIA



CELIA PAVEY

COLLETTE DINNIGAN RESORT SHOW AT QUALIA

We like a good fashion show and Collette Dinnigan delivered a great resort collection for us exclusively shown on a specially created catwalk running the length of the Long Pavilion at qualia. And as any good show demands, there was quite the front row with guests including Asher Keddie, the charming Stenmark Twins and Terry Biviano. Almost the entire Oatley family were on hand to celebrate the achievements of the past 10 years and the notable 30th anniversary of Audi Hamilton Island Race Week, along with Bob Oatleys birthday, and so we all enjoyed a giant chocolate cake and sang, yes - a rousing Happy Birthday Bob.



KIRSTY BERTARELLI AND COLLETTE DINNIGAN



JO BROUG, SOPHIE BAKER AND NATALIE BENDALL



DAVID MCALLISTER, CAROL AND SANDY OATLEY



SOPHIE BAKER AND MEGAN MORTON



BOB OATLEY AND ROS OATLEY



LEANNE STOJMENOV AND KEVIN JACKSON PERFORMING THE SLEEPING BEAUTY



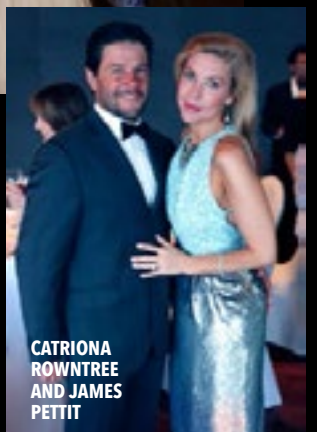
PAS DE DEUX IN PARADISE

One of the most magical moments on Hamilton Island is when The Australian Ballet comes to perform their incredible repertoire of pas de deux, which this season included fairytale classics La Sylphide, The Sleeping Beauty, Cinderella and The Nutcracker. Artists Leanne Stojmenov, Kevin Jackson and husband and wife duo, Lana Jones and Daniel Gaudiello, performed with Catriona Rowntree as emcee. Guests were able to attend an exclusive Morning Barre class, plus a Millinery Masterclass with The Australian Ballet's Vicki Car. The post performance dinner at the Long Pavilion, qualia was a feast, with four courses by Alastair Waddell. It gave dinner guests the opportunity to ask questions with a Q&A session with the dancers.

VICKI CAR AND LIBBY CHRISTIE



CATRIONA ROWNTREE AND JAMES PETTIT



GRACIE OTTO



ASHER KEDDIE



JORDAN STENMARK, SIMON PHILBY AND ZAC STENMARK



NICKY TINDILL WITH THE AUSTRALIAN BALLET



R^{SVP}

AUDI HAMILTON
ISLAND RACE WEEK



JONATHAN
BARTHELMESS



CATRIONA ROWNTREE
AND JONATHAN
BARTHELMESS AT THE
APOLLO DINNER



NICOLAS GOMEZ-DURAN,
KYLIE KWONG AND THEIR TEAMS



KYLIE KWONG AT
THE KYLIE KWONG
BRUNCH



MICHAEL GONSALVES, DAVID
PRIOR AND SOPHIE BAKER



SYMON WESTON,
SANDRA SULLY AND
ANDREW DOYLE



THE APOLLO 'GREEK
ISLANDS' DINNER AT
COCA CHU



MATT MORAN AT
THE BREAKFAST
BOAT SHED



KYLIE SPEER



MATT AND SHANNON'S
BREAKFAST BOATSHED

FOOD GLORIOUS FOOD

To help celebrate 30 years of Audi Hamilton Island Race Week, chefs were invited to cook up a storm throughout the event. They all gave unparalleled dining experiences with the finest brunches, lunches and dinners by Shannon Bennett; Jonathan Barthelmess; Kylie Kwong; Matt Moran; Adriano Zumbo and the island's own Adam Woodfield and Alastair Waddell. Hamilton Island is becoming something of a foodie hotspot.



MATT MORAN'S AUDI
'CHISWICK' DINNER
AT COCA CHU



ALYSSA
MCLELLAND



SYMON WESTON, COLLETTE
DINNIGAN AND BRADLEY COCKS



SHANNON BENNETT

AUDI'S SHANNON BENNETT
DINNER AT PEBBLE BEACH,
QUALIA



R^{SVP}

AUDI HAMILTON
ISLAND RACE WEEK

STORM UECHTRITZ AND
RONAN KEATING



MAREE ANDREWS



TIM BYE



TERRY BIVIANO



PASPALEY PEARL LUNCH

What's not to love about an island-wide treasure hunt for a key that may unlock a treasure chest with a great big pearl inside it? And we hunted on golf buggies too! The Paspaley Pearl Pursuit was followed by a glorious lunch served on the sands of Pebble Beach, qualia, presented yet again by Alastair Waddell, who continued to drive us crazy with his clever and delicious food. It was lucky last who unlocked the treasure chest - and a perfect gentleman who gave the unique Paspaley Lavalier necklace to his wife.

ROS OATLEY



KEN THOMPSON AND
KIRSTEN GALLIOTT



CATRIONA
ROWNTREE



JORDAN STENMARK, ROMY
FRYDMAN, ZAC STENMARK



ASHER KEDDIE



YVE GAL



JUSTINE CULLEN
AND LIVINIA NIXON



CHARLES HEIDSIECK CHAMPAGNE LUNCH

The most sought after ticket of Audi Hamilton Island Race Week returned to an idyllic qualia for an afternoon of amazing cuisine and a fine selection of Charles Heidsieck Champagnes. The bubbles were enjoyed and expertly matched by a three-course menu by qualia's Executive Chef Alastair Waddell. The canapes were divine, too, including treacle cured salmon with almond and lemon; bellota ham, apple and celeriac, miso and lime aioli and marron tail, baby gem lettuce, fennel preserve and tarragon - not to be skipped at any cost. The diners included Ronan Keating, who was staying on the island for Audi Hamilton Island Race Week with his family. He loved every course!



DAN JOHN, ROHAN
GULL AND ZAC
ONFRAY





COCA CHU
GROUP DINNER



MARK BOURIS



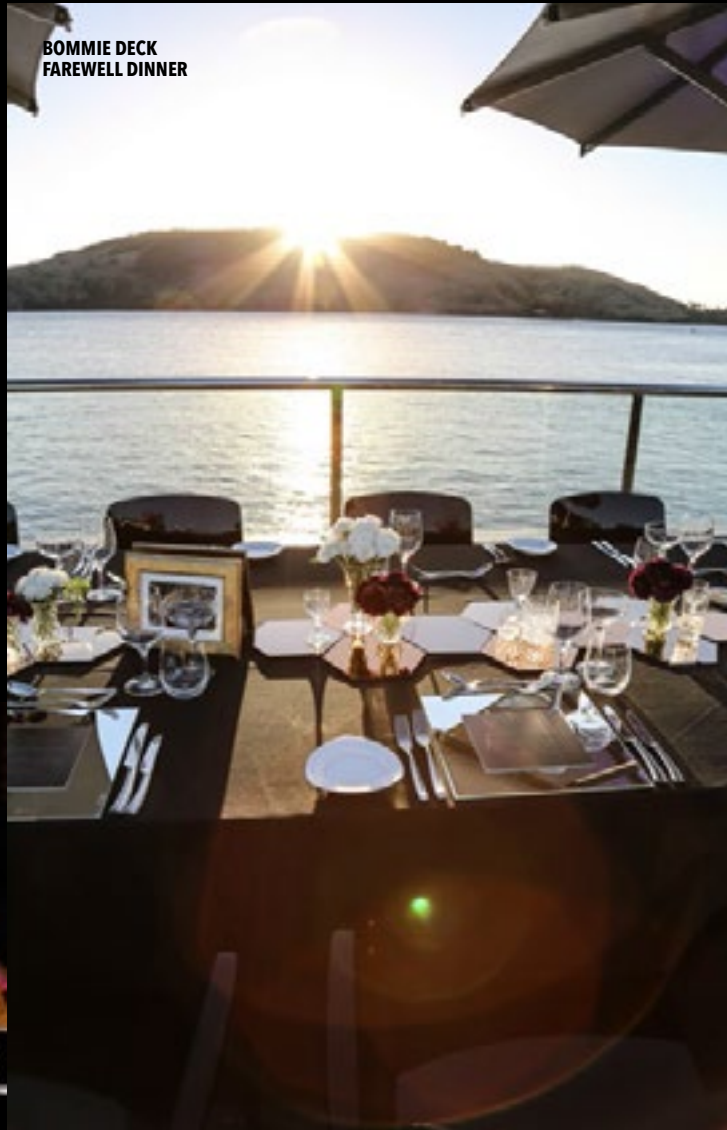
ITA BUTTROSE



HON. JOHN HOWARD
AND ITA BUTTROSE



BOMMIE DECK
FAREWELL DINNER



BOMMIE DECK
FAREWELL DINNER



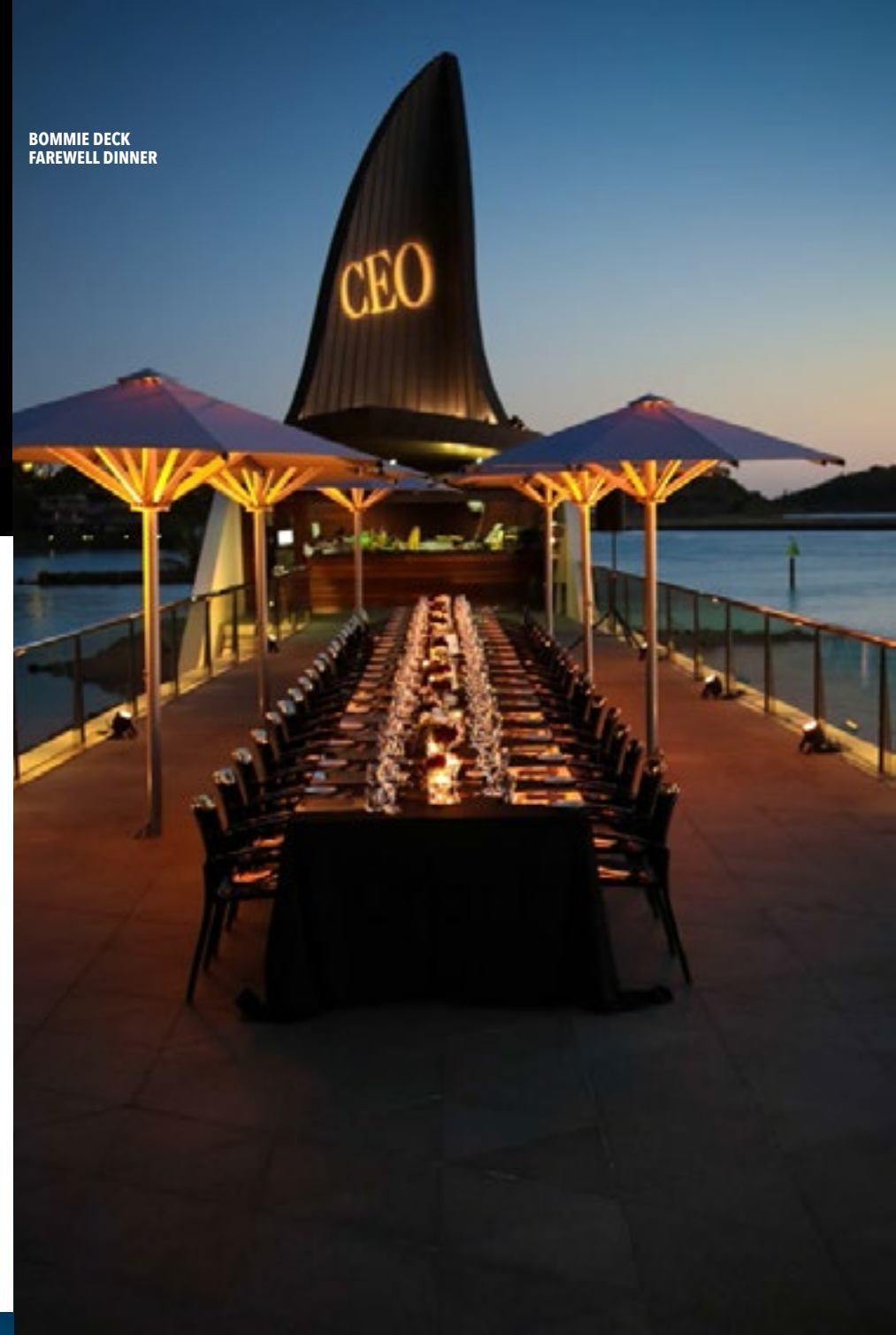
GOLF COURSE
REFRESHMENTS

CEO MAGAZINE EXECUTIVE CONFERENCE

We love a prestigious conference for CEO's and high-level executives with world-class speakers, stunning surroundings and intimate networking opportunities. And the CEO Magazine conference organisers, Flying Ruby Events, managed to deliver all that and more, creating bespoke experiences for delegates which included private island sunset drinks; a welcome dinner with the speakers Hon. John Howard and Ita Buttrose; a Callaway putting competition with the Hamilton Island Golf Club resident golf professional; a Chivas Regal luxury cruising afternoon and a farewell dinner on Bommie Deck that no delegate could forget. And then of course there were the other speakers which included Mark Bouris; Rachel Botsman; Jon Burgess; John Karagounis (MC) and Graeme Samuel.

It was the inaugural event and Hamilton Island was selected as a relaxed yet business-focussed and easily accessible destination, taking the guests out of their busy CBD office environments. We don't know how they got any work done really...

BOMMIE DECK
FAREWELL DINNER



FAREWELL PRE-DINNER
DRINKS AT THE FLAG DECK



CONFERENCE
LUNCH AT
MARINERS
RESTAURANT





KY HURST AT THE WHITEHAVEN BEACH OCEAN SWIM



TRIATHLON SWIM START AT CATSEYE BEACH



TRIATHLON CYCLE LEG, HAMILTON ISLAND AIRPORT RUNWAY



FUJIFILM TRIATHLON & OCEAN SWIM

Well-seasoned is a good description of all the muscle and ironman power gathered on Hamilton Island for one of the world's most scenic triathlons and ocean swims. The Whitehaven Beach Ocean Swim is the only event allowed to be staged on our favourite slice of paradise and the triathlon includes a 750m ocean swim across Catseye Bay, a 20km cycle around the island and a 5km run through the marina to a beachside finish. There was a great turn out for both events with over 300 competitors taking part.



LINDY AND MICHAEL KLIM



CARBS ON THE COUCH SESSION WITH THE PROFESSIONALS



1ST FEMALE AMATEUR CAROLINE FURLONG WITH FELLOW ELANORA COUNTRY CLUB MEMBERS



PGA PROFESSIONAL CHAMPION CRAIG MCLEAN



2013 WINNER CRAIG MCLEAN AND PGA CEO BRIAN THORBURN



2013 PGA PROFESSIONALS CHAMPIONSHIP

We love a round of golf but enjoyed watching the professionals at work as they fought it out at the Hamilton Island Golf Club in October. Craig McLean, Sorrento Teaching Professional, claimed the 2013 title from reigning champion Nathan King. All agreed the course played well and praised the staff. The win qualified McLean for the Australian PGA Championship, playing with the likes of Adam Scott and Ricky Fowler.



NATTU MAZZITELLI AND XANTHIA BRAYSHAW



HAMILTON ISLAND AMATEUR GOLF CHAMPION JOHN CLARKE AND PARTNER





MEET THE BOATIE, BUSINESSMAN-TURNED-FISHERMAN AND PHILANTHROPIST WHO LITERALLY SEARCHED THE WORLD FOR A PERSONAL PARADISE AND FOUND IT HERE.

MY ISLAND LIFE

BY PETER TEAKLE

My friendship with the Oatley's, who own the island, goes back 30-odd years now. My business first supplied them with labels for Rosemount Estate wines and now I'm supplying labels for Robert Oatley Vineyards wines, so we go back a long way. But that's not why I ended up on Hamilton Island. I always had a life-plan, if you will, that when I went into semi-retirement, I'd spend every winter in the tropics. I was born and bred in Adelaide, where everyone goes into hibernation in June, July and August. My father used to come to the Whitsundays, so finding my own winter hideaway went onto my bucket list. I ended up with companies based all over the world in my career, so I'd searched Hawaii and the Caribbean, but then I travelled up the Queensland coast and knew straight away I'd found it in Hamilton Island. I remember the first thing I thought: I'd never seen so many golf buggies!

The ambulance was a buggy, there was the fire buggy, there were stretch buggies... I'm a bit of a petrol head – I've got a couple of Ferraris that I race – and I suddenly thought why the hell does everyone have such big cars when these things are sensational and get you around so admirably? But there are a lot of things that are very special about Hamilton Island. You've got jet aircraft flying right in here – when you land you're only about 12 minutes from being in the pool. The weather during winter is sensational. It's serene. The waters are crystal clear and you've got 70 or so islands of the Whitsundays to choose from – you could pull up to any number of beaches and be the only boat there. Where else in the world can you do that? So I bought a new apartment that was being built at The Edge and became a resident for Christmas 2006. I've still got that property, and two others – both four-bedroom Yacht Club Villas

– as investments on Hamilton. I rent all three out in the holiday rental pool. Of course when we went into the GFC the island was affected, but property values have really come back. The Oatley's long term marketing direction for the island in recent years has been absolutely extraordinary. Involvement in the 'Best Job in the World', the wedding on the beach on Sunrise and all of the events we have here give the island such a very, very high profile. The facilities they've put on the island, like the Hamilton Island Yacht Club, the golf course and qualia, are incredible. The rest of the tourism market in Queensland has been very flat, but this year visitor numbers to Hamilton Island have grown substantially which is great. The house I live in on Hamilton Island is called 'Tradewinds'. On top of One Tree Hill on an acre of land, it was designed and built by the same architect, Chris Beckingham, who designed and

built qualia. It's a beautiful place. Living here is one of the most extraordinary things I've done in my life. You'll find me toasting the end of a day with a glass of Robert Oatley 'Finisterre' on the veranda – it faces west and looks out over the water, so we get sensational sunsets. There's an outdoor barbecue and kitchen with a rotisserie, where I love entertaining. I love cooking. The two things people love to eat at my place are freshly caught fish and 'Pete's Roast'. I used to have a vineyard so primary production is of great interest to me – the property has a half-hectare of tropical garden I enjoy very much and the pool gets used a great deal, even in the six weeks of 21–24-degree weather we call winter here. The idea is that I spend six months at Hamilton Island catching marlin, Spanish mackerel and snapper and then

the other half of the year, the summer, at Port Lincoln in South Australia catching crayfish and tuna. I guess I love the freedom of being on a boat – there are no 'don't park here' signs, no 'no u-turns' – no signs. Until a phone rings you can feel like you're on your own. I've taken the Hillstrand brothers, Andy and Johnathan from Deadliest Catch out fishing here. The first year I had Johnathan on board and we caught 15 good-size snapper, so the next year he had to bring his brother too. They love Hamilton Island for the fishing. It's very good and a bit of a secret. Sure, I've got secret spots and I use sonar and fish finders that help me locate wrecks and the fish hanging around them, but you really only need to be half a fisherman with a little knowledge to have a feed of fish every night in the Whitsundays. I've had so many friends from all

over the world here, and so many birthdays and functions, and the strongest memory I have is that people always arrive with a smile on their face and leave with a tear in their eye and a promise to return – and they normally do. The charisma and the natural beauty of the island gets to people. They also get a bit of a surprise about the infrastructure. You can feel a world away but you're not. That's a very comforting thing. There aren't that many people who live on the island as I do but there's a great sense of community. When I go past the post office, Ray, the postmaster, just nips out the back and grabs my mail for me. It's lovely. When you get to a position in life that I am fortunate enough to have, you have to give something back to community. I've donated a 32-foot ocean-going racing yacht called Mentor to the Hamilton Island Yacht Club for the training of staff on the island. My 70-tonne custom game-fishing boat, Born to Battle, starts the races during Audi Hamilton Island Race Week, is lead boat for the Clash of the Paddles event and also hosts VIPs – it's become a bit of a promotional boat for the island. No, there's not a chance of getting bored up here. We have a twilight yacht race every Wednesday night and then a barbecue to follow so that's a lot of fun. I'm a life member of International Game Fishing Association [Teakle won the 2013 Great Marlin Race, which was associated with a Stanford University research programme] and the Hamilton Island Yacht Club and also of Lizard Island research. I've recently taken up golf again, too, the course here is the most stunning I've ever seen. Tomorrow night I'm dining down at Pebble Beach restaurant at qualia. They have two very special dishes – the hot seafood platter and the cold seafood platter – and both are exceptional. I reckon you can learn about fish from two people: one's an Executive Chef, which is Alastair Waddell at qualia, and the other is a fisherman which is me.





ON THE WATERFRONT

WELL, THEY SAY IT'S ALL ABOUT LOCATION...

Front and centre on the waterfront, just steps from the world-class Hamilton Island Yacht Club and drinking in arguably the island's best view of Dent Passage, sit the Yacht Club Villas. At first glance, the location looks like a day dreamer's tropical paradise, but look closely and you'll see why the Yacht Club Villas are getting realists excited, too – these standout resort-style properties represent one of the best investment opportunities in the Whitsundays. “This is a fantastic time to invest,” says Wayne Singleton, Principal of Hamilton Island Real Estate. “Rental income from these properties has improved by 30 per cent during the last financial year and is growing, and we are also experiencing record occupancies.”

You can chalk up much of that growing holiday buzz to the no-brainer location, right next to the marina, and the increasing popularity of the entire island, but it also has much to do with the wow-

factor of staying at the villas.

Designed by the highly regarded and much loved architect, Walter Barda, with natural timber and a modern aesthetic, each of the spacious villas has four bedrooms and four bathrooms, perfect for big families and groups of friends, and a state-of-the-art gourmet kitchen built for home-style entertaining. Each one has a knockout, expansive water view, in the evenings you have prime position for the famous tropical sunset and, in the right season, you can see whales breaching from the living room. The backyard isn't bad either – the landscaped gardens around the villas were designed by Jamie Durie. Free-standing with carefully considered space between each building, the villas ensure a real sense of quiet privacy, serenity now.

To keep everything at optimum-relaxation speed, the sense of home is offset by the convenience of resort facilities. Guests have access to the

Hamilton Island Yacht Club gym, private pool and a concierge as well as a private four-seater buggy and can hit the water with use of paddle skis, catamarans, windsurfers and other watersports equipment.

“Most of the owners choose to spend 4-6 weeks a year in the villas themselves,” Singleton tells. Who wouldn't? “A large number have their boats moored directly opposite the entry.” Boatie heaven. And while not in residence, owners know that the body corporate and full time gardeners and tradespeople on staff maintain the property at a first-class level. “We don't have many owners selling – they're very comfortable with their investment,” he confirms. “We only have a minimal amount of villas available which is a great opportunity for an investor.”

Find out more at www.hamiltonislandyachtclubvillas.com.au



Photography: JAKRABBIT



Lot N 'The Round House'
31 Melaleuca Drive, Hamilton Island

FOR SALE. PRICE ON APPLICATION

5 6 2

Property Size: 417sqm

The Round House on Hamilton Island features a unique circular design that has a quirky, generous Mediterranean atmosphere, providing an open, spacious and relaxed living space.

Designed by Peter Conley and Associates, this amazing property incorporates four ensuite bedrooms, media room, curved staircase and saltwater solar-heated infinity pool that wraps around the exterior.

With the added bonus of a self-contained one bedroom cottage with its own private driveway at the bottom of the property, which is situated on a generous 4,112sqm of land, The Round House has also been converted to be wheelchair friendly, with access ramps and an elevator.

The Round House was built in the late 1980's, and the owners have recently invested in renovations including a new roof, painting, solar heating, cabinetry, landscaping and replacements of the bi-fold doors that feature through this unique home.

The property has been a signature home for holidaymakers to enjoy, currently booked up year-round by wedding parties, corporate groups and luxury seekers who want to experience a sanctuary unlike any other. Marketed as a holiday rental that sleeps 14 people, with a positive rental figures, it is an investment as well as a lifestyle choice.

PROPERTY SALES CONTACT. WAYNE SINGLETON 0416 024 168

THE PROPERTIES FEATURED IN THE REEF MAGAZINE REAL ESTATE SECTION ARE AVAILABLE AT TIME OF PRINT, BUT FOR A FULL LISTING OF PROPERTIES FOR SALE OR TO REVIEW RECENTLY SOLD PROPERTIES, VISIT THE HAMILTON ISLAND REAL ESTATE OFFICE ON FRONT STREET OR GO TO WWW.HAMILTONISLANDREALESTATE.COM.AU
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Oasis Apartment 25

25/5 Banksia Court, Hamilton Island

FOR SALE. OFFERS FROM \$575,000 2 1 1

Property Size: 110sqm

This single-level, two bedroom apartment is centrally located in the elevated stage two Oasis complex, within easy reach of the Marina. It is ideal for families with young children and the elderly as there are no stairs to negotiate into the apartment. Finished off with Blanco appliances, Simpson washing machine and dryer, the property also includes a four-seater buggy to be parked in your own private car-port with lockable owner storage.



Anchorage Apartment 1

1/6 Banksia Court, Hamilton Island

FOR SALE. OFFERS FROM \$670,000 2 2 1

Property Size: 132sqm

This low maintenance apartment is set amongst glorious tropical gardens, with views of the communal lagoon-style swimming pool, offering a peaceful getaway for owners and holiday-makers alike. Fully furnished, with an open-plan single level design and stylish kitchen, this property is currently holiday let with consistent rental return, providing the option to utilise the property as often or as little as you choose.



The Edge Apartment 4

40/5 Acacia Drive, Hamilton Island

FOR SALE. SUBMIT ALL OFFERS 3 2 1

Property Size: 250sqm

This property presents world-class luxury living on Hamilton Island. Admire the amazing sunsets from your modern two-level, waterfront apartment. Located on the top floor, just set off from the development's 25m wet-edge pool, this apartment boasts a gourmet kitchen, expansive entertaining balcony, lockup garage, C-bus system throughout and a modern furniture package, all within easy walking distance to the marina and island restaurants.



North Cape Apartment 4

4/2 Coral Sea Avenue, Hamilton Island

FOR SALE. SUBMIT ALL OFFERS 3 4 1

Property Size: 313sqm

This north-east facing waterfront exclusive townhouse overlooking Fitzallan Passage offers over 300sqm of pure luxury. The property opens up extensive views, and its superior quality and fixtures places it within the top level of apartments on offer on Hamilton Island. With two living areas, spacious entertaining deck, bath in master bedroom, ducted air-conditioning, modern kitchen and four bathrooms, plus a private plunge pool, all your requirements are bound to be satisfied.

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Average land size 1,540sqm

Priced from AUD \$1.4M

Lot 6 now sold, 5 lots remaining

For sales enquiries please contact
Wayne Singleton 0416 024 168
www.hamiltonislandrealestate.com.au

HAMILTON ISLAND
REAL ESTATE



Yacht Club Villa #15

HOLIDAY RENTALS. FROM \$990 PER NIGHT
Maximum Capacity: 8 people

4 4 2

Situated beside the Hamilton Island Yacht Club, this villa is ideal for families looking for absolute luxury. With a stunning timber fit out, modern kitchen, open-plan lounge and dining rooms and ducted air-conditioning. There is also a bedroom and bathroom on each level, and a large entertaining balcony off the lounge room. The master bedroom has its own generous deck for private sunbaking and a fabulous ensuite bathroom and double wardrobe. This property really has everything the holidaymaker could need and in the most sought after location on the island.



Blue Water Views #4

HOLIDAY RENTALS. FROM \$576 PER NIGHT
Maximum Capacity: 8 people

3 2 1

As you enter this property it is apparent that the location could not be more spectacular. Positioned facing west to take in the setting sun, the large covered entertaining area, complete with outside spa, is the perfect place from which to take in the vistas. Inside, the main bedroom features balcony doors that pull right back and allow the cooling breezes through. The kitchen is large, modern and open-plan with stainless steel appliances, dishwasher and microwave. This property would suit a family, couples or less mobile as there are no steps into, or inside the property.



Heliconia Grove #12

HOLIDAY RENTALS. FROM \$455 PER NIGHT
Maximum Capacity: 8 people

3 2 1

Views from this east facing apartment cannot get much better. The kitchen is fully equipped with dishwasher, fridge, microwave, stainless steel oven and cook top. The main bedroom is situated on this floor and opens out onto its own covered deck area so that you can sit and watch the sun set over the water. On the first floor are two further bedrooms both with air-conditioning, ceiling fans and built in mirrored robes. Featuring your own private golf buggy, this property would suit a family wanting an affordable holiday home close to all amenities and a very short buggy ride from Catseye Beach.



Hibiscus Lodge #101

HOLIDAY RENTALS. FROM \$401 PER NIGHT
Maximum Capacity: 6 people

2 2 1

Conveniently located on beautiful Hamilton Island's resort side, with close access to the island pools, restaurants and activities, this fully-renovated apartment offers adjoining balconies set amongst open-plan living with fabulous water and garden views. With the added practicality of a fully-equipped kitchen, beautiful furnishings throughout and the comfort of air-conditioned living areas, the property is the ideal home away from home.

HOLIDAY RENTALS CONTACT. HAMILTON ISLAND HOLIDAYS 137 333 (02 9433 0444)

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