



## MARGARET RIVER GOURMET ESCAPE BOARDS THE KIMBERLEY QUEST

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A Margaret River Gourmet Escape first, providing a unique culinary experience on board a luxury vessel while cruising across the same ocean from which the seafood being served was caught.

Over two days Winning Appliances presented the Stokehouse Restaurant on board the stunning *Kimberley Quest II* for an afternoon of epicurean delights! Stokehouse Chef Richard Ousby brought his signature Stokehouse flare whilst showcasing Western Australia's most exciting produce. With oysters being freshly shucked and fish being filleted right before their eyes, guests were delighted to see fresh seafood transform into the tasty delights they were about to delve into. Guests feasted on canapés whilst enjoying wines from the Margaret River Wine Region as the Kimberley Quest II cruised across the breathtaking shores of Cape Naturaliste.

The Kimberley Quest team worked seamlessly with the Stokehouse staff, creating an unforgettable event for guests in celebration of exceptional food and wine. Kimberley Quest Chef, Kirrily Priest stated "It was such an amazing experience and absolute pleasure working with Richard from Stokehouse, he is such a professional, grounded and talented chef. Above all, it was a whole lot of fun to be in the kitchen with him, sharing our passion for producing beautiful and delicious food."

The 2015 food and wine festival encouraged visitors to the Margaret River Wine Region, hosting over 50 events, which took place from Busselton to Augusta. With new events being created each year, such as the Stokehouse Restaurant on board Kimberley Quest event, it is remarkable to see Gourmet Escape continually find new ways to showcase Western Australia's fine wines and produce to the world.

Kimberley Quest normally explores the untouched North West coast of Australia, operating 14, 10 and 8 day cruises along the stunning Kimberley coast. With a maximum of 18 guests their personalised service and attention to every detail ensures guests enjoy the amazing surrounds in complete comfort and luxury. The professional Chef on board amazes guests with every meal, utilising a range of freshly caught produce including oysters, mud crabs and Barramundi allowing guests to indulge in the region's delicacies.

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