



## Cunard reveal impressive line-up to join Matt Moran aboard its Great Australian Culinary Voyage

March 22, 2022

*From esteemed wine writers to widely celebrated food critics and chefs, Cunard announces the 'crème de la crème' of Australian culinary royalty*



**Sydney, 22 March, 2022** – After the well-received news that acclaimed Australian chef Matt Moran will be headlining Cunard's inaugural [Great Australian Culinary Voyage](#), the luxury cruise line is thrilled to reveal the high calibre line-up of culinary talent onboard this highly sought after 5-night voyage, setting sail from Sydney on 28 January 2023.

Both on board and on shore, Australia's culinary story will come to life for Queen Elizabeth's guests as they are treated to a robust itinerary of food and wine experiences including bespoke dinners, exclusive menus, talks, interviews, cooking masterclasses, wine tastings, and curated onshore excursions.

### **Cunard's Great Australian Culinary Voyage talent line-up joining Matt Moran:**

**Mark Olive** has been a celebrated chef for over 30 years, establishing himself as an Australian food icon through his work with Australian indigenous and native ingredients. A Bundjalung Man, Mark's family originated from the Northern Rivers region in NSW. Mark will treat guests to a native Australian ingredient cooking demonstration, collaborate with Cunard's chefs to create a 3-course menu incorporating indigenous produce for a special dinner and participate in an engaging Q&A session.

**Darren Purchase**, owner of cult favourite B&P Sweet Studio in Melbourne, is one of the most respected pastry chefs working in Australia today. Aboard Cunard's Great Australian Culinary Voyage, Darren will be putting his spin on Cunard's famous Afternoon Tea, creating unique pastries to feature on an exclusive menu, and giving a live cooking demonstration where guests can learn tips and tricks from one of Australia's most acclaimed pastry chefs.

**Terry Durack and Jill Dupleix**, touted as Australia's most famous foodie couple, have masterfully mapped the last 30 years of Australian wining and dining as two of the industry's best food writers, restaurant critics and cookbook authors. For the sailing, Terry and Jill will be the expert hosts for talks, cooking demonstrations, Q&A sessions and a very special dinner for guests on board Queen Elizabeth between them.

**Huon Hooke** is a leading Australian independent wine writer and critic, writing about wine since 1983. Huon will delight guests with his extensive knowledge of Australian and international wines through a wine masterclass, various talks and wine pairings at special dinners.

No stranger to executing some of the industry's best themed event voyages, Cunard's inaugural *Great Australian Culinary Voyage* will be the first of its kind for the luxury cruise line, celebrating all aspects of Australia's unique food and wine landscape.

Katrina McAlpine, Commercial Director at Cunard Australia and New Zealand said: “We are delighted to finally reveal the rest of our incredible talent for what is set to be one of Cunard’s most memorable cruises to date in Australia. We’ve handpicked every one of them, ensuring there’s an amazing experience to suit all guest tastes quite literally. I’m so excited with what we are offering for the onboard and onshore experiences for this voyage which will be a true homage to Australian produce, indigenous food culture and the creative people that make it so fantastic.”

Departing Sydney on 28 January 2023, the sailing takes in three of Australia’s culinary hotspots, sailing to Melbourne and Burnie (Tasmania), before arriving back in Sydney on 2 February.

For a special launch fare starting from AU\$1,349 per person in a twin share Inside Stateroom, Cunard guests will be able to taste exceptional creations, learn about Indigenous ingredients and local produce, sample beautiful Australian drops and immerse themselves in Sydney, Melbourne, and Burnie’s food scenes on bespoke shore excursions.

To read more and to book, please visit: [www.cunard.com/en-au/cruise-types/event-cruises/culinary-voyage](http://www.cunard.com/en-au/cruise-types/event-cruises/culinary-voyage)

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**Talent headshots:**

[https://www.dropbox.com/sh/bcwbpvuxeocjlbe/AAC-XmTQQFyqO1xt\\_YEDO8JV?dl=0](https://www.dropbox.com/sh/bcwbpvuxeocjlbe/AAC-XmTQQFyqO1xt_YEDO8JV?dl=0)

**About Cunard:**

Cunard is a luxury British cruise line, renowned for creating unforgettable experiences around the world. Cunard has been a leading operator of passenger ships on the North Atlantic, since 1840, celebrating an incredible 182 years of operation. A pioneer in transatlantic journeys for generations, Cunard is world class. The Cunard experience is built on fine dining, hand-selected entertainment and outstanding service. From five-star restaurants and in-suite dining to inspiring guest speakers, the library and film screenings, every detail has been meticulously crafted to make the experience unforgettable. Destinations include Europe, the Caribbean, the Far East and Australia. There are currently three Cunard ships, Queen Mary 2, Queen Elizabeth and Queen Victoria and a fourth ship, Queen Anne, will enter service in early 2024. This investment is part of the company’s ambitious plans for the future of Cunard globally and will be the first time since 1999 that Cunard will have four ships in simultaneous service. Cunard is based at Carnival House in Southampton and has been owned since 1998 by Carnival Corporation & plc (NYSE/LSE: CCL; NYSE:CUK).