



LUXURY LODGES OF AUSTRALIA
STORYTELLERS



LUXURY
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OF AUSTRALIA



EXPERIENCES OF AUSTRALIA



UP CLOSE AND PERSONAL

Meet the guides from Luxury Lodges of Australia

Spicers Peak Lodge, Queensland

CONTENTS

- 4 Capella Lodge - Libby Grant
- 4 Cape Lodge - Tony Howell
- 5 El Questro Homestead - Vince "Vinnie" Antony
- 5 Emirates One&Only Wolgan Valley - Sierra Weston
- 6 Lake House - Alla Wolf-Tasker
- 6 Lizard Island - Chris Fitzgerald
- 7 Longitude 131° - Louise Lanyon
- 7 Pretty Beach House - Brian and Karina Barry
- 8 qualia - Ryan Locke
- 8 Saffire Freycinet - Mick Quilliam
- 9 Silky Oaks Lodge - Mark Godbeer
- 9 Spicers Peak Lodge - Tameka Saiani
- 10 The Louise - Kylie Mansfield
- 10 True North - Peter Hall
- 11 Wild Bush Luxury - Charlie Carlow



Experience genuine privilege of place in Australia's remote landscapes, accompanied by the people who know them best.

Enwreathed in some of the continent's most astounding landscapes, Australia's luxury lodges offer truly remarkable experiences of place. Remote tented camps, exclusive countryside retreats, remarkable locations atop cliffs or edged by ocean: united by difference, each property offers unique insight and experience of Australia's most awe-inspiring landscapes.

But it's the people based at each of these locations who make these stays so extraordinary. Passionate and knowledgeable custodians, these are the individuals who'll share their local knowledge and secrets with you, engineering uncommon adventures that showcase the very best of what Australia has to offer along the way.

Lodge managers craft personalised experiences based around your interests. Chefs introduce you to new ingredients and flavours, some not found anywhere else on Earth. And well-informed guides explain how Australia's unique wildlife adapts to its diverse and dramatic environments, while offering

profound insights into our ancient landscapes and First Nations cultures.

You'll also discover how these remote environments – locations like the Great Barrier Reef, the Red Centre, the rugged Kimberley, Lord Howe Island, Tasmania, the Barossa Valley wine region, the Outback, Kangaroo Island and the Daintree Rainforest – are sustained through active conservation programs, a profound respect for local culture, and the delivery of economic benefits for local community.

Meet a few of these individuals, and discover they are the glue that binds the Luxury Lodges of Australia to their remote and remarkable locations.



LIBBY GRANT

Capella Lodge, Lord Howe Island, New South Wales



Libby Grant's passion for the marine world saw her work her way around the Great Barrier Reef – first as divemaster on Heron Island, then food-and-beverage manager on Dunk Island and finally assistant manager at Lizard Island – before moving to World Heritage-listed Lord Howe Island, with her engineer husband Mark, to manage Capella Lodge.

"I first came here in 1988 to assist a National Geographic underwater photographer and we've now been managing Capella Lodge for 15 years," says Libby. "I'll never get bored with the beauty of the volcanic mountains and I love that it has the world's most southerly coral reef, which compares really well with the Great Barrier Reef."

Libby believes that much of the appeal of Lord Howe revolves around its

slower pace of life. Just 400 visitors are allowed on the island at a time. The most common mode of transport here is bicycle, nobody locks their doors and the locals have decided not to permit any mobile phone towers to be built – which means there's a blessed lack of phone reception here.

"Since Capella is only a nine-room property, it feels like I've invited guests to my house," she says. "I organise local guides and experiences to suit each guest's interests and personality; there's something here for everyone. You can stroll from the hotel to the base of Mt Lidgbird or take a guided climb up Mt Gower, one of the world's great day hikes. You can snorkel above coral right off the beach or go scuba diving off spectacular Ball's Pyramid."

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"Lord Howe Island is nature personified. It's so beautiful and there are lots of adventures but it's also important to spend time doing nothing at all. Take time out and sit under a tree with a book and look out to sea."

TONY HOWELL

Cape Lodge, Margaret River, Western Australia



As Executive Chef at Cape Lodge, a luxury retreat in Western Australia's Margaret River wine region, Tony Howell has his pick of produce from a fertile food bowl, including incredible seafood from some of Australia's most pristine waters.

He's lived in Margaret River for more than 25 years, having originally visited for a six-week stint helping out a friend at a restaurant. "I just fell in love with the area, the produce, everything about it," he says. "I'm a keen surfer and diver, and that's what lured me in as well. We have some of the best surf in the world, and from our beautiful waters comes this amazing produce: crayfish, abalone, all different kinds of fish."

Tony has seen the region's food scene burgeon. When he first moved to the area he could get fish once a week.

Now, he has three boats catering to him daily – "I won't have any fish in my kitchen that's not line caught" – and growers bringing organic vegetables and herbs to his door.

He says the region is constantly moving to more sustainable practices. "The local farmers share our belief that we must look after our planet. We are now able to source lamb from producers that allow the animals to run around vineyards as part of holistic and regenerative farming practices."

For Tony, creating meals for Cape Lodge's guests is simply a matter of letting Margaret River's outstanding fresh produce sing. "A bit of butter and a pinch of salt and pepper and away you go – you don't have to overcomplicate things."

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"We are passionate about telling the intriguing stories behind the dishes that grace our Cape Lodge Restaurant tables. This means that it's incredibly important to have great bonds with our local suppliers so that we have a deep understanding of each ingredient's journey from paddock to plate."

VINCENT "VINNIE" ANTONY

El Questro Homestead, The Kimberley, Western Australia



Vincent Antony (or Vinnie, as he prefers to be known) is something of an Aussie Renaissance man. The surfer and boat coxswain, wildlife photographer and horticulturalist, who is also well schooled in the intricacies of Indigenous culture, offers fascinating private guided tours at El Questro, a vast wilderness property in the remote Kimberley region.

Vinnie loves to take guests on the four-hour Bush Culture, History and Nature tour, which intermingles geology, Indigenous culture and plant identification and use. "I'm fascinated by Aboriginal tool-making technology and I love to tell guests

about the pressure-flaked Kimberley spear points found nowhere else in Australia. In the process I can link rock types with what was made in certain areas and how different tools were traded across the country," he says.

"I find this sort of cultural bridging particularly interesting because it opens up meaningful discussions with guests. I love to explain how intricate and sophisticated the oldest living culture on earth is, and has been. Here, I can actually show guests why the Aboriginal Kimberley culture was the most refined of all."

"What is exceptional about the landscape at El Questro is that it is 1.8 billion years old. There are no fossils because the rocks predate animal life. There's also such a range and diversity of environments, from savannah grasslands to escarpments to hidden red-rock gorges. Guests don't realise how much water there is until I take them to discover the beautiful springs surrounded by palm trees in the gorges."

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SIERRA WESTON

Emirates One&Only Wolgan Valley, Blue Mountains, New South Wales

The World Heritage-listed Greater Blue Mountains west of Sydney, Sierra Weston helps oversee the carbon-neutral luxury resort's industry-leading environmental initiatives. With a degree in palaeontology and zoology, and stints as a tour guide at a dinosaur museum in Queensland and a safari guide at Victoria's Werribee Open Range Zoo, Sierra came to Wolgan Valley to work as one of the resort's field guides in 2020.

While Sierra's typical day may involve a lot in addition to guiding, as she maintains the resort's incredible carbon-zero record, she still regularly takes guests across the resort's 2,800 hectares (6,900 acres) of bushland. Sierra and a team of 11 guides

encourage guests to join scheduled conservation experiences that get them out to all corners of the stunning property, which range from conducting wildlife surveys to habitat restoration through tree planting. The Junior Ranger program for children is key to engaging the next generation, too.

A key focus of the resort's conservation program is to restore the valley to how it would have looked and the biodiversity it would have had before European settlement, when the land was extensively cleared to make way for sheep and cattle farming.

"What we'd like to do is fully establish wildlife corridors through our property, joining up Gardens of Stone National

Park on one side with Wollemi National Park on the other," says Sierra. "We want to have thick highways of trees, so animals can travel in safety between the two national parks."

Guests can help by planting saplings grown from the resort's bank of one-million-plus native species seeds, largely collected by past guests. They can also take part in crucial wildlife surveys including tracking wombats and many other native animals. Monitoring trends in the valley's wildlife populations, says Sierra, is hugely important. "It's a good indication of whether our revegetation efforts are successful."



"Thinking about the tree you've just planted in 10, 20, 100 years' time, how big it will grow, how it will sit in the landscape, it's quite awe-inspiring. You see guests connect with that – it's visibly a warm and fuzzy feeling, and you know they have made a lasting contribution to that little ecosystem that resonates with them."

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ALLA WOLF-TASKER AM

Lake House, Daylesford, Victoria

In 1979, when Alla Wolf-Tasker and her husband Allan bought the land on which they would build the lauded Lake House boutique hotel in Daylesford, the then sleepy town in Victoria's Macedon Ranges was surrounded by a monoculture of potato farms.

Now Daylesford, 110 kilometres (70 miles) northwest of Melbourne, is a thriving destination, drawing visitors to its mineral springs and its dynamic food scene. Whether you dine at Lake House's acclaimed restaurant or at one of the many excellent eateries in town, you have Alla to thank for the incredible variety of sustainably grown local produce on offer.

From her time in France working in restaurants deeply connected to their

rural communities, Alla had a vision for the dining offering at Lake House: "My dream was to start a truly regional restaurant in Australia – one totally immersed in an ongoing relationship with producers, growers and eventually the makers of its community. There was no other like it in the country at the time," she says.

"We may have been early adopters here at Lake House, but fortunately interest in food provenance, sustainability and the search for the best, most caringly-grown small-scale artisan food continues to grow. Certainly savvy guests visiting us show increased evidence of that."

Cue the creation of a community association to link local growers, chefs

and retailers. "We started Daylesford Macedon Produce and it became chicken-and-egg: the more we created demand, the more people started growing things. It's a very productive food bowl now."

Never ones to stand still, the Wolf-Taskers decided to walk the walk themselves and bought Dairy Flat Farm, a 10-minute drive from Lake House. Along with creating a six-room lodge and a sourdough bakery, substantial acreage provides fields, hop houses and facilities for regenerative farming. They've added fruit trees and an extensive vegetable garden to go with the existing olive grove and two hectares (five acres) of pinot and chardonnay vines.



"There's been much said about the goodness of 'local food' over the past decade. We all have a lot to gain from being able to understand the provenance of our food. What I've helped build over the past 30-plus years is this sense of the farmer being really critical and important to the community – and visible."

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LOUISE LANYON

Longitude 131°, Uluru, Northern Territory



Louise Lanyon has always lived and worked in remote parts of Australia. She met her husband, Ben, on Dunk Island on the Great Barrier Reef and the two of them have worked together in some of Australia's most gorgeous places. After helping open Southern Ocean Lodge on Kangaroo Island, they now manage Longitude 131°, a luxury safari-style lodge overlooking World Heritage-listed Uluru-Kata Tjuta National Park in Australia's Red Centre.

"Staying at Longitude 131°, with its dress-circle view of Uluru (or Ayers Rock), is really an immersive experience," says Louise. "From our guided walks around Uluru to the sundowner drinks at a waterhole and open-air bush-food-inspired

dining experience, complete with Dreamtime stories and stargazing, we seek to interpret the world's oldest living culture in one of the oldest landscapes on earth."

Louise is particularly excited about Longitude's partnership with Ernabella Arts, a remote Indigenous arts centre. "We finance their ceramics kilns, showcase artwork and sponsor an artist-in-residence program at the lodge," she says. "I can even arrange for guests to fly out to Ernabella for a personal connection with the artists. We're proud to help economically empower such a remote community, whose work we have now sold to guests from around the world."

"I like to make guests feel like a trusted friend is helping them understand the rhythms and culture of perhaps the most iconic place in Australia. Indigenous artwork is on display throughout Longitude 131°, bush foods are seamlessly integrated into the dining experience, and the day spa incorporates local indigenous healing products."

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CHRIS FITZGERALD

Lizard Island, Great Barrier Reef, Queensland



As a master skipper, marine guide, dive instructor and self-described storyteller at the luxury Lizard Island resort, Chris Fitzgerald gets to explore some of the most spectacular, relatively untouched parts of Queensland's Great Barrier Reef for a living.

On any given day, Chris may take guests out to see green turtles residing around this remote island at the far northern end of the reef or lead a nature walk through mangrove swamps, grass meadows and beaches. He may helm a cruise around the island, sharing stories of its topography and the history of its Traditional Owners, or he may guide a snorkelling expedition. But what he loves most is taking guests diving, dispelling misconceptions about the health of the reef while inspiring educated interest and care for its protection.

"My favourite experience is to visit the outer barrier reef, where we have famous dive sites like the Cod Hole, and show guests vast, beautiful coral that's still in pristine condition, and all the marine life that thrives around it," says Chris. "It blows people away. It also instils a passion in them when they understand that yes, there are parts of the reef that are under severe stress. It makes them want to help protect it."

And when guests return to their everyday lives, Chris says there's plenty they can do: "They can share holiday stories of their amazing first-hand experiences of the reef, whether based on factual insights and new knowledge of the complexity of the reef and the challenges it faces, or day-to-day things like reducing their carbon footprint or thinking about water quality and wastewater."

"What really appeals to me is the location of Lizard Island in the far north of the Great Barrier Reef – our sheer remoteness. We're the only resort on this island in the middle of reef that is rarely visited by anyone else."

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BRIAN AND KARINA BARRY

Pretty Beach House, Sydney Surrounds, New South Wales

As the operators of four-suite luxury lodge, Pretty Beach House, Brian and Karina Barry have created an intimate, private haven surrounded by the bushland of Bouddi National Park, 100 kilometres (62 miles) north of Sydney.

"It's a very nurturing environment; it's like being in someone's luxury home," says Karina, who trained as a chef at the Savoy in London and Sydney's iconic Rockpool Restaurant before running a resort in the nearby Hunter Valley wine region. "There's a private chef and they'll do whatever you want; it's just that other layer of luxury." Although trusting the chef to do what they do best is also a very safe call.

"You see guests in the lounge making another guest a drink," adds Brian, who spent most of his career in wine sales and marketing, "and you suddenly realise, we've done our job, because they're treating the place as their home, and that's what we want."

The couple also acknowledge the heritage of the region's traditional landowners. "We became increasingly aware of the Aboriginal history of the land, and discovered this whole world we didn't know about. We felt the need to create some communication there," says Brian.

So they approached Kevin 'Gavi' Duncan, a Darkinjung Elder, who identified a series of ancient

rock carvings on the Pretty Beach House property as being culturally significant. Now Gavi regularly performs a Welcome to Country smoking ceremony for guests, before taking them up to see the art. It's a source of fascination, and opportunity for personal connection with the Traditional Owners of the land, for everyone who visits.

"The record for fascination with this connection is held by a German honeymooning couple, who went to see the art and came back three-and-a-half hours later," says Brian. "We thought we lost them: the sun set and it got darker and darker, but they kept asking questions, and Gavi kept sharing stories."



"We sit up on a sandstone escarpment away from everybody else, so you very much feel at one with Bouddi National Park. That becomes the theme of your stay, because you can't help but commune with nature." – Brian Barry

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RYAN LOCKE

qualia, Great Barrier Reef, Queensland

Head chef Ryan Locke feels privileged to have been handed the responsibility of running the kitchens at qualia. The ethos of using natural and organic food lies at the heart of his cooking, and concentrating on this core ideology has allowed Ryan to showcase some of Australia's best produce. "My food is produce-driven, with flavour combinations that are both classical and modern," he says.

His cuisine has to compete with the beautiful and distracting views of the Great Barrier Reef and Whitsunday Islands, for which Hamilton Island is renowned. It measures up nicely. Ryan's dishes and the experience of eating at sunset, on the edge of this tranquil island with the Coral Sea

reflecting the colours of the day, are a feast for the senses... the very definition of qualia.

Formerly sous chef at qualia and executive sous chef at Lizard Island – and having previously cooked at Vue de monde in Melbourne and Huka Lodge in New Zealand – Ryan describes how his cooking has evolved. "Each dish has gone through many stages of rethinking and redesign to help me tell the particular story of the ingredients." Seasonality and sustainability inform everything he prepares. "Here, the cuttlefish is our most local ingredient and is some of the best I've ever had; we poach it very gently in clarified butter at a low temperature."

Ryan takes daily inspiration from the landscape and environment of Hamilton Island: "The rocks, the ocean, the qualia gardens and the forestry through Passage Peak are all places I consider when thinking about the dishes. We forage for ingredients on the island, and we have paperbark trees and various varieties of pine, which we use for smoking dishes tableside. It's about continuing our guests' sensory experience, brought about by the unsurpassed beauty of the island and its surrounds when they sit down to dine with us."



"The most important part of our menu is the story – sourcing food that has a connection to either Hamilton Island or qualia or is something that reminds me how amazing and diverse Australia's cuisine can be. We want the food to be about a local experience, special to the Whitsundays and for our guests."

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MARK GODBEER

Silky Oaks Lodge, The Daintree, Queensland



After training in a Michelin-starred restaurant in England, and years spent travelling the world as a chef on luxury yachts and at Uluru's Longitude 131°, South African-born Mark Godbeer fell in love with Tropical North Queensland. Today, the Executive Chef of Silky Oaks Lodge channels the resourcefulness he developed cooking in remote locations into delivering guests a dining experience that's as extraordinary as the environment it is created in.

Mark is a self-described "mad scientist", with a reputation for experimental use of native Australian ingredients (many of which his guests have never tasted before). Fostering

strong ties with surrounding communities, Mark makes use of local produce: a remarkable Mt Uncle gin from the nearby Atherton Tablelands, for example, stars in a beetroot and gin-cured salmon, which is paired with salmon caviar, yuzu gel and coconut aioli.

Mark's passion for sharing these native flavours extends beyond the kitchen. His latest project is an ambitious kitchen garden, where guests can familiarise themselves with uniquely Australian flavours such as Davidson's plums and lemon myrtle, and see tropical ingredients such as vanilla, cocoa beans, papaya and finger limes grown at the source.

"I love the lushness here. Even driving the Captain Cook Highway, with the sheer mountains on one side and the multi-hued blue ocean on the other, is incredible. Then you get to Silky Oaks Lodge, immersed in the rainforest beside the Mossman River, right next to the Daintree World Heritage Wilderness Area. There's such an overload of beauty it all inspires me to cook something magical."

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MICK QUILLIAM

Saffire Freycinet, Tasmania

Tasmanian Aboriginal artist and tour guide Mick Quilliam offers a fascinating Connection to Country tour from luxury lodge Saffire Freycinet on the stunning east coast of Tasmania.

Growing up in Hobart, Mick was lucky enough to have a grandfather who taught him about the bush. After his grandfather died, Mick "went off the rails" and found himself in jail – and that's when he began to connect more deeply with his heritage.

"I started painting, and that helped connect me to my culture," says Mick. "Now, through my tours at Saffire Freycinet, I have another powerful way to explain the importance of my connection to the land as a Palawa man, respecting the past and moving forward."

After connecting with his Tasmanian Aboriginal heritage, Mick did extensive historical research which informs and enlivens his two-hour Connection to Country walking tour. He explains to guests how his ancestors made string from bulrushes and rope from bark, how they built canoes and made fish traps and timber traps for ducks. And he shows them which plants are edible and which were used for soap, tea and insect repellent. He also tells stories about how Aboriginal Australians grew their own special wheat that only needed rain once a year and how they kept warm with hats and cloaks made from possum fur.

"Tasmanian Aboriginals certainly weren't running around naked all the time, which is the popular misconception. It was too cold," he says, laughing.



"I am passionate about showing people what our traditional Tasmanian Aboriginal life was like and how sophisticated our culture was. It's all about passing on that message and sharing the story of us. That's also why I started painting – to tell our stories."

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TAMEKA SAIANI

Spicers Peak Lodge, Scenic Rim, Queensland

Tameka Saiani joined Spicers Peak Lodge, a luxury retreat in the rugged mountains of Queensland's Scenic Rim region, as experience coordinator in June 2021. "And since then it's really been rainbows and sunshine," she says with an infectious enthusiasm.

The stunning Spicers Peak Lodge sits on a plateau overlooking the eucalypts and ancient rainforest of the World Heritage-listed Main Range National Park. Drawing on her background as an adventure tour guide, Tameka spends her days taking guests on hikes, exploring the property's 3,200 hectares (8,000 acres) of bushland, gently guiding them to appreciate the beauty, ecological complexity and power of the region.

The lodge is owned by Jude and Graham 'Skroo' Turner. Spicers Peak Lodge was their first accommodation, and together they have developed the Spicers Retreats group of lodges and great walks across Queensland and New South Wales. Jude is still at the helm of the collection, leading the design team, and the duo are committed to making each property as sustainable as possible – through the Turner Family Foundation they fund multiple wildlife and land conservation efforts.

"It's fantastic as a guide," Tameka says of this focus on sustainability. "Showcasing the beauty of the rugged wilderness and wildlife on the property, and also to understand and

share the detail of how the land is being cared for as part of the guest experience. The Turners feel a deep sense of responsibility to protect the land and native habitat for generations to come."

Tameka wasn't aware of the scale of the Turners' environmental initiatives until she arrived here. "That really surprised me, in the best way. It is great to know the Spicers collection is caring for landscapes it calls home, preserving it and doing the best we can for it to continue to thrive."



"Looking to improve environmental impacts is a big focus across the Spicers group. And it complements that fantastic luxury experience and the incredible environments they operate in.."

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KYLIE MANSFIELD

The Louise, Barossa Valley, South Australia

Kylie Mansfield says being approached to become general manager of The Louise, a boutique luxury lodge in the heart of South Australia's Barossa Valley, in 2016 was the most exciting day of her life.

Kylie grew up in this idyllic wine region, around an hour's drive from Adelaide, but left as a teenager to pursue a hospitality career spanning sales, marketing and events, only returning a couple of years earlier to manage the acclaimed Fino restaurant at the nearby Seppeltsfield winery. She'd resigned from Fino with plans to travel overseas, but shelved them when The Louise's owners came calling.

Now, she draws on her local knowledge and deep connections with the region to provide guests at the lodge and its acclaimed destination restaurant, Appellation, with a "backstage pass to the Barossa".

Many staff at The Louise are Barossa born and bred; others have adopted the Barossa as home and have developed deep connections with the makers, producers and characters of the valley. Collectively, Kylie and her team have one of the best little black books in the region and beyond. "It's not uncommon for someone to be dining in Appellation and mention to the sommelier they're really enjoying their wine - by the next day they've got a private tasting with that winemaker," says Kylie.

Today's Barossa is very different to the one she grew up in. "To go from a Barossa that I didn't really equate with sophisticated culinary travel when I left and to return after 20 years to a destination of such depth and diversity made me very proud. It is a rich destination that has stayed true to its roots, but evolved and innovated in an incredibly exciting way. To come back as a local and to explore and investigate new experiences that we can share with our guests - it's a joy. It's a privilege."



"The buzz you get from creating a beautiful guest experience for somebody in a region you're truly connected with and seeing their eyes shine because they feel connected, it reminds of the buzz you get from donating your time or your money to a cause you really believe in."

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CHARLIE CARLOW

Wild Bush Luxury's Arkaba Conservancy, Ikara-Flinders Ranges, South Australia and Bamurru Plains, Top End, Northern Territory



Australian-born - but with a hint of an English accent from his time working in aviation in the UK and South Africa - Charlie Carlow is the founder and general manager of Wild Bush Luxury. He operates two remarkable, and completely different, eco-tourism ventures: Arkaba Conservancy, a former sheep station turned private nature refuge in the Flinders Ranges of outback South Australia; and Bamurru Plains, a wetlands safari lodge near Kakadu National Park in the Northern Territory.

At Arkaba, Charlie is rewinding the property's 24,000 hectares (60,000 acres) of arid land, which had been degraded by more than a century of sheep grazing. The last sheep were removed in 2013, and non-native

species, like feral cats and goats, are actively suppressed. "It takes a lot of effort not only keeping neighbours' sheep out," says Charlie, "but also feral predators and herbivores, to give native species the chance to revegetate the landscape. We're lucky we have a large enough amount of land and team of expert guides and conservationists that we can genuinely do that."

And at Bamurru Plains, guests stay in elevated Safari Bungalows above wetlands teeming with birds and water buffalo. "You can hear and see and almost touch everything that's around you," Charlie says. "There's a mesh screen from ceiling to floor and it goes 180 degrees around the bed, so it feels like you're camping in comfort and are very connected to nature."

"Often, particularly at Arkaba, guests don't know they're coming into a conservation story. And hopefully we send them away with a better understanding and enormous appreciation for how tourism and conservation together can deliver such a rewarding experience."

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PETER HALL

True North, The Kimberley, Western Australia

Peter Hall grew up in Perth, learning how to fish and prawn in the waters around the Western Australian capital. A passion for sport fishing saw him move 2,000 kilometres (1,240 miles) north to the resort town of Broome, where he ran a tackle shop for many years. During that time he made countless forays into the vast Kimberley wilderness, learning how to navigate the tricky tides, and how to fish the bountiful waters of this remote region.

Peter has been a fishing guide on True North - a purpose-built luxury expedition yacht that ventures deep into the Kimberley's often shallow waterways - since it launched in 2005. A seagoing Luxury Lodge of Australia, True North offers seven- and 13-night Kimberley adventures as well as

expeditions to other parts of Australia, Papua New Guinea and Indonesia.

Peter works mainly on the True North's Kimberley expeditions, sharing his passion for catching barramundi, fingermark and mangrove jack. "I love showing our guests how to entice species that can be very wary. It's an art, but it's an art that can be quickly mastered, even by someone who has never fished before. And it's not just for the fellas - in fact, more often than not the ladies win the fish hat for the best fish of the day! Barramundi are especially fun to catch - they often leap out of the water and it's very exciting for even an experienced fisher."

Peter says that the Kimberley is like no other place on the planet. "It's still very much a wilderness but we

know the area better than anyone else - because we pioneered adventure cruising in the Kimberley, and because we have always had purpose-built inventory that has allowed us to explore areas where others can't go. And also because we have 22 crew looking after just 36 guests - we can offer multiple activities every day of every itinerary. Fishing is just one of the activities on offer - our guests go in different directions doing different things all day long."



"These are real adventure tours - that's why I still love doing them. I've been doing it for almost 20 years, and I love my times on True North. It's hard work, but it's very rewarding. I'm very passionate about the whole operation and the area - there's nothing better."

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MORE INFO

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