

# COOKING IS ALL CLASS AT FARAWAY BAY

**FARAWAY Bay is staging its second Bush Tucker and Camp Oven Cooking School on June 15-19.**

The school provides guests with a chance to learn more about the gourmet delights hidden within the pristine Kimberley wilderness.

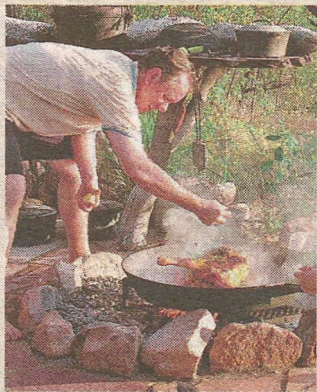
Faraway Bay owner Bruce Ellison said the inaugural cooking school last year was a great success.

"Guests love being introduced to something unique, such as the local bush-tucker in this fantastic area," he said.

"We take groups on guided bush walks where they can find all sorts of ingredients, such as native lemon grass, bush passionfruit and rock figs."

Boabs, kangaroo and a big range of freshly caught fish will also be on the menu.

Led by camp manager Steven McIntosh and chef Gary Fishwick, guests bring their bounty of bush foods back to



the camp where they are then given cooking lessons.

Much of the cooking takes place on the camp oven over an open fire, pictured.

The Bush Tucker and Camp Oven Cooking School takes place in the open-air Eagle Lodge, perched on a headland overlooking the tranquil waters of Faraway Bay.

The camp is over four days and is all-inclusive for 12 guests. The package covers air transfers from Kununurra, the cooking school and all activities.

Prices start from \$4600 a person.

Call 9169 1214

[www.farawaybay.com.au](http://www.farawaybay.com.au)