Tasmania

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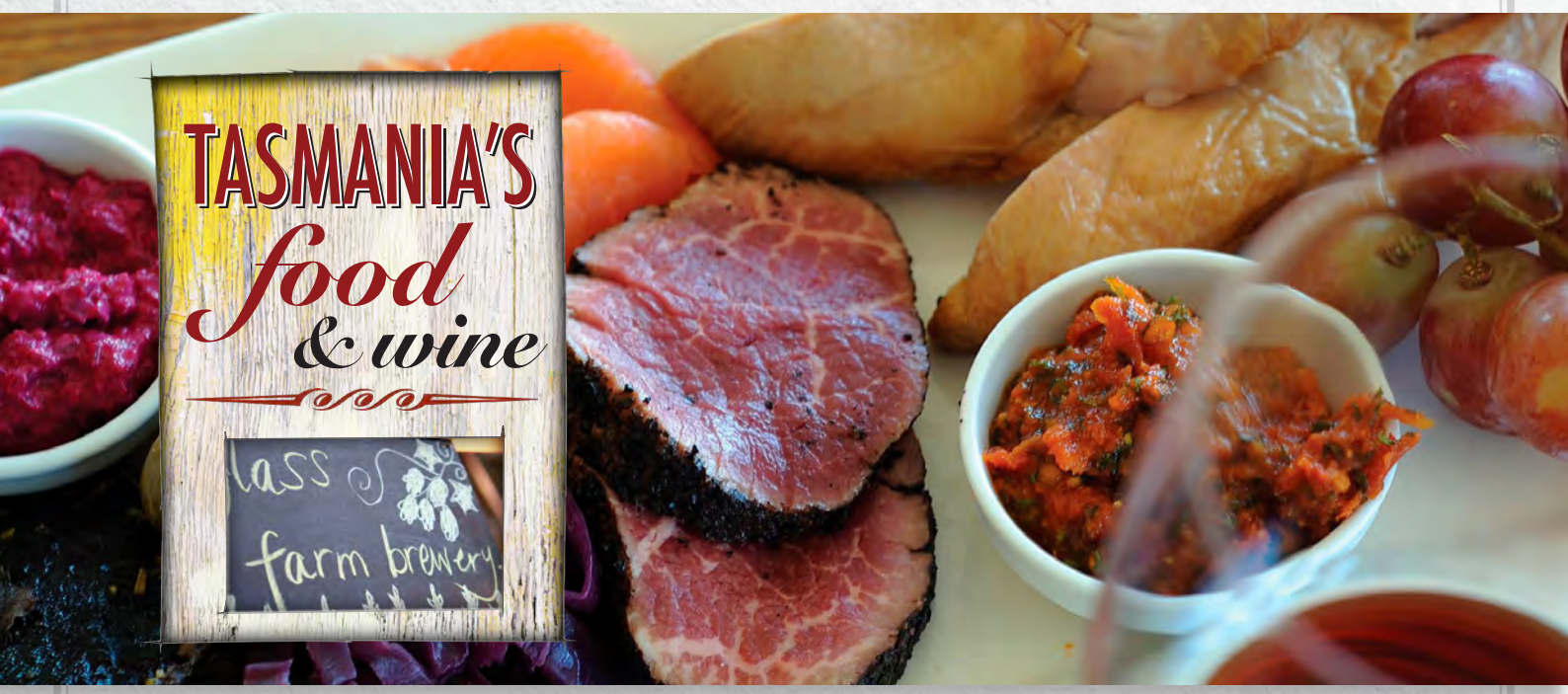

Tasmania is ripe for foodies – your clients will be treated to organic, heirloom produce including some of the finest artisan cheeses in Australia, mouth-watering berries, crisp apples and pears, premium beef, specialty honey, cool-climate wines and some of Australia's leading boutique and production beers and whisky.

Tasmania's seafood is also simply superb – our Atlantic salmon, abalone, scallops, oysters and crayfish are famous around the world. The opportunities are endless for your clients when it comes to food and wine experiences in Tasmania. For example, meet the producers and sample their wares at Hobart's Salamanca Market or at one of the many local farmer's markets; have dinner at a waterfront restaurant, take a gourmet walking tour and discover the places and meet the people behind the island's blossoming food scene, discover boutique wineries and beautiful vineyard restaurants, catch wild trout in highland streams or join a class at an acclaimed cooking school.

Top experiences and product

Breweries and Distilleries

Take Tasmanian ales and lagers regularly win international awards. Guided tours of the island's famous breweries are available for your clients to discover the secrets of their flavour and quality.

- Cascade Brewery – tour this historic brewery with its magnificent sandstone Georgian facade, located at the foot of Mount Wellington in Hobart.
- Moorilla Estate at MONA – boutique beers based on classic German traditions located north of Hobart – the best hops, pure water and no preservatives.
- James Boag's Brewery and the Boag's Centre for Beer Lovers – located on the banks of the Tamar River in Launceston.
- Micro Breweries – keep an eye out for these across the state including the Iron House Brewery on the East Coast and Seven Sheds on the North West Coast.

For whisky lovers, Tasmania's pure highland water is proving ideal for producing fine whisky – visit Hellyers Road Distillery in Burnie, Lark Distillery in Hobart, Nant Distillery in Bothwell or Redlands Distillery at Plenty.

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Taste of Tasmania

Farms and Produce

A lot of the produce for sale at the numerous road side stalls and farm gates across Tasmania can be purchased on a honesty-system basis – it's still that kind of place. Sample and buy various fresh produce such as delicious apples, pears, vegetables, eggs, honey and cheese. Make sure your clients have download a copy of the essential Farm Gate Guide www.discovertasmania.com/brochures. This shows you where to find produce direct from its source – pick your own fresh Tasmanian berries, head up the driveway of a rural property with shed door sales and find out about seasonality and operating hours.

Weekly farmer's markets are also held in most Tasmanian villages and cities and are increasingly becoming the focus of many itineraries. The famous Salamanca Market in Hobart with its abundant fresh produce is also a must do on any visit to Tasmania.

Food and Wine Events

Celebrate Tasmania's superb food and wine and meet the producers at various events held across the island:

- The Taste of Tasmania, Hobart. Marks the beginning of the culinary calendar, held annually in late December through to the early days of the New Year. Taste the best of Tasmania's fresh produce, fine wines and boutique beers during this week-long celebration in Hobart.
- Festivale, Launceston. An alfresco event in Launceston's historic City Park. Held each February, the event draws makers and producers from across the island.
- Southern Open Vineyards Weekend – discover boutique wineries and sample fine wines in March.
- Savour Tasmania – an annual epicurean festival held during May, showcasing the highest quality local produce prepared by leading international and Australian chefs.
- Tastings at the Top, Cradle Mountain Lodge. Exquisite wine tastings with degustation dinners held at Peppers Cradle Mountain Lodge during June.
- Chocolate Winterfest, Latrobe. Indulge in all things chocolate during July.
- Tasmanian Beerfest, Hobart. Beer-lovers are spoilt for choice with more than 100 boutique beers on offer during November.

Specific dates for all Tasmanian food and wine events, as well as other culinary treats across the island can be found here www.discovertasmania.com/events

Savour Tasmania

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Gourmania

Peppermint Bay

Restaurants and Pubs

Fresh local produce is the hero at Tasmania's best restaurants to provide you with a truly authentic dining experience. In Launceston, there are plenty of dining options at Seaport, along George Street or at vineyard restaurants in the nearby Tamar Valley. Launceston is also home to Stillwater – Tasmania's restaurant of the year in 2011. In Hobart, head to Salamanca and the waterfront precinct for a bite to eat or to Elizabeth Street in North Hobart for flavours from around the world. Popular and edgy dining options in Hobart that have caught the attention of the nation include Garagistes, Ethos, Smolt, The Stackings at Peppermint Bay and the Source at MONA.

Tasmania also has hundreds of pubs to visit no matter where you travel. The island's history revolves around the sea and in those rough and ready early days of tough whalers and bold sailors, there was a pub on every corner of Tasmania's many seaports. Today, you can still find them – some are gentrified, others less so – and they are a great place to go to meet up with the locals, to hear good bands, or just sit quietly over an ale or wine and a pub meal.

You can also take a guided pub tour of Hobart's historic waterfront pubs – or you can just follow your instincts. In Launceston, you can head off and walk from pub to pub on a self-guided tour.

Vineyards and Wine Regions

Tasmania's elegant wines are made from grapes grown in climates similar to those of famous European wines with mild summers and long autumn days that ripen the grapes slowly. You can tour the Tasmanian wine routes easily by car or on a guided tour.

The island's wine routes include the Tamar Valley, north of Launceston along both sides of the Tamar River and east to Pipers River; the Derwent, Coal River and Huon Valleys (together comprising the Southern Wine Route), an easy drive from Hobart; and the growing wine regions of the North West and the East Coast.

Tasmania's premium wines include pinot noir, riesling, chardonnay, sauvignon blanc, cabernet sauvignon, pinot gris and sparkling. Most vineyards and wineries are small with many offering tastings at their cellar door outlets. Several wineries also have beautifully situated restaurants offering vineyard or water views.

For further information, visit Wine Industry Tasmania www.winetasmania.com.au

Food and Wine Tours

Organised wine or food tours around Launceston, Hobart, Richmond and the East Coast are available – the distances are short so you get plenty of time to learn, to sample, enjoy and take it all in – without worrying about driving.

- Gourmania – small group walking tours of Hobart where you can meet the passionate people driving Tasmania's food scene and sample their wares along the way.
- Herbaceous Tours – these tours take you through the farm gate and allow you to interact with a diverse group of farmers, providores and producers in southern Tasmania.
- Taste Hobart Tour – tour some of Hobart's food icons, perfect for lovers of chocolate, wine and whisky.
- Boutique Wine Tours Tasmania – offer premium full and half day tours for small groups from Hobart.
- Apple Isle Wine Tours – offer complete food and wine tours from Hobart.
- Valleybrook Wine Tours – offer guided wine tours of the Tamar Valley in northern Tasmania, tailored to individual needs.
- Long Lunch Tour Co – operate food and wine tours from Coles Bay, on Tasmania's East Coast.

Fish Wild – Western Lakes

Cooking Schools and the 'Foodie' Scene

Tasmania's cooking schools comprise a distinguished list – and many are recognised nationally as being at the forefront of the pursuit.

Hobart and Surrounds

The Agrarian Kitchen – a tranquil farm haven, guests can roam through The Agrarian Kitchen's five hundred square metre organic and heirloom vegetable garden, large berry patch and orchard to pick fruits and vegetables, and collect the beautiful dark brown eggs laid by the farm's chickens for their cooking classes. Run by former Tetsuya protégé and ex Gourmet Traveller Food Editor, Rodney Dunn, The Agrarian Kitchen is one of the top cooking schools in Tasmania.

Sally Wise Cooking School – local chef and acclaimed cook book author Sally Wise has set up her own cooking school located at her home in picturesque Molesworth, just 40 minutes north of Hobart. The classes focus on baking, colonial cooking and preserving, or set up a custom class.

To The Plate at Bottega Rotolo – be inspired by classes that include trusted favourites and fresh contenders in Italian Cuisine. Gain the confidence and skills to create wonderful food for your family and friends in Hobart's CBD. Classes are small and intimate for the full kitchen experience.

Launceston and Northern Tasmania

Red Feather Inn Cooking School – the most popular cooking school in the north of the state. Here guests can forage for ingredients or take one of the school's butchery, baking or cheese making classes. Stylish accommodation is also available on site.

Alps and Amici – run by acclaimed Tasmania chef Daniel Alps (formerly of Strathlynn fame), Alps & Amici offers intimate gourmet cooking demonstrations and cupcake and cake classes with Daniel and his wife Sally.

Heritage Highway

Companion Bakery – learn the art of sourdough bread making at the Companion Bakery with Australia's oldest working flour mill, Callington (circa 1832). Located in the southern midlands town of Oatlands.

** The Red Feather Inn Cooking School near Launceston is the only cooking school with accommodation on site – most are a visit facility, however each will advise on their favourite nearby places to stay.*

Peppermint Bay

Top locations

Launceston and Northern Tasmania

Launceston is home to a number of delicious providores and gourmet delis, such as Alps & Amici. There's also the Red Feather Inn Cooking School, Boag's Brewery and a number of excellent dining options including Stillwater – Tasmania's restaurant of the year for 2011. The nearby Tamar Valley is a picturesque patchwork landscape of forested hills, orchards, pastures and vineyards. There's 30 cellar doors to discover here, including Jansz, Pipers Brook and Ninth Island Estate – there's also beautiful vineyard restaurants where you can stop for lunch. A range of accommodation options are available in Launceston and the Tamar Valley.

Hobart and Southern Tasmania

On Saturday's, a visit to Hobart's iconic Salamanca Market is a must do. As is a visit to the Museum of Old & New Art (MONA) where you can sample MooBrew or Moorilla wines or join a master class followed by lunch at MONA's Source Restaurant. Edgy and popular Garagistes has put Hobart firmly on Australia's foodie map – but there are numerous other dining options to choose from on the city's waterfront and in North Hobart. There are also gourmet walking tours available and designer delis to discover. Hobart is the perfect base for a range of foodie experiences which are a little out of town: the acclaimed cooking school – the Agrarian Kitchen, Bruny Island – a gourmet paradise, and the wineries of the Coal River Valley (near Richmond).

Bruny Island, Huon Valley and the Channel

Bruny Island is home to renowned produce – oysters, cheese, berries, chocolate, truffles, fudge, a variety of smoked small goods and wine. Here you can meet the producers and makers and buy straight from the farm gate. Bruny Island is accessible by a short ferry ride from Kettering and is suitable for a short stay or a day trip. From Kettering, visit The Stackings Restaurant at Peppermint Bay before continuing south to the Huon Valley and Channel region with its fields of orchards, vineyards and roadside stalls. Also explore Cygnet with its selection of interesting stores and quirky cafes. There is accommodation available both on Bruny Island and in the Huon Valley/Channel region.

Callington Mill flour

Pyengana Dairy Co

Heritage Highway

On the way to or from Hobart, visit the vineyards of the Coal River Valley – sip wine at the cellar door, enjoy an a la carte meal of fresh Tasmanian produce in a stylish winery restaurant or explore the nearby historic village of Richmond. In the Central Highlands, call into the historic Nant Distillery at Bothwell and sample some of the finest single malt whiskies in the world – or try your hand at fly fishing and catch your dinner. Further north at Oatlands, approximately half way between Hobart and Launceston, learn the art of organic sourdough bread making at the Companion Bakery and visit the newly restored 19th century windmill – the famous Callington Mill. There is a accommodation available in all the historic villages dotted along the Heritage Highway.

North West Coast

The North West Coast is Tasmania's food bowl and home to a variety of road side stalls and farm gates. Sample and buy various produce as you explore this region and make sure you download a copy of the essential Farm Gate Guide www.discovertasmania.com/brochures. In Latrobe visit Ashgrove Cheese, Christmas Hills Raspberry Farm Café and the House of Anvers – home to Tasmania's finest chocolate. In Stanley, indulge in a five course dinner at award-winning Old Cable Station, featuring its speciality wood-oven roasted half a crayfish, or try the local pub made famous on Masterchef. Visit King Island Dairy where you can sample your favourite dairy products and learn about the processes involved in making cheese by hand and its history. There is a range of accommodation available on Tasmania's North West Coast.

East Coast

At Swansea, enjoy the sweet taste of luscious strawberries, raspberries and a variety of desserts at Kate's Berry Farm. Visit boutique wineries dotted along the coast and stop at Freycinet Marine Farm where you can take an on-shore tour of the farm and sample fresh oysters plucked straight from the ocean. There are also many cafes and restaurants serving the catch of the day to choose from on Tasmania's East Coast. Further north, sample award winning hand crafted beers at IronHouse Brewery at Four Mile Creek and visit Pyengana Dairy Co near St Helens for delicious hand made cheeses. There is a variety of accommodation available along Tasmania's East Coast.

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