



3 Days/2 Nights 'Tasmanian Culinary Weekend'

Day 1 – Arrive Hobart – Lachlan, Derwent Valley (Overnight Islington Hotel)

THE AGRARIAN KITCHEN EXPERIENCE

Arrive in Hobart, one of Australia's most attractive capital cities. Your host for this weekend will meet you at the award winning, 5-Star Islington Hotel. The Islington is a very special, small, luxe hotel with a long history and a large and delightful garden, affording quite special views of Mount Wellington. Decorated with fine artworks and furnished with antiques, Islington appeals to those who want the very best in life, surrounded by great service, presented in an atmosphere of serenity, luxury and tranquility.

Join fellow foodies and after a light lunch, travel to the first highlight of your culinary journey. Today you are in the hands of Rodney Dunn at 'The Agrarian Kitchen' in Lachlan in Tasmania's Derwent Valley. Rodney and his wife Severine Demanet invite you to join them for a day of culinary exploration in their 1887 Schoolhouse in this small village. Starting his career as a chef in Tetsuya Wakuda's kitchen Rodney became a food writer and food editor of Australian Gourmet Traveller. He now boasts a lovely market garden featuring heirloom varieties of vegetables, an orchard of 37 fruit trees, two Wessex saddleback pigs and numerous chickens and geese as well as two Jersey cows.

Your afternoon begins with picking vegetables, herbs and fruit and collecting eggs (you may not have to milk the cow). Then you will spend the rest of the day designing, preparing and cooking a sumptuous feast. Rodney's kitchen features a wood fired oven as well as an open fireplace, both of which will be used for cooking from time to time. The menu and approach on the day will depend entirely on what is locally available.

After a satisfying afternoon in the gardens and kitchen interspersed with afternoon coffee, you enjoy the fruits of your labour with dinner around the French farmhouse table.

Return to Hobart for a well-earned rest or check out our recommendations for wine bars and local historic pubs in Hobart.



Day 2 – Salamanca Market, Historic Midlands, Wood-fired Sourdough Bread Baking, Monty's at Montpellier Restaurant (Overnight Hotel Islington)

ARTISANAL BREAD BAKING AND HERITAGE

After a hearty breakfast, immerse yourself in the morning buzz of Australia's largest outdoor market, Salamanca Market. With your host at your side, wander through the market, admiring the abundance of locally grown fruit and vegetables and nationally-acclaimed gastronomic delights such as Tasmanian leatherwood honey and raspberry jam, wines and freshly pressed olive oil from the Coal Valley. Local artists come together at the market to display their work ranging from fine silver jewellery to cast iron sculptures, hand-worked glass, innovative designs in Tasmanian timbers and beautifully crafted leather goods. After this authentic market experience, you will begin your comfortable journey north through Tasmania's historic Midlands.

Meet one of Australia's celebrity chefs who is filming a show at the Companion Bakery in Oatlands with Graham Prichard, regarded as one of Australia's most knowledgeable and talented bread specialists. Graham, a baker who specializes in organic wood-fired sourdough is putting Oatlands on the map for more than just its beautiful sandstone houses and the Carrington Flour Mill. His philosophy to use only organic, Tasmanian-grown, wheat and locally-sourced ingredients ensures a unique flavour in every loaf of bread. After a short visit, drive to Barilla Bay Oyster Farm where you will understand how the oysters are farmed and the importance of Tasmania's pristine environment and water. After a delicious lunch at Barilla's restaurant, spend the rest of the afternoon in the Coal River Valley wine Region, which produces some of the best cool climate wines in Tasmania. Stop for wine tasting at a couple of the many vineyards dotting the area.

Return to Hobart for an evening at Monty's on Montpellier Restaurant for some of Tasmania's best dining. Matt & Nat Starkey moved to Hobart from Perth, WA a few years ago wishing to share their passion and enthusiasm for the celebration of food and wine. Monty's cuisine is simple yet elegant and contemporary using the best of Tasmania's produce. From local (rare breed) Wessex Saddleback Pig to Coal River Valley Venison, the Monty's menu is re-designed each month to stay truly seasonal with Tasmania's climatic changes.



Day 3 – Lark Distillery and Meadowbank – Depart Hobart

TIME FOR DRINKS

Start the day with a hearty breakfast at the Islington Hotel, followed by an interpreted drive through Hobart's historic district Battery Point, which retains much of the character of 100 years ago.

Now its time for some serious indulgence with an exclusive programme at Lark Whisky Distillery. Mark Nicholson, who was involved in producing smallgoods at Hobart's well-known Wursthause Kitchen, will be your guide for the day. The first stop is at the original distillery near Hobart's waterfront for a welcome drink and tour debriefing. Then travel to the main distillery in the Coal River Valley where you will be introduced to the history of Single Malt Whisky and the Lark Distillery and the first steps in brewing for whisky. A short drive will take you to the charming historic town of Richmond for morning tea and a stroll across the oldest bridge in Australia, built by convict labour. Return to the distillery to experience other aspects of whisky making before enjoying wine tasting and lunch at Meadowbank Winery next door. Mark will give a presentation on local artist, Tom Samek's floor installations at the same time. The rest of the afternoon will be spent at the distillery for further insights into Scottish and Australian whisky-making, concluding with a tasting of Lark's fine distilled spirits and a Tasmanian cheese platter.

Your host will transfer you to Hobart airport for a late afternoon/early evening flight or to your Hobart hotel (if you chose to stay an additional night, not included in the cost). We hope that you will take with you many fine flavours, new ideas for the kitchen and sufficient samples of select Tasmanian wines for dinner parties at home.

Weekend Inclusions

- 2 nights at the Islington Hotel in your private room, including breakfast
- 1 light lunch at the Islington Hotel
- 1 Barilla Bay Oyster Farm Tour with lunch
- 1 Haggis lunch with Tasmanian wine and whisky at the Lark Distillery
- 1 dinner with wine and local ales at the Agrarian Kitchen Experience
- 1 dinner at Monty's on Montpelier Restaurant
- 'Agrarian Experience' cooking class at 'The Agrarian Kitchen' cooking school
- Guided hands-on Lark Distillery Whisky experience
- Lunch and wine tasting at Meadowbank Winery
- Host/driver and transport in comfortable vehicle
- Hotel pick up on Day 1
- Airport transfers on Day 3
- *optional extra nights in Hobart are available at extra cost*