



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, Marque IV 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.

Be welcomed at the Companion Bakery in Oatlands by 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. Graham will guide you through the basics on how to create your own artisanal masterpiece. The class will cover skills including sourdough fermentation, hand kneading and shaping, malting and oven crafts in a working bakery. You will have the opportunity to sample some of your own creations for lunch and can enjoy Oatlands' peaceful surroundings.

Return to Hobart for an evening at Marque IV Restaurant for some of Tasmania's best waterfront dining. Tasmanian-born executive chef Justin Harris will delight you with his innovative creations. He is passionate about supporting small regional food producers from whom he sources the freshest ingredients. Justin's award-winning portfolio includes two gold medals at the Tasting Australia competition. 24 years of experience in fine cuisine has led to his distinct style. Justin's focus remains predominantly on South European traditional and contemporary cuisine.

Marque IV's menu executes the best produce Tasmania has to offer with an adventurous twist. A seasonal menu would not be complete without examples of Justin's flair with wild venison, ocean trout and Pirate Bay octopus.



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 Wursthau Kitchen, will be your guide for the day. The first stop is at the original distillery near Hobart's waterfront where you will be introduced to the history of Single Malt Whisky and the Lark Distillery. Then Travel to the main distillery in the Coal River Valley for some insights into Scottish and Australian whisky-making, a comprehensive tasting and a Whisky and Haggis Lunch in the Distillery's barrel store. After lunch Mark will give a presentation on local artist, Tom Samek's floor installations at the Meadowbank Winery next door where you will conclude your day with a much needed coffee and dessert.

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 wood-fired bread lunch at the Companion Bakery, Oatlands
- 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 x 7-course signature tasting menu at Marque IV Restaurant (wine not included)
- 'Agrarian Experience' cooking class at 'The Agrarian Kitchen' cooking school
- Sourdough Bread Baking class at the Companion Bakery
- Guided hands-on Lark Distillery Whisky experience
- Dessert & Coffee and wine tasting at Meadowbank
- 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*