



Tasmania Gourmet Sampler

Pre Night- Friday –Hobart Arrival

We will arrange a taxi from airport to the Hotel

Overnight: Grand Chancellor Hotel, Hobart (or similar)

Day 1- Saturday – Salamanca Market – Huon Valley – Mt. Wellington

Your tour guide will meet you at your hotel in the morning and you will start your Tasmanian holiday with a stroll through Hobart's legendary and colourful Salamanca Market, taking in the fresh produce, artisanal cheeses, preserves, wines and arts & craft that are on offer. Continue on foot along Hobart's picturesque waterfront to the Lark Distillery cellar door for a tour of their historic premises where you will gain an understanding of the craft of whisky distillation. Tasmania has all ingredients to make a world class whisky - rich fields of barley, wonderfully pure soft water, highland peat bogs, and the perfect climate - which the Lark Distillery have used to produce premium whisky. After you have been fortified with a taste of their single malt, leave Hobart for a drive along the Huon Trail, alongside waterways and secluded beaches, past the coastal towns of Margate and Kettering. Stop in at Grandveve Sheep Cheesery to discover how our local cheeses are made and continue to Huonville taking in spectacular mountain views as you drive along the beautiful Huon River to Home Hill Winery. After a delicious lunch, drive to Inverawe Gardens in Margate for a tranquil walk among colourful native plants and birds, taking in the water views. Complete your day with a drive to the summit of Mt. Wellington (weather permitting) for panoramic views of Hobart and southern Tasmania. In the evening, your guide will suggest restaurants for dinner.

Overnight: Grand Chancellor Hotel, Hobart (or similar)

B/L

Day 2 – Sunday – The Agrarian Kitchen - Lachlan

Your guide will drive you after breakfast to 'The Agrarian Kitchen' in Lachlan in Tasmania's Derwent Valley. Today you are in the hands of Rodney Dunn and his wife Severine Demanet, who 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 day 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 morning 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 day in the gardens and kitchen interspersed with afternoon coffee, you enjoy the fruits of your labour with a late lunch 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.

Overnight: Grand Chancellor Hotel, Hobart (or similar)

B/L



Day 3 – Monday – Barilla Bay Oyster Farm – Coal River Valley – Ross - Launceston

Depart Hobart after a leisurely breakfast and drive across the Tasman Bridge to your first stop for the day – Barilla Bay Oyster Farm for a tour where you will understand how the oysters are farmed and the importance of Tasmania’s pristine environment and water. After sampling a couple of these deliciously fresh oysters, continue through the Coal River Valley region which produces some of the best cool climate wines in Tasmania. Stop in at Meadowbank Estate to taste their award winning Cabernet and Chardonnay (among others) and at Stoney Vineyard whose Swiss owner/winemaker produces wines which have been compared to the great wines of the world. Drive north via the Midlands Highway through attractive open farmland and pasture and rolling hills to the town of Ross for a walk back in time. Ross sits on the banks of the Macquarie River and is a picture perfect town with its cobble-style paths, tall trees lining the main road and beautiful bridge. Enjoy a light lunch at the well known Ross Bakery before continuing to Launceston, Tasmania’s northern city. The late afternoon will be exploring the scenic Cataract Gorge where the Tamar River forces its way through sheer rocky cliffs. In the evening, enjoy an exquisite dinner at Stillwater Restaurant, situated on the river in an old flour mill and one of Tasmania’s finest.

Overnight: Grand Chancellor, Launceston (or similar)

B/L/D

Day 4 – Tuesday –Tamar Valley & Launceston Departure

Start the day visiting some of Launceston’s renowned providores to discover some of Tasmania’s latest artisanal cheeses, hams, olives and chocolates etc. Follow this with a beer lover’s tour at Boag’s brewery where you will unveil the secrets of beer making from one of Tasmania’s oldest and best breweries. Put your seal of approval with a tasting at the end of the tour. Continue to the Tamar Valley, meandering along the riverside villages and vineyards to Daniel Alps at Strathlyn for a delicious gourmet lunch. Your guide will drop you off at Launceston Airport or city hotel in the early afternoon, stopping, *if time permits*, for wine tasting at one of the many vineyards of the valley.

B/L

THE TOUR INCLUDES:

4 x accommodation in 4.5 star Hotels, Airport Transfers, transport by comfortable vehicle, private and knowledgeable tour manager, 4 x breakfast, 4 x lunch, 1 x dinner, Lark Distillery Tour, entry to Inverawe Gardens, The Agrarian Kitchen Experience, Barilla Bay Farm tour, Boag’s Brewery Tour, wine and cheese tastings