



Tasmanian Gourmet Safari – 15th – 20th November 2025

SAMPLE ITINERARY

What a delight - 6 days on this glorious sparkling green island. Tasmanian food and wine is some of the best in the world and many of the big names are dear friends. So very pleased you can join us for the 'behind the secret door' experiences we deliver on our Gourmet Safaris.

We stay in one location right on Hobart's beautiful waterfront at Sullivans Cove Apartments overlooking the original historic sandstone IXL jam factory. Each day is a journey of discovery to meet producers, chefs, winemakers, cheese-makers, gardeners and more. We include some of the top restaurants in our itinerary as well as visits to farms and private estates. We also include a day on the 'island off an island off an island' – wild, beautiful Bruny Island.

You'll have a special day of art and food and wine at MONA, taste oysters just out of the cold clear seas, swoon with chocolates and fudge, enjoy a range of cheese learn from some of the top chefs and meet a pioneering whisky distiller. Plus we enjoy Tasmanian hospitality at local markets and beyond.

Guide: Maeve O'Meara

Hosts in Tasmania : Rodney Dunn and Severine Demanet, Richard and Belinda Weston, Massimo Mele, Michael Carnes and Bob Lavis, Nick Haddow, Madi & Jo Seeber-Peattie, Karen Jones of Derwent Estate and many other passionate producers and chefs.

Day 1 – Saturday 15th November – Maeve will meet you at **9.30am outside the Jam Packed Café in the atrium of the Henry Jones Art Hotel**. We'll then go and meet some of the stall holders and explore some of the delights of the famous Salamanca Markets and taste some of the best "made in Tasmania" delights. The afternoon is yours to explore the local area – walk to Sandy Bay, into the CBD, into the nearby Botanic Gardens (or visit a private garden – see email).

Tonight we dine at one of Hobart's hottest restaurants, Peppina, welcomed by founder and culinary director chef Massimo Mele (note we plan to walk 900m to the restaurant 6.45pm departure and return). **Tastings, D**

Day 2 – Sunday 16th November – Breakfast at Jam Packed café in the Henry Jones Hotel. We'll then drive into the centre of Hobart and have a guided visit through the exceptional Farm Gate produce markets and meet many of the passionate farmers who come in to sell their produce.

Late morning we head up the Derwent River to New Norfolk and the acclaimed Agrarian Kitchen, founded by chef Rodney Dunn and his wife Severine Demanet. We'll meet Rodney and tour the extensive garden that feeds the restaurant. Founder Rodney will create a special banquet lunch with matched Tasmanian wines.

We'll then visit Richard and Belinda Weston at their glorious peony farm where the flowers will be in full bloom. **B, L, refreshments**

Day 3 – Monday 17th November – Breakfast at the Jam Packed Café. Time to embark on a day of art, food and wine at MONA. We will meet just before 9am and travel by fast ferry in the Posh Pit (champagne service) have a quick introduction to the Gallery, and then a few hours to enjoy the old and new art on show.

Lunch today is at Source Restaurant with Tasmanian wine with a lunch created by Mona's wildly talented Executive chef Vince Trim then a little more time in the gallery or fabulous shop full of interesting objets d'art and books and the ferry back to our accommodation. We are delighted to have a special tasting with legendary whisky distiller Bill Lark in his cosy bar that feels like stepping back into another era. **B, L, whisky tasting – see email and let us know if you'd like to attend.**

Day 4 – Tuesday 18th November – Breakfast at Jam Packed Café then we journey south where we'll visit an artisan chocolate & nougat maker in his workshop, a sheep's milk cheese farm with a difference and taste a range of cheese and the vodka made with whey that won the World's Best Vodka award in 2018. Learn about their sustainable farming and enjoy the sweeping views of the Dentrecastraux Channel. We drive over the mountain

to innovative Gardners Bay Farm for lunch – made by two of the hottest young chefs on the island – Sophie Pope and Lachlan Colwill (Omotenashi, Hobart). After lunch we'll visit a Bruny Island cheese's happy cows at the working dairy in the Huon Valley then return to Hobart. Free night. **B, L, tastings**

Day 5 – Wednesday 19th November – Breakfast at Jam Packed Café then we set out for a day on Bruny Island, driving to the ferry at Kettering and crossing the D'Entrecasteaux Channel. We meet Kenny Ung, the new owner of one of the best oyster leases anywhere to taste plump briny oysters straight from the water on the private beach in front of their hugely popular Get Shucked. He only starts shucking when we call to say we are on the ferry.

We then have a very special visit to my dear friends at Hiba Estate (extensive gardens where owners Michael and Bob have planted 1 million bulbs) and created a lake and oak tree walk, rhododendron path and so much more. We taste the best fudge made by Michael and there's an optional taste of Bob's fabulous whiskey. Lunch at Bruny Island Cheese pairing cheeses with some exceptional craft beers. Back to the mainland to rest before our final dinner at the sweet little jewel of a restaurant Templo with wines matched to each course. **B, L, D**

Day 6 – Thursday 20th November – Check out of our accommodation (for those departing today) and we take you to breakfast at one of the much treasured cafes beloved by Hobart locals - Richard and Belinda Weston's Pigeon Hole Cafe. We are planning a special adventure - a walk in pristine Mt Field National Park with its soaring trees and fern filled gullies and waterfalls - before a superb lunch with premium wines at the Derwent Estate. The restaurant has beautiful views of the Derwent River and the Vineyard. **B, L**

Our coach will drop those guests returning home to the airport by **5pm**, or for those who are staying in Hobart, you can be dropped back at Sullivans Cove Apartments.

Costs: \$6250.00 per person twin share or double. Single Supplement ++\$1150

Includes: Accommodation for 5 nights, meals as specified including wine, (5 breakfasts, 5 lunches, 2 dinners) many tastings, transport on bus and ferry to MONA and Bruny Island, entrance to MONA and National Park for Tall Trees walk & Gratuities included.

Terms and conditions:

Deposit and Payment: A **non-refundable deposit** of \$500 per person is required on confirmation in order to secure your reservation. Final payment is due 60 days prior to departure date.

Special Requirements: Please advise Gourmet Safaris of any special requirements such as Special Meals, Medical Requirements etc., as soon as possible. If you get motion sickness it is imperative that you bring with you motion sickness pills as we travel by boat and coach through sometimes winding and bumpy roads.

Travel Insurance: We strongly recommend you purchase a comprehensive travel insurance policy of your choice at the time of booking. Insurance covers cancellation fees payable for airline tickets, accommodation, loss of deposit, luggage etc. Normal travel insurance conditions apply. (Insurance may not cover trip cancellation due to pre-existing medical conditions). Please read your policy carefully.

Cancellation: If cancelling prior to final payment the deposit is non-refundable. After final payment is received a cancellation fee of approximately 75% applies. This percentage may be less depending on the date of cancellation. A cancellation fee of 100% is applicable within 14 days of travel. If cancellation is not due to pre-existing illnesses, travel insurance will cover most or all of the cancellation fee. Please read your policy carefully.

Pricing: All prices are shown in Australian dollars and are current at the date of printing this itinerary. If there is a dramatic fluctuation in the exchange rate or the price of services provided, which are beyond the control of Gourmet Safaris, Gourmet Safaris reserves the right to adjust tour prices accordingly, even though the balance of payment may have been made. This would only happen in unusual circumstances

Exclusions: Excess baggage, extra meals, laundry, drinks, items of a personal nature and gratuities.

Itinerary Validity and Content: This itinerary is valid for the period of **2025** unless otherwise specified. Every effort has been made to ensure accuracy. Gourmet Safaris shall not be liable for any injury, damage or loss caused by any inaccuracy. Gourmet Safaris reserves the right to change tour arrangements or accommodations due to safety or security reasons, and will endeavour to provide alternative arrangements of the same standard as that originally booked.

Disclaimer: Gourmet Safaris is not a carrier or hotelier, nor do we own aircraft, hotels or coaches. The services Gourmet Safaris supplies consist of arranging and coordinating accommodation, tours and transfers, making bookings and issuing vouchers to be redeemed by suppliers if necessary. We exercise every care in the selection of reputable airlines, tour operators, coach operators, hotels and other suppliers of the various travel services which are used in these tours. It is important to note, therefore, all bookings with Gourmet Safaris are subject to the terms, conditions and limitations of liability imposed by the service providers whose services we utilise, some of which limit or exclude liability in respect of death, personal injury, delay and loss or damage of baggage. Because of this Gourmet Safaris does not accept liability for events beyond our control nor liability for accidents incurred due to actions taken at your own risk.

Clients' Responsibilities: It is your responsibility to obtain passports, health certificates or other travel documents where required for the tour. It remains your responsibility to ensure that these documents are in order and to meet any additional costs incurred as a result of failure to comply with such requirements. It is also your responsibility to obtain any vaccinations that may be required to travel