



Tasmanian Gourmet Safari – 14th – 19th November 2026

SAMPLE ITINERARY

Such a great safari - 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. We are 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 the 5-star Tasman Hotel close to historic Salamanca. Each day is a journey of discovery to meet producers, chefs, winemakers, cheese-makers, chocolate makers 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 cheeses, 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, Nick Haddow, Tim Jones, Rafe Nottage and the families of the South East, Madi Seeber-Peattie, Kenny Ung, Karen Jones of Derwent Estate and many other passionate producers & chefs.

Day 1 – Saturday 14th November – Maeve will meet you at **9.45am at The Tasman hotel** and head off to explore the delights of the famous Salamanca Markets and taste some of the best "made in Tasmania" including a lobster roll at Kray Kray, tastes of berries, cheese and chocolate, The afternoon is yours to explore the local area – walk to Sandy Bay, into the CBD, into the nearby Botanic Gardens.

Tonight, we dine at one of Hobart's most charming restaurants Templo - where our group takes over – its like a private dinner party and each course celebrates seasonal produce from small growers, all matched with Tasmanian wine. We take the early sitting at 6pm so there's time for a walk along the waterfront before bed. **Many Tastings, D**

Day 2 – Sunday 15th November – Breakfast at hotel. We start the day with a guided visit through the exceptional Farm Gate produce market 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 16th November – Breakfast at hotel. Time to embark on a day of art, food and wine at MONA. We 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 17th November – Breakfast at hotel then we journey to the South-East for a day of wonders - starting with goat's cheese maker Iain Field at his Leap Farm/Tongola. We'll meet the goats - here the land is nurtured, the animals are known by name, and the cheese simply pure and perfect... we taste a range of Tongola cheese with Iain and winemaking neighbour Rafe Nottage at his acclaimed Bream Creek wines. Bream

Creek Vineyard is best known for expressive Pinot Noir, vibrant aromatics, and warm, genuine hospitality at its scenic Marion Bay cellar door.

Lunch today is at Oirthir, a unique dining experience with Scottish chefs Bob Piechniczek and Jillian McInnes...both are classically French-trained and have honed their skills in Michelin-starred kitchens. Inspired by the intensity of flavour of produce in Tasmania, and their proximity to small farms. They've just been listed in the Top 100 Restaurants in Gourmet Traveller. Rafe's Bream Creek Wines matched to each course.

Also today we visit a family potato farm hosted by the Daly family. They don't normally open to the public and are sharing their farm and its produce with us...including a clever vodka (check out Hellfire Spirits!)

Return to Hobart and relax. Tonight is a free night. **B, L, tastings**

Day 5 – Wednesday 18th November – Breakfast at hotel 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, 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. Kenny only starts shucking when we call to say we are on the ferry.

We plan to walk the stairs to the lookout on the spectacular isthmus on Bruny that surveys the pounding surf on one side and quiet channel on the other...working up an appetite for lunch at Bruny island cheese...pairing cheeses with some exceptional craft beer and wines.

Back on mainland we visit the Kiln and Tim Jones from Wildmother – the vinegar and vincotto maker on the island who uses excess fruit to create sought after condiments and shrubs.

Our final night dinner is at Peppina, one of Hobart's hottest restaurants, welcomed by founder and culinary director chef Massimo Mele with wines matched to each course. **B, L, D**

Day 6 – Thursday 19th November – Check-out of our hotel (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 in West Hobart. We are planning a special adventure - a walk in the 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 to the hotel.

2026 Costs: \$6495.00 per person twin share or double, land content only. Single Supplement ++\$1170

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 & 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.

Fitness requirement: You do need to be fit and mobile to do the tour. A couple of key questions:
Can you walk up to a kilometre at a time (largely flat in most cases) to walk to restaurants, through markets and gardens?
Can you walk up and down steps easily?
We need to know so we can look after you and the others in the group.
We really aren't able to look after guests with mobility problems or walking sticks. If in doubt, speak with us.

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 **2026** 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