



## Tasmania

Tuesday 10th to Saturday 14th November 2026  
Small group 10 guests max

From Hobart on the southern tip to Launceston in the north, Tasmania is renowned for having some of the cleanest air and freshest water in the world. On *Pure Fresh Island Tastes* tour in spring the whole place feels especially alive - rain-fed paddocks glow green, rivers run full, and kitchens turn their attention to the first tender crops of the season.

Dining here is wonderfully diverse. Rustic country cafés, refined city dining rooms and everything in between share a common thread: produce that is grown locally, cooked with understanding, and treated with respect.

Across the island, food producers are more often cottage industries than corporate enterprises. Spring brings fleeting harvests - garlic scapes snipped young from the field, elderflower gathered at peak fragrance, globe artichokes pushing through rich soils, and the first berries ripening slowly under cool skies.

### What's in store

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Travelling together, Anthony will chauffeur our private vehicle as we wind our way through two of southern Tasmania's most important food-producing regions - the Derwent Valley and the Huon Valley - linking city, countryside and coast with ease.

## Delights of Tasmania's Capital

We begin and end our journey in Hobart, staying at the much-loved Salamanca Wharf Hotel. Spacious, relaxed and perfectly positioned near historic Battery Point, it offers the freedom to start each day your own way.

Our first evening sets the tone with welcome drinks beside the water, followed by a superb dinner celebrating generosity, seasonality and Italian hospitality. An open kitchen, handmade furniture and layered history create an atmosphere made for relaxed dining and good conversation at Peppina.

The best way to understand a city is through its food and drink. Drawing on years of visiting Tasmania, our walking tour introduces some of Hobart's most loved and quietly influential food experiences. We begin at a European-style patisserie, visit an independent bookshop rich with Tasmanian stories, stop at an inner-city coffee house known for cult-status cold brew, and enjoy a private wine tasting led by a local educator exploring Tasmania's cool-climate style.

Your choice of lunch prepared at a classic continental-style delicatessen is enjoyed picnic-style in the dappled shade of a city park. These walking tour venues are just a snapshot - Hobart's food scene continues to evolve, and each year we include worthy newcomers alongside old favourites.

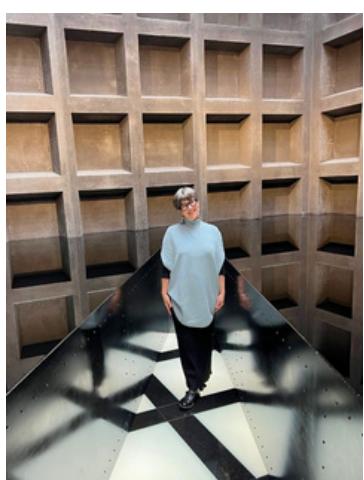
Another morning is devoted to the much-loved Salamanca Market. With local tips on who to seek out, you'll have time to wander, sample and soak up the colour and bustle.

To cap off our time in the city at the conclusion of our tour, we head up the Derwent River by ferry. A visit to the Museum of Old and New Art is highly recommended (entry at your discretion), before gathering for pre-dinner drinks and dinner at Faro. Built into the museum and suspended over the river, this striking space pairs imaginative food with immersive art - from optical illusions to the thrill of moving through one of the world's largest sound-based artworks. This is always an utterly unforgettable dining experience.

## The Huon Valley

South of Hobart, the Huon Valley unfolds as a landscape shaped by high rainfall, fertile soils and deep agricultural roots.

Our day begins with old-fashioned dairy values and raw milk cheese, taking a behind-the-scenes look at a small-scale dairy producing the milk for multi-award-winning Bruny Island Cheese. Walking the property among heritage-breed cows grazing beside the river offers insight into a farming system that sits outside the industrial dairy model, allowing different choices around land care, animal welfare and flavour.



Cheese takes centre stage at an exclusive lunch overlooking lush green paddocks.

Time at Fat Pig Farm offers the chance to explore land management, animal husbandry and regenerative farming in practice. Walking through vegetable gardens and apple orchards with Matthew Evans, conversation is open, informed and grounded in lived experience.

We also meet two generations behind Australia's first commercial saffron farm, learning how the world's most expensive spice is grown and harvested. Around 220,000 crocuses are required to produce just one kilogram of saffron, with flowering lasting only six weeks each year. Alongside saffron threads, the family produces tea, gin and other creative expressions of this remarkable crop.



## The Derwent Valley

Another day sees us travelling north through the Derwent Valley to the furthest point of our journey. A visit with farming friend Will Bignell offers insight into generations of family farming, seed-saving, diversification and modern rural life, from unusual crops to research into the nutritional value of food raised on the property.

Next comes a long lunch at The Agrarian Kitchen - Gourmet Traveller Restaurant of the Year 2024 and a highlight of the tour. Set within an extraordinary collection of historic buildings, the experience celebrates provenance through growing, teaching and dining.

Our meal reflects months of preparation, with seeds selected, plants nurtured and produce harvested at peak ripeness. A guided walk through the garden sparks conversation about edible gardens, growing philosophies and seasonal cooking, with time to ask questions and learn from the team behind one of Australia's most respected cooking schools.



In nearby New Norfolk, we browse three of Tasmania's most original retail spaces — Miss Arthur, The Drill Hall Emporium and Flywheel — where materials, craftsmanship and story matter.

Between curated experiences, there is space to wander Battery Point, trace Hobart's layered history, walk the waterfront, take in sweeping views from Mount Wellington, or simply sit with a book and watch the world go by.

This tour reflects years of coming and going, friendships formed and sustained, and the quiet privilege of being welcomed back. It is shaped by trust rather than novelty, by people who open their gates because relationships have been built over time.

Five days of unearthing the culinary riches of southern Tasmania will leave you refreshed, invigorated and deeply connected to this remarkable corner of the world.



## What's Included on this tour

- Five days, fully hosted food journey with Anthony and Tracey Cotterell
- Four nights' accommodation at Salamanca Wharf Hotel, chosen for its comfortable rooms and central Hobart location
- Two days private bus chauffeured transport, travelling together in comfort
- All scheduled experiences, visits and guided activities to venues and rural properties as outlined in the itinerary
- Guided Hobart walking food tour visiting a multitude of food related venues, includes food samples, wine tasting and a picnic-style lunch with soft drinks
- Included meals
  - Four evening meals - three at a range of Hobart restaurants and one multi-course dinner with entertainment at Faro MONA
  - Three lunches - Agrarian multi-course lunch, city park picnic and dairy farm lunch
- Welcome drinks on the first evening - first drink included
- Ferry travel on the Derwent River for our final evening experience
- Taxi from MONA to Salamanca Wharf Hotel after dinner
- Free time at select intervals on the tour
- Pre-tour meet and greet drinks in Perth - details provided on booking

## What's Not Included

- Breakfast is intentionally left unstructured and at your own cost, allowing you to start each day in a way that suits you, whether that's a quick coffee or a leisurely breakfast
- Additional beverages, including wine, beer and spirits outside of those specifically included (beyond the first welcome drink)
- Flights to and from Hobart, and any associated airport transfers
- Travel insurance, which is the responsibility of each guest and strongly recommended
- Entry to the Museum of Old and New Art (MONA), should you choose to visit
- Personal expenses, including shopping and incidental purchases

Full Terms and Conditions can be found on our website.



## Accommodation Upgrades

A limited number of room upgrades may be available at Salamanca Wharf Hotel.

If you'd like to explore upgrade options, please contact the hotel directly:

Salamanca Wharf Hotel

Phone: +61 3 6221 6666

Email: [reservations@salamancawharfhotel.com](mailto:reservations@salamancawharfhotel.com)

Website: [www.salamancawharfhotel.com](http://www.salamancawharfhotel.com)

We recommend mentioning Matters of Taste Food Discovery Tours when enquiring.

Ready to pack your bags?!  
We'd be delighted to have you join us.

## Tour Price

\$3400.00 per person Twin Share/Double Accommodation

\$3962.50 Single Accommodation

Includes accommodation, transport, hosted meals, curated tastings and rare behind-the-scenes access as outlined in this itinerary.

All prices are in Australian dollars and include GST.

Group size is limited to 10 guests, ensuring a personal, fully hosted experience

[View availability](http://www.mattersoftaste.com.au) or visit [www.mattersoftaste.com.au](http://www.mattersoftaste.com.au)

A moderate level of mobility is required to fully enjoy the tour. If you have concerns or accessibility needs, please speak with us before booking - we're happy to help you decide whether this experience is right for you.



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