



Southern Tasmania Hobart, Derwent & Huon Valleys

The Tasmania you've always wanted to discover,
through its food, farms & people.

6 days 5 nights | Tuesday 10th to Sunday 15th November 2026
Small group 10 guests max

What's in store on this food adventure

There's something about Tasmania in spring. Rain-fed paddocks glow green, rivers run full and the first tender crops of the season begin appearing in fields, gardens and kitchens.

Over the days we'll explore Hobart town and the Huon and Derwent Valleys, meeting farmers, growers, makers and chefs along the way. Some faces may be familiar - including Matthew Evans of SBS Gourmet Farmer TV show and a guest on our Curious Cooks podcast - while others will be new personalities who we think you'll love discovering.

Dining is wonderfully diverse, from food shared on farms to long lunches and smart contemporary dining rooms. What connects it all is exceptional local produce and the people who grow, make and cook it with such flair.

After nearly a decade of visiting Tasmania, we're delighted to share a place that has become filled with familiar faces, good friends and wonderful food.

Meet your hosts

Tracey and Anthony Cotterell have spent decades connecting people through food. Tracey is a chef and food educator, endlessly curious about good food, the people who produce it and the why behind how it's grown and made. Anthony grew up farming, bringing a practical understanding of life on the land - and he'll be behind the wheel as we explore Tasmania's back roads.

Together, they've built relationships with many of the people you'll meet, shaping this journey around places, people and experiences they genuinely want to share. They'll be with you throughout, and there's nothing they enjoy more than seeing guests delight in a new discovery, a fascinating conversation or something particularly delicious around the table.



DAY ONE

The start of your Tassie adventure

- **Welcome to Hobart** – We we gather for the evening and start with a drink together to officially begin our Southern Tasmania Food Experience.
- **Dinner at Peppina** – A short stroll takes us to our venue for this evenings meal. Generous Italian-inspired food showcasing Tasmania's wonderful seasonal produce.

ACCOMMODATION Salamanca Wharf Hotel

MEALS Dinner

DRINKS Welcome drink included. Additional drinks can be purchased

DAY TWO

The Huon Valley – where farming and flavour meet

- **Behind the dairy gate** – Meet the cows and people behind the milk used to make Nick Haddow's multi-award-winning Bruny Island Cheese, with a fascinating look at small-scale dairy farming and animal husbandry.
- **A cheese lover's lunch** – Cheese takes centre stage over lunch, overlooking the lush green paddocks and the herd behind every delicious mouthful.
- **Australia's first saffron farm** – Meet two generations of the family behind this remarkable crop and discover how one of the world's most precious spices is grown, harvested and transformed into much more than saffron threads.
- **Fat Pig Farm with Matthew Evans** – Walk the vegetable gardens and orchards with 'Gourmet Farmer' and food advocate Matthew, exploring regenerative farming, growing food and realities of producing what ends up on our plates.
- **Dinner at the farm** – Settle in for a relaxed evening of seasonal food at Fat Pig Farm.

ACCOMMODATION Salamanca Wharf Hotel

MEALS Lunch and dinner. Breakfast can be purchased at the café situated in front of the hotel's reception area.

DRINKS Included with dinner

DAY THREE

Hobart through a food lover's eyes

- **A taste of Hobart on foot** – Spend the morning walking, tasting and discovering some of the small businesses that help make Hobart's food scene so interesting, from beautiful pastries and seriously good coffee to Tasmanian stories and local finds.
- **Tasmanian wine** – A private tasting with a local wine educator explores the cool-climate wines the island is becoming so well known for.
- **Picnic in the park** – We'll collect lunch from a classic continental-style delicatessen and enjoy it picnic-style under the trees.
- **An afternoon to wander** – The rest of the afternoon is yours to explore Hobart, perhaps Battery Point, the waterfront and local shops, or simply enjoy some downtime. Otherwise, join us at Mt Wellington lookout - weather dependant.
- **Dinner together** – Regroup for dinner at one of Hobart's favourite restaurants.

ACCOMMODATION Salamanca Wharf Hotel

MEALS Picnic lunch and dinner

DRINKS Wine tasting included. Drinks with dinner available to purchase.



DAY FOUR

From family farm to one of Tasmania's finest tables

- A morning on the farm – Spend time with farming friend Will Bignell, hearing about generations of family farming, seed-saving, diversification and some of the unusual crops being grown on the property.
- The Agrarian Kitchen – Settle in for a long, multi-course lunch at Gourmet Traveller's 2025 Restaurant of the Year, where almost everything on the plate begins in the surrounding gardens and grounds.
- From garden to plate – Walk the extraordinary Agrarian Kitchen productive gardens with the team and discover more about what they grow, why they grow it and how the seasons shape the kitchen.
- An evening to yourself – Back in Hobart, the evening is yours to enjoy as you please.

ACCOMMODATION Salamanca Wharf Hotel

MEALS Multi-course lunch

DRINKS Drinks can be purchased with lunch



DAY FIVE

Salamanca to MONA – a fitting finale

- **A morning at Salamanca Market** – Wander one of Tasmania's best-known markets with our tips on who to seek out, what to taste and where to find some of the state's wonderful small producers.
- **Lunch and a little free time** – Enjoy lunch at your leisure before we meet again for our final afternoon together.
- **Cruise along the Derwent River** – The journey is part of the fun as we travel late afternoon up the river by ferry, with the quirky personality of the Museum of Old and New Art (MONA) beginning well before we arrive.
- **Dinner at FARO** – Our finale is a multi-course dinner at MONA's spectacular FARO, where imaginative food, art and a few surprises make this a memorable way to finish our Tasmanian adventure.

ACCOMMODATION Final night at Salamanca Wharf Hotel

MEALS Multi-course dinner at FARO

DRINKS Drinks with dinner available to purchase

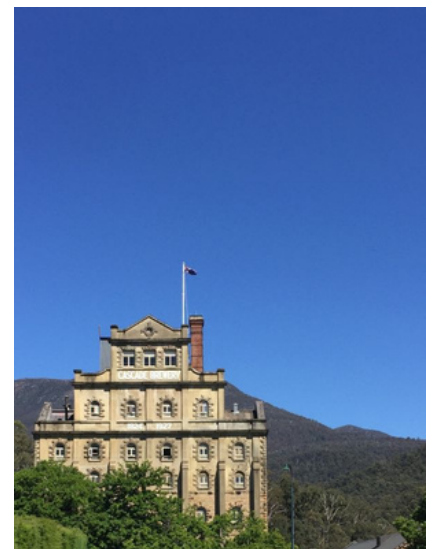
OPTIONAL If you'd like more time to explore MONA, you can choose an earlier ferry departure (ticket included) and purchase museum entry directly from MONA.



DAY SIX

One last taste of Hobart

- **Sunday morning at your leisure** – Our hosted touring has come to an end, but there's still time for one last taste of Hobart before heading home. If your flight allows, the much-loved Farm Gate Market is a wonderful way to spend the morning, bringing together local farmers, growers, makers and plenty of good things to eat.
- **Where to next?** – Continue with your own travel plans, whether that's a flight home or a little more time exploring Tasmania.



What's Included on this tour:

- 6 days, 5 fully hosted with Tracey and Anthony Cotterell
- 5 nights' accommodation at Salamanca Wharf Hotel, chosen for its comfortable rooms and central Hobart location
- All transport during the hosted tour, including private chauffeured vehicle driven by Anthony, Derwent River ferry and return transfer from MONA dinner
- A great range of behind-the-scenes farm, producer and food artisan visits, tours and experiences as outlined in the itinerary
- Guided Hobart Walking Food & Wine Tour visiting a multitude of food related venues, includes food samples, wine tasting and a picnic lunch
- Hosted meals - Four evening meals and three lunches at a variety of venues
- First drink at our welcome gathering, plus alcoholic and non-alcoholic drinks with dinner at Fat Pig Farm
- Free time at select intervals on the tour
- Pre-tour meet and greet drinks in Perth - details provided on booking

Tour does not include:

- Breakfasts are at your own expense, giving you the flexibility to start each day with anything from a quick coffee to a leisurely breakfast
- One lunch and one dinner
- Additional beverages, including wine, beer and spirits, unless specifically included
- Flights to and from Hobart and airport transfers
- Travel insurance, which is strongly recommended
- Optional entry to the Museum of Old and New Art (MONA)
- Incidental purchases, including additional snacks and beverages



Handy things to know:

- **Arrival and Departure** - Please arrive in Hobart with enough time to check into Salamanca Wharf Hotel before we gather at 6pm on Tuesday 10th November. Our hosted experiences conclude after dinner at FARO on Saturday evening. Accommodation is included that night, with check-out on Sunday 15th November.
- **Meals and Drinks** - Meals included in the itinerary are provided. Additional meals, snacks and drinks may be purchased individually. Alcoholic and non-alcoholic drinks are included at select experiences as outlined.
- **Dietary Requirements** - Food is at the heart of this experience, and throughout the tour we visit and eat with a wide range of producers, makers and small businesses. We can usually accommodate food allergies, provided we are advised at the time of booking. However, we're unable to cater for dietary preferences or choices. We encourage guests to come ready to try new things.
- **Fitness** - Our tours are best suited to guests with a reasonable level of fitness and mobility, as visits involve bus steps and extended time walking through city streets, farms and uneven ground. 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.
- **MONA** - Entry to the Museum of Old and New Art (MONA) is optional and at your own expense. If you'd like more time to explore the museum, you can take an earlier ferry and purchase your museum ticket directly from MONA.
- **Room Upgrade** - If you'd like to upgrade your room at Salamanca Wharf Hotel, you are welcome to contact the hotel directly to discuss available options. Any upgrade is subject to availability and at your own expense. Email - reservations@salamancawharfhotel.com



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

2026 Tasmanian Food Discovery Tour

6 days 6 nights | 10th to 15th November 2026 |

Maximum 10 guests

Tour Price

\$3895.00 per person twin/double share

\$4525.00 per person single

All prices are in Australian dollars (AUD) and include GST.

Secure Your Place

Choose your payment preference. Full payment is required.

How to Book & Pay

Book online - Book securely through our website and pay by credit card.

Pay by bank transfer - Prefer to pay by bank transfer? Contact us to request a booking and we'll send you an invoice along with a short guest registration form to complete.

Before You Book

Please read our booking terms and cancellation conditions carefully before confirming your place. this can be found on the tour webpage. Comprehensive travel insurance is strongly recommended.

BOOK ONLINE



REQUEST BANK TRANSFER



Reading a **printed copy**? Visit mattersoftaste.com.au/food-tour-tasmania to book online, or email info@mattersoftaste.com.au to request an invoice and pay by bank transfer.



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