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DINING IN

TASMANIA



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# DINING IN TASMANIA

## TASMANIA'S CULINARY SCENE

The 'Apple Aisle' is Australia's most southerly state and, though cooler than the mainland, is an unmissable destination as part of an antipodean itinerary.

An island of untamed wilderness, quaint towns and spectacular scenery, it is gaining recognition worldwide as a source of quality ingredients and delicious local produce. This has brought an influx of talented chefs from the mainland, with a swathe of new restaurants opening in the state's two primary cities of Hobart and Launceston (pronounced lawn-seston).

An overnight ferry ride or short flight from Victoria, Tasmania is wonderfully accessible, and driving around the island is a superb way to discover vineyards, markets and locally-produced fare.

Tasmanian honey is also highly regarded, bees sourcing nectar from the abundant leatherwood tree that offers a richly floral flavor with the slightest hint of spices.

Numerous breweries, wineries and distilleries freshen the palate, while farm-to-table dining is commonplace throughout the close-knit communities of Tasmania.

## QUICK FACTS:

- With some of the lushest pastures in the world, Tasmanian lamb is exceptional
- These grassy meadows are also the source of a plethora of wonderful cheeses
- The pure ocean water of the Tasman Sea, seafood - including abalone & lobster - is a staple of restaurant menus
- Though Tasmania isn't as culturally diverse as the mainland, one can still find classic French & Italian, Asian & Argentinian cuisine
- A foodie tour of Tasmania is strongly advised, visiting cellar doors, bistros and farm shops to sample the local delicacies

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USA 800.405.9463 | AUS 61 (7) 5455.4243 | [www.rothschildsafaris.com](http://www.rothschildsafaris.com) | [info@rothschildsafaris.com](mailto:info@rothschildsafaris.com)



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## RESTAURANTS OF HOBART

### **FICO** - Modern European

Fico's ever-evolving seasonal menu harvests the very best of Tasmania's produce for classically-inspired dishes that incorporate nuances of French and Italian recipes with innovative contemporary flair. A formal yet comfortable setting is reflected in the impeccable quality of service and Fico creates a lasting impression on the palate and in the experience.

### **TEMPLO** - Italian

Intimate and quirky, Templo offers open-table dining, with 25 guests sharing the small but spacious dining room. Distinctly Italian-inspired, chef Matt Breen has placed a modern spin on many classics, celebrating the regional produce in a range of visually-stunning dishes. Though one of Hobart's celebrated eateries, Templo brings the feeling of having stumbled upon a wonderful local secret.

### **THE AGRARIAN KITCHEN EATERY** - Australian

The Agrarian Kitchen is, first and foremost, a farm and cooking school, with their restaurant utilizing the produce grown on site and harvested from local producers. With such a tangible connection to the land, the menu is very much about celebrating the ingredients, seemingly-simple dishes absolutely bursting with flavor.

### **VAN BONE** - Contemporary Farm-to-Table

Sustainability is integral to many Tasmanian restaurants, and Van Bone is the embodiment of this. The versatile menu draws from nearby farms and their own kitchen garden, wholesome dishes superbly presented in a manner befitting the chic, modern interior. A wood-fired oven lies at the heart of both restaurant and menu, the flame and smoke omnipresent in its culinary offerings.

### **DIER MAKR** - Contemporary Australian

Dier Makr is a celebration of Tasmanian produce, the flavors of the island bursting from the exquisitely executed dishes. The edible artworks are almost too good to eat, but the aromas will pique one's inquisitiveness, rewarded by a finely-balanced spectrum of flavors. A fine-dining establishment, Dier Makr is the perfect setting for a romantic dinner or special occasion.

### **PEACOCK & JONES** - Tasmanian

The raw timber-and-stonework interior of Peacock & Jones reflects its culinary philosophy: the best local ingredients presented so as to allow their flavors to shine in their purest form. Creativity abounds in the kitchen, and Peacock & Jones is a wonderful destination at which to sample the bounty Tasmania has to offer.

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### **THE DRUNKEN SAILOR** - Seafood

Seafood is integral to Tasmania's commerce and the city harbor bustles with fishing vessels, reaping the ocean's bounty for domestic and international diners. Harnessing this valuable resource, The Drunken Sailor presents a collection of simple international dishes created exceptionally well, from fish and chips to chowder, linguine and Asian recipes.

### **FRANK RESTAURANT** - Argentinian

Argentinian food is often robust, hearty and deeply satisfying, and this is keenly evident at Frank. Like the Argentinians, Tasmanian cuisine is very much about working with what the earth provides, and Frank's selection of classically-South American plates reflect both cultures, with a menu filled with local beef, pork, lamb and seafood offerings.

### **ALOFT** - Modern Tasmanian

Aloft takes the finest of Tasmanian ingredients and infuses them with pan-Asian influence, though remaining accessibly global and diverse. Beautifully presented, each dish comprises intriguing complexity in every bite, expertly paired with local and global wines from Aloft's extensive cellar. Vegan and vegetarian options available.

### **THE SOURCE RESTAURANT** - Modern Tasmanian

The Source is a complete dining wonder, dinner and a show combined in one superb experience. Extravagance abounds, both in the combination of ingredients and the restaurant presentation. Reflecting the establishment's individuality, the menu includes several more unusual dishes including venison, wallaby and Moreton Bay bugs - a crustacean similar to crab or lobster.

### **DĀNA EATING HOUSE** - South-East Asian

Dāna brings south-east Asia to Tasmania with a vibrant atmosphere of frivolity. Fresh and spicy dishes are given an Australian twist, embracing the region's produce. Curries, laksa and wok-tossed noodle dishes draw on Vietnamese, Malaysian and Thai influences, and a wonderful cocktail menu lubricates diners as they enjoy this exciting and appealing menu.

### **SUZIE LUCK'S** - Asian-Inspired

Though predominantly Japanese, Suzie Luck's menu brings numerous south-east Asian flavors together in an abundant menu. There are numerous vegan and vegetarian dishes on offer, and gluten-free diners can also readily be accommodated. A relaxed atmosphere and flavorful meals provide a more casual dining experience that is no less excellent.

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## RESTAURANTS OF LAUNCESTON

### **STILLWATER** - Contemporary Tasmanian

One of Tasmania's most-awarded restaurants, Stillwater has a wonderful reputation as one of the island's foremost casual fine-dining establishments. Stillwater is set in an almost 200-year-old flour mill, merging traditional with contemporary, in the decor and on the plate. Showcasing the many flavors of Tasmania, Stillwater is a culinary evolution through the ages.

### **RUPERT & HOUND** - Seafood

Rupert & Hound is a celebration of the sea, the classically-styled interior belying its modern approach to sophisticated, modern seafood cuisine. Harvested locally, the wonderfully fresh ingredients convey the vibrancy of Tasmania's ocean, enhanced expertly by fresh produce, herbs and spices, but allowing the fish and crustacea to remain the star of each dish. Meat and vegetarian options also available.

### **BRISBANE STREET BISTRO** - French-Australian

Bringing the classic into the modern era, Brisbane Street Bistro is heavily inspired by authentic French gastronomy, but ingeniously reinvented for the contemporary palate. Stepping into the iconically-Parisian bistro, one is pleasantly surprised by the creative spin on traditional dishes, all exquisitely presented and expertly balanced.

### **TIMBRE KITCHEN** - Tasmanian

Unreservedly Tasmanian, Timbre explores the local flavors in a diverse collection of decadent dishes, each inspired by a key local ingredient. Each offering takes a single product and couples it with creative accompaniments, allowing the natural flavors the space to shine in their own right. Rather than creating rich and overpowering meals, Timbre thrives on simplicity and a talented juxtaposition of flavor.

### **PACHINKO** - Modern Asian

Named for the traditional yet still popular Japanese arcade game, it is little wonder that Pachinko merges classic Asian dishes with modern cuisine. Embracing the freshness of its produce, each plate provides a complexity of flavors, at once fresh and hearty. Rich broths share the menu with salads, noodle dishes and dumplings, with all dietary requirements abundantly catered to.

### **GERONIMO** - Contemporary European

Exploring the depth and luxuriance of long-established European cuisine, Geronimo refines each presentation with contemporary elegance. Rock lobster is paired with a fresh lime mayo, reinterpreting the excessive richness of a thermidor, while beef is given a Middle-Eastern twist, with more unusual ingredients such as spatchcock, kingfish and wallaby also utilized across the menu.

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