

FOOD & WINE EDUCATIONAL TOUR TO TASMANIA

Sunday 27 May to Wednesday 30 May 2018



Shared Tables' annual Food & Wine Educational 2018 tour is off to discover the unique food and cool climate wines of Tasmania. Tasmania is recognized for its clean air and pristine environment and rich soil offering growers, wine-makers and chefs inspiration to produce a truly unique food and drink experience.

We will be starting our tour in Launceston staying at the **4.5 star Country Club Hotel** and in Hobart we will indulge in the newest hotel offering – the informal yet luxurious **MACq01 Hotel**. Over **4 days and 3 nights**, we will be dining at some of Launceston and Hobart's finest restaurants and hotels.

Culinary highlights of the trip include, dining at 3 of Launceston's best restaurants – **The Black Cow Bistro**, **Stillwater** and **Timbre kitchen at Velo Wines**. Dinner at the **Black Cow Bistro** will be a meat lovers experience with this venue located in a historic art deco butchery shop and offers a wide selection of premium Tasmanian Beef. **Stillwater** is one of Tasmania's most awarded restaurants with a strong emphasis on local and seasonal Tasmania produce. Enjoy lunch and wine tasting at **Timbre kitchen at Velo Wines** where "Fact - we cook with a wood fired oven everyday. We base our menu around the oven".

Our culinary tour will also see us visit **Petuna Rowella**, Tasmania's northern most salmon farm at Rowella on the Tamar River.

In Hobart we will dine at night at **The Lounge by Frogmore Creek Wines** located in the **MACq01 Hotel** and **Franklin Bar & Restaurant** located in an old Ford Showroom (c.1923). No trip to Hobart is complete without a visit to the truly iconic **MONA** – the Museum of Old and New Art. Opened in 2011 MONA has without doubt put Tasmania on the world stage with owner and artist David Walsh describing MONA as a "subversive adult Disneyland". We will indulge in the art along with lunch at MONA's main modern restaurant – **The Source** offering 'fresh and uncomplicated food' along with a wine tasting at **Moorilla Wines** and beers from **Moo Brew**.

Tasmania is also home to some of Australia's leading cool climate wines and the clean, green environment is also ideal for producing cider, whisky and gin. We will sample produce and talk to the makers of wines including **Velo Wines**, **Moore's Hill**, **Pooley Wines**, **Frogmore Creek**, **Moorilla Wines**, **Pipers Brook**, **Apogee**, **Gala Estate**, **Marion's Vineyard**, **Winter Brook Wines** and visit **Lark Distillery** along with speciality cheese, brewery and chocolate providers.

Full details of the entire trip will be listed in the itinerary. This tour is specifically aimed at taking Australia's leading chefs and hospitality professionals on a food educational tour.

SHARED TABLES FOOD & WINE EDUCATIONAL TOUR TO TASMANIA

TERMS AND CONDITIONS

This tour offer is for a max of 40 participants and is strictly only available to Shared Tables members and is non-transferable.

Please advise any dietary requirements at time of booking.

Bookings can be made online at www.sharedtables.com.au and full payment is required to confirm your attendance.

PLEASE NOTE: BOOKINGS MUST BE MADE ONLINE BY APRIL 28TH 2018 TO SECURE THE HOTEL ACCOMMODATION

We advise that the Country Club Hotel (Launceston) and the MACq01 Hotel (Hobart) requires you to present a current credit card on check in for incidentals that will be charged to your room. This could include drinks, laundry, telephone calls and any personal charges during your stay.

The dress code for the trip is smart casual with jacket for dinner. **PLEASE DO NOT WEAR SHORTS / TSHIRTS / THONGS TO LUNCH OR DINNER VENUES.** Book your own flights arriving prior to 11.00am on Sunday 27th May in Launceston and book your own return flights to Melbourne after 5.30pm on Wednesday 30th May. Coach pick up will be available at the Launceston airport from 11.00am – 11.30am. Coach drop off to the airport on Wednesday 30th May will depart from MONA at 4.00pm so please book your return flight after 5.30pm.

**Itinerary subject to change without notice*

<p>\$1495.00 per person twin share*</p>	<p>Tour Package includes:</p> <ul style="list-style-type: none">• One night stay twin share at the 4.5* Country Club Launceston and two nights at the 5* MACq01 Hotel Hobart – both including full buffet breakfast each day• Coach transfer from Launceston to Hobart and to all venues• Coach transfer to and from airports• 4 lunches including selected beverages at each venue• 3 dinners including selected beverages at each venue• All beverage tasting and food providore visits <p><i>*for single room accommodation a \$400.00 per person additional payment will apply = \$1895.00 per person single room</i></p>
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Shared Tables would like to acknowledge our Sponsors



11.30am **Coach departs the Launceston airport**

12.30pm **timbre kitchen at Velo Wines**

timbre kitchen at velo wines
755 West Tamar Highway
Legana Tas 7277
P: 03 6330 3677
W: www.timbrekitchen.com



Activity – Lunch

Timbre is a fun & relaxed vineyard dining experience situated at the Velo Wines property in the West Tamar nestled between some of the region’s oldest vineyards. Hailing from Josef Chromy Wines in the nearby city of Launceston, chef Matt Adams recently took control of Velo Vineyard’s restaurant with partner Shannon Bushby.

Matt Adams was born in Launceston and started work as a kitchen hand at The Great Northern in Launceston before moving to the Sunshine Coast and starting his apprenticeship at Elmo’s on Ocean Street in Maroochydore. He decided to make the move back to Tassie and started working at Fee and Me. He went on to finish his apprenticeship at Mud Bar and Restaurant, where he stayed as Head Chef for two years. He then helped to reopen a Launceston institution - Pierre’s and worked there for a year before taking over a catering lease at The Riverside Golf Club. He then moved to Josef Chromy Wines as a sous chef under Sean Keating, before taking over the lead role after Sean’s departure, for a further two years. At home Matt has set up a goat dairy with 40 milking goats, supplies milk to Westhaven and is planning to make product at some stage in the future but is still wanting to keep it a small business.

Matt changes the menu often, based on the season, produce availability and at his whim. Offering shared table banquets, the Velo Wines range along with other local wines to fill the gaps & craft beers.



Activity: Velo Wines Tasting

W: www.velowines.com.au



Velo Vineyard, Winery & Cellar Door is located in the Tamar Valley. The vineyard has particular significance with the first vines planted in 1966 by Tasmanian wine industry icon Graham Wiltshire with plantings of Cabernet Sauvignon and Pinot Noir, making the Cabernet vines the oldest in Tasmania, a fact not lost on people with wine knowledge who understand the importance and influence of vine age on grape quality.

Rebranded as Velo in 2001 by Micheal & Mary Wilson, the wines have become a household name to people who seek out fine quality Tasmanian Wines. Micheal and Mary Wilson returned to Tasmania in 1991 after living in Italy and France for a decade. Micheal had been an Olympic cyclist and joined the professional ranks, hence the name Velo.

With new owners taking over the reins in 2017 guided by the expertise of Rod Thorpe (previous owner of Moores Hill) along with a brand new cellar door, the future looks bright for Velo. Alongside the vineyard & cellar door is timbre kitchen operated by renowned local chef Matt Adams.



3.30pm

Marion's Vineyard

335 Deviot Road

Deviot TAS 7275

P: 03 6394 7434

W: www.marionsvineyard.com.au

Marions Vineyard

Activity: Wine Tasting

In the summer of 1979, an indefatigable Cypriot and a Californian dreamer began crafting Marion's Vineyard from an overgrown block of impenetrable bush and rock. Marion and Mark Semmens were pioneers of the cool, beautiful and fecund Tamar River Valley. The estate can be found on the west bank of the Tamar River, 35kms north of Launceston, right in the heart of the valley in a village called Deviot. They make the wines themselves from their Cabernet, Chardonnay, Pinot Noir, Muller Thurgau and Cabernet Sauvignon grapes.



4.30pm

Check in Country Club Launceston Tasmania

Country Club Avenue
 Prospect Vale
 Ph: 03 6335 5777
www.countryclubresort.com.au



Relax and enjoy the superior 4.5 star accommodation at Country Club Tasmania with access to the full selection of recreational facilities including health club with pool, spa and sauna, squash and tennis, not to mention a championship 18 hole golf course! Enjoy Foxtel, and complimentary high-speed Wi-Fi.

7.15pm

Meet in foyer for Coach transfer to Black Cow Bistro

7.30pm

Dinner Black Cow Bistro

70 George Street
 Launceston
 P: 03 6331 9333
 W: www.blackcowbistro.com.au



Activity – Dinner

Enjoy our first dinner at the Black Cow Bistro - an ‘up market’ steak house located in the historic Art Deco Luck’s butchery shop in Launceston, Tasmania. Black Cow Bistro specialises in premium Tasmanian Beef which is dry aged, free range, grass fed and artificial hormone free.

Dishes are designed around fresh local produce and served in a warm bistro style atmosphere.

Black Cow Bistro is a development from the Stillwater team that opened in 2008. Principals Craig Will (Exec Chef), James Welsh (Sommelier) and Bianca Welsh (Front of House Manager) lead this exciting operation.

Craig, a local Launceston lad, trained and qualified in Tasmania, worked in a number of interstate kitchens before returning to his Tasmanian home and leading the Black Cow and Stillwater kitchens.

James and Bianca earned their stripes working at Stillwater River Café, Restaurant and Wine Bar as key front of house staff. James' knowledge and passion for wine has led him into the role of Sommelier.

Bianca's professionalism and training skills has seen both operations chosen as 'Employers of Choice' in Tasmania, she has presented training forums at National Hospitality Conferences and continues to strive to raise the bar for service in the Tasmanian Hospitality Industry. These exciting young stars are leading the Black Cow Bistro and Stillwater.



Wines for this evening will be supplied by Pipers Brook.

W: www.kreglingerwineestate.com



Nestled in the heart of Tasmanian wine country, Pipers Brook Vineyard in the Tamar region is home to some of Australia's most sought after cool climate wines. Established in 1974, and boasting some of the oldest vines in the area, our Pinot Noir, Pinot Grigio and Sparkling wines have become a hallmark of Tasmanian wine showcasing the distinctive Pipers Brook maritime climate influences. This cool climate and unique terroir allows for long, slow ripening of fruit and retention of beautiful natural acidity resulting in wines of lifted and intense aromatics, flavour, elegance and beauty.

Pipers Brook Vineyard is home to Ninth Island, Pipers Brook and Kreglinger sparkling wines. Our winemaking team is led by Chief Winemaker Jim Chatto, and sparkling winemaker Natalie Fryar and senior winemaker Luke Whittle, a team dedicated to the increasingly apparent resurgence of Pipers Brook, a pioneer of the Tasmanian Wine industry.



6.00 –
8.30am

Breakfast and Checkout at Country Club Hotel

8.30am

Meet in foyer for coach transfer to Rowela – Petuna Salmon and Trout Farm

9.15am

Rowela Petuna Salmon and Trout farm

Our culinary tour will also see us visit Petuna Rowella, Tasmania's northern most salmon farm, at Rowella on the Tamar River.

The farm is unique in Tasmanian as it utilizes a steel platform with a fixed link to shore enabling vehicle and pedestrian access. While this type of farm is unique in Tasmania, it is similar to many other large salmon farms in Norway. The picturesque Tamar River has strong tidal currents, and despite the farm being attached to the wharf, the strong flowing water delivers lots of oxygen that helps Atlantic Salmon thrive in this environment.

Atlantic salmon from Petuna Rowella also have a distinct shape, with strong shoulders/fillets and a firm flesh to cope with its natural environment. The strong movement of water means that the impact on the environment is minimal, with Petuna Rowella Atlantic salmon accredited under the sustainable Best Aquaculture Practices Accreditation.



11.00am

Moore's Hill Winery

3343 West Tamar Hwy
Sidmouth TAS 7270
P: 03 6394 7649

W: www.moorehill.com.au



MOORE'S HILL
TASMANIA

Activity: Moore's Hills Winery Tasting

Moore's Hill is a boutique family operated wine producer located in the beautiful Tamar Valley. Their aim is to produce wines with generous varietal character, perfect ripeness, elegant structure and natural balance offering - Sparkling / Riesling / Pinot Gris / Chardonnay / Rosé / Pinot Noir / Cabernet Merlot / Late Harvest Riesling.

Moore's Hill is Tasmania's first 100% solar powered winery – they are making wine powered by the sun. The winery does not draw any power from the electricity grid, 108 solar panels on the roof provide a 28kw solar array with 81kw gel battery storage. The system also supports a Tesla vehicle charging point.



11.45am

Coach transfer to Stillwater

12.30pm

Stillwater

2 Bridge Rd,
Launceston
P: 03 6331 4153

W: www.stillwater.com.au



Activity: Lunch

Stillwater is one of Tasmania's most awarded restaurants and is set in a beautifully restored 1830s flour mill beside the picturesque Tamar River in Launceston. The food has a strong focus on fresh Tasmanian produce with dishes skillfully crafted by Stillwater's Executive Chef - Craig Will. Craig is passionate about showcasing seasonal Tasmania produce from local suppliers. He has been at the helm of both Stillwater and Black Cow Bistro (another Stillwater restaurant) since 2010 and continues to draw upon his Tasmanian roots and serve up locally grown, sourced and created dishes to his diners. Craig and his teams' 'Tassie to the Table' philosophy has earned Stillwater its worthy and esteemed reputation as one of Tasmania's finest eateries.

Wines for this lunch will be supplied by Pipers Brook.

W: www.kreglingerwineestate.com

PIPERS BROOK
TASMANIA



3.00pm

Coach transfer to Hobart

6.00pm

Check in at MACq01 Hotel

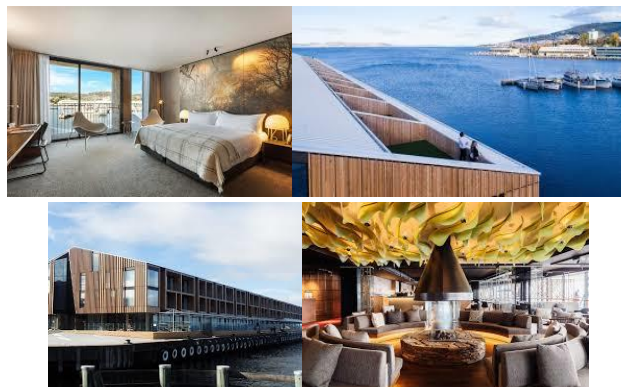
18 Hunter Street
Hobart TAS 7000
P: 03 6210 7600

W: www.macq01.com.au

MACq01
HOTEL

Enjoy a two-night stay at Hobart's newest hotel – the informal yet luxurious - MACq01 Hotel located on the city's waterfront at Macquarie Wharf overlooking the Derwent River and Mount Wellington.

The MACq01 is a 'storytelling hotel' with historical characters past and present theming the 114 rooms in the hotel from the Indigenous warrior Manalagena who resisted British occupation, to Robyn Moore, the voice of Blinky Bill, along with a host of personalities with a colourful past are here.



7.30pm	Meet in foyer for dinner at The Lounge by Frogmore Creek
7.30pm	<p>The Lounge by Frogmore Creek</p> <p>7/18 Hunter Street Hobart Tasmania 7000 P: (03) 6274 5876 W: www.frogmorecreek.com.au/the-lounge-by-frogmore-creek</p> <p>Activity: Dinner</p> <p>The Lounge is an elegant, casual space that was designed as an extension of your living room. It was created with the vision to bring Frogmore Creek to the city with a dining and wine experience thus expanding on the success of the Cellar Door and Restaurant of the original Frogmore Creek in Cambridge, Tasmania. The food is seasonal and Tasmanian focused, enjoyed with some of the Frogmore Creek wine portfolio.</p> <p>Frogmore Creek City is located at the base of the Macq01 Hotel offering elevated views over Kings Wharf capturing aspects of Hobart City and Mt Wellington that are unsurpassed.</p> <p>According to Ruben Koopman, Frogmore Creek’s Hospitality Director and Executive Chef “The site had everything we were looking for and most importantly it was a true reflection of our home base in Cambridge with stunning views and architecture.”</p> 
Tuesday 29 May	
6.00 – 8.45am	Breakfast at MACq01 Hotel
8.45am	Meet in foyer for coach transfer to the Frogmore Creek Wines

9.00am

Frogmore Creek Wines

699 Richmond Road
Cambridge TAS 7170
P: 03 6274 5844
W: www.frogmorecreek.com.au



Activity: Frogmore Creek Wines Tasting

Frogmore Creek wines are estate-grown in south-eastern Tasmania. Tasmania is a cool-climate island state located 200 miles south of continental Australia. Due to its location and southerly latitudes (41 - 44°S), Tasmania enjoys a cool-temperate maritime climate which has proven ideal for producing premium quality 'cool-climate' table wines. Wines are available from the following ranges: Frogmore Creek, Winemakers Reserve, Single Block Series & 42 Degrees South.



10.00am

Coal River Farm

634 Richmond Road
Cambridge TAS 7170
P: 1300 455 196
W: www.coalriverfarm.com.au



Activity: Cheese, Chocolate, Confectionary Tasting

Coal River Farm is all about growing and making things that we enjoy eating. It is a family run business that combines growing, making and sharing the spoils of their labour with anyone who cares about where their food comes from. When you visit the farm, there is always something good to pick, taste or learn. See the Coal River Farm cheese, chocolate and produce being made before your eyes.



11.00am

The Wicked Cheese Company

1238 Richmond Road

Richmond 7025

P: 03 6260 2341

W: www.wickedcheese.com.au



Activity: Cheese Tasting

Wicked Cheese is a family owned boutique cheese maker, based in Richmond, Tasmania. Wicked Cheese has emerged, in a few short years, to gain recognition as one of the most impressive, high quality, hand-made cheese ranges in Australia.



11.45am

Pooleys Wines

1431 Richmond Road

Richmond TAS 7025

P: 03 6260 2895

W: www.pooleywines.com.au



Activity: Pooleys Wines Tasting

Pooleys Wines was established in 1985, Pooley Wines is Tasmania's first and only third generation family wine business. It occupies two unique sites in the Coal River Valley, Southern Tasmania. We champion Riesling, Chardonnay and Pinot Noir. Pooleys Wines are environmentally accredited. Sustainable viticulture. Perfection is their passion.



1.00pm

The Glass House

Main Deck
Brooke Street Pier
HOBART
P: (03) 6223 1032
W: www.theglass.house



Activity: Lunch

It floats but it's not a boat. Suspended over Sullivan's Cove, The Glass House has redefined style on Hobart's waterfront. Elegant cocktails, Tasmanian inspired shared plates, international flair and 280 degree water views across Sullivan's Cove and the Derwent River. It glows like a beacon at night. It's all about glass and outfitted with flair. It's the place at the end of the Pier.

Enjoy Tasmania's finest produce under the guidance of Executive Chef - David Ball. Originally from the UK - David brings with him a wealth of international experience.

Having established his career with Raymond Blanc at Le Manoir aux Quat' Saisons, a two star Michelin restaurant in Oxford, his passion to continually evolve creatively has seen him lead kitchens in London, Paris and most recently Sydney. His versatility emanates from roles in Fine Dining, Catering & Events, and also Product Development.

David's menu focuses on delivering approachable seasonal dishes, highlighting subtle differences in texture and flavour, and championing Tasmanian growers. Lunch will be accompanied by Pooley's Wines.



Following lunch, we will experience a wine tasting from the following vineyards organised by Joseph Burton from Joseph Burton Wines:

Joseph Burton Wines
P: 0428 123 586
W: www.josephburtonwines.com



- Apogee Tasmania

1083 Golconda Rd, Lebrina TAS 7254
P: 03 6395 6358
W: www.apogeeasmania.com





- Gala Estate

14891 Tasman Hwy
 Cranbrook TAS 7190
 P: 03 6257 8641

W: www.galaestate.com.au



- Winter Brook Vineyard

150 Hjorts Road
 Loira TAS 7275
 P: 03 6394 7071

W: www.winterbrookvineyard.com.au



7.00pm

Meet in foyer for coach transfer to Franklin Bar & Restaurant

7.30pm

Franklin Bar & Restaurant

30 Argyle Street
Hobart TAS 7000
P: 03 6234 3375
W: www.franklinhobart.com.au



Activity: Dinner

A bar-cum-restaurant in an old Ford showroom (c. 1923) wedged between the former home of Hobart's Mercury newspaper and a car park.

Once you've found the door (hot tip: it's on Argyle Street, not Macquarie), pull up a pew at the concrete bar or find yourself a table. Be entertained by the usual stuff i.e. eating, drinking and being merry, or go nuts: press your cheek against the concrete floors, stroke a hide, or just watch the staff.

Our kitchen's smack-bang in the centre of the restaurant and is totally exposed, meaning Head Chef Analiese Gregory and her team prepare fine fare right before your eyes. And like that isn't special enough, most of the cooking is done in a ten-tonne Scotch oven large enough to hold a small cow (or human).



Wednesday 30 May

**7.00 –
8.30am**

Breakfast MACq01 Hotel

8.30am

Check out MACq01 Hotel meet in foyer for coach transfer to Lark Distillery

9.00am

Lark Distillery

40 Denholms Road,
Cambridge
P: 03 6231 9088
W: www.larkdistillery.com



Activity – Malt Whisky Tasting

Take a 2-hour tour behind the scenes of the Lark Distillery and discover the process, ingredients and art that goes into creating our award winning single malt whisky where you will have the opportunity to taste Tasmania’s finest whisky and other distilled spirits.

Lark whisky is proudly unique in character and style, crafted in small batches exclusively from pure Tasmanian ingredients. All Lark whisky is matured in small barrels, hand-bottled by whisky lovers in Tasmania for whisky lovers world-wide

Tasmania is ideally situated to make malt whisky, and yet 150 years after the last licenced Tasmanian distillery closed its doors, it took a whisky lover to realise the environment was perfect. “I wonder why there isn’t anyone making malt whisky in Tasmania?” says Bill Lark.

Bill Lark realised that everything you need for a world-class whisky was in Tasmania – rich fields of barley, an abundance of wonderfully pure soft water, highland peat bogs, and the perfect climate to bring all the ingredients together in a marriage of science, art and passion.



11.00am

Mona

655 Main Road
Berriedale TAS 7011
P: 03 6277 9900
W: www.mona.net.au

X +
MUSEUM OF OLD
AND NEW ART

Mona ‘**Museum of Old and New Art**’ is an art museum located within the Moorilla winery on the Berriedale peninsula in Hobart and was officially opened in January 2011. It is the largest privately funded museum in Australia. The museum presents antiquities, modern and contemporary art from the David Walsh collection along with various festivals which showcase large-scale public art and live performances. Mona showcases around 300 art works and the collection takes up three floors within a subterranean architectural masterpiece and is guaranteed to impress.

The 3.5 ha site includes a function centre, Moorilla winery and vineyard, a cellar door and wine bar. There’s also the Source restaurant, a 63-seat cinema, the Mona Library and Gallery and eight stylish accommodation pavilions.

Enjoy a guided winery tour and tasting of Moo Brew and Moorilla Wines.

Activity: Moorilla Wine Tasting

www.moorilla.com.au

It was established in 1958 by Italian-Australian former textile merchant Claudio Alcorso and is currently owned by avid artist and MONA founder and owner David Walsh and is located within the grounds of MONA.

The winery produces a number of cool climate wines including varietals such as Gewürztraminer, Pinot Gris, Chardonnay, Riesling, Pinot noir, Brut (wine), Sauvignon blanc, Cabernet Sauvignon and Merlot.



MOORILLA

Activity: Moo Brew Tasting

www.moobrew.com.au

The Moo Brew brewery was installed at Mona, then Moorilla Estate, in 2005. In June of that year the first keg was sold and went on tap at T42° on Hobart's waterfront. In 2010 Moo Brew expanded and opened a second brewery site 10 minutes up the road in Bridgewater, Tasmania. Due to continued expansion all brewery operations are now carried out at this secondary site.

Moo Brew produces five core beers: a Pilsner, a German-style Hefeweizen, a Belgian Pale Ale, an American Pale Ale and an American Dark Ale along with regular releases of a range of small batch beers throughout the year. Moo Brew contains only the essential ingredients: malt, hops, yeast and water. No preservatives. No additives.



**MOO
BREW**

12.30pm

Lunch The Source Restaurant at Mona

Ether Building
655 Main Rd
Berriedale TAS 7011
P: 03 6277 9904

W: www.mona.net.au/eat-drink/the-source-restaurant



Activity: Lunch

The Source Restaurant offers fresh, uncomplicated food, with its glass walled dining room showcasing the impressive views of the Derwent River and the museum grounds. The restaurant takes its name from John Olsen painting that hangs from the ceiling of the foyer.

The focus is on seasonal local produce, presented by Executive Chef Vince Trim and his team. Interesting combinations of local specialities are presented as shared plates, fresh and uncomplicated all enjoyed with a lovely outlook over the museum grounds.

The drinks list is a mind blowing 80 pages featuring more than ten thousand bottles from all corners of the globe, crafted by winemakers and brewers both big and small including Mona's very own Moorilla wine and Moo Brew beer.



2.30pm

Mona entry to enjoy the gallery at your leisure

4.00pm

Tour Finishes

Coach will depart Mona at 4.00pm for the airport so please book your return flights after 5.30pm or make your own way to the airport if this time doesn't suit you.