



SHARED TABLES CHEFS IN TASMANIA

'A Taste of Tasmania'



ITINERARY

Sunday 24TH – Thursday 28TH JUNE 2007











Date & Time	Programme
SUNDAY 24th June	
11.30am	Meet at Group Check-in desk at Domestic Terminal Melbourne Airport
	 Flight Information
12.50pm	Depart Melbourne direct flight to Hobart Jetstar Flight JQ707
2.00pm	Arrive Hobart Airport
	Pick-up from airport by Coach
	Walker Coaches Ph: 03 6234 8373 Contact: Warren Walker
	Coach transfer to Hotel
	Henry Jones Art Hotel 25 Hunter Street HOBART Ph 03 6210 7700 www.thehenryjones.com
	Check in at Hotel. Hobart
	<i>Rated by Conde Nast Traveller 2005 on</i> <i>"Hot List" of best 60 top hotels in the world!</i>
	Welcome drinks & canapés at
	The Long Bar Henry Jones Art Hotel
7.15pm	Depart for Dinner venue
	Dinner at:
	Marque 1V Elizabeth Street Pier Hobart Ph 03 6224 4428
	Executive Chef: Paul Foreman Cuisine: Contemporary Fine Dining
	'Best Overall Restaurant in Tasmania' AHA/RCA Awards for Excellence 2006. <i>"Hobart has waited a long time for a restaurant as good as Marque IV and it's a knockout!"</i> <i>Gourmet Traveller 2007</i>
	Evening concludes at approximately 11pm




Date & Time	Programme
MONDAY 25th June	
7.00am onwards	Breakfast in the dining room
8.15am	Meet in hotel foyer Depart for Tour
8.30am	Visit to <u>Cadbury Schweppes</u> Claremont
	<p>A tour of the famous Claremont Chocolate Factory is a rewarding experience. You will encounter fascinating insights into the history of Cadbury Claremont. As well as being a modern facility with computerised and robotic production lines, the Cadbury Claremont Factory has 18 heritage-listed buildings. The historic Conching Machines, featuring solid granite rollers, were installed sixty years ago and still operate.</p>
9.45am	Depart Cadbury Schweppes
10.00am	Visit to <u>Cascade Brewery</u> South Hobart
	<p>The Cascade Brewery Company Pty Ltd is Australia's oldest brewery. Nestled in the rolling hills of South Hobart, the Historic buildings are set against the majestic backdrop of Mount Wellington. This tour will have been designed for Shared Tables by Foster's Australia.</p>
11.15am	Depart Cascade Brewery
11.30am	Pre Lunch Cruise on the luxury "Peppermint Bay II"
	<p>Departing from Brooke Street Pier, we will check out the local restaurant and seafood businesses along the river, en route to our lunch venue.</p> <p>Richard Longden from Tassal Salmon will accompany us on the boat to tell us about Tasmania's famous salmon industry. Salmon farming commenced in Tasmania in the mid 1980s.</p>
1.00pm	Tassal Salmon will give our group an overview of the Tasmanian Salmon Industry during our trip to Peppermint Bay
	<p>Lunch at: <u>Peppermint Bay – The Dining Room</u> 3435 Channel highway Woodbridge</p> <p>Executive Chef: Simon Holloway Cuisine: Best seasonal & regional foods</p>
	 <p>Awarded Best New Tourism Development 2005, Australian Tourism Awards, and Honourable Mention 2007 Kenneth F Brown Culture and Architecture Design Awards</p> <p><i>"This restaurant is the perfect all in one Tassie Experience... incomparable scenery. You'll be surprised that such a sophisticated bit of architecture could be found in so remote a place...and you'll marvel at the food" Australian Gourmet Traveller 2007</i></p>
3.30pm	Return to Hotel via coach
	Free Time



Date & Time	Programme
7.15pm	Meet in hotel foyer to depart for dinner venue
7.30pm	<p>Dinner at: <u>Restaurant 373</u> 373 Elizabeth Street North Hobart</p> <p>Executive Chef: Fabian Christoph Cuisine: Modern European</p>  <p><i>One of Hobart's newest restaurants, with the young & talented team of Fabian Christophe with business partners Narelle Monks, & Jay Patey bringing broad European experience together in their first restaurant venture!</i></p> <p>Evening concludes at approximately 11pm</p>
TUESDAY <u>26th June</u>	
7.00am onwards	Breakfast in the dining room. <u>Check out of hotel</u>
9.00am	Meet in hotel foyer. Depart Hotel for Launceston
10.45am	<p>Visit to: <u>Aurora Gourmet Produce</u> Cressy</p> <p><i>"The world's toughest climate, the world's best produce"</i></p> <p><i>Aurora Lamb is a premium grain fed Tasmania product, combining traditional and progressive farming methods and is hormone and antibiotic free. Visit includes morning tea and a taste of Aurora Lamb.</i></p> 
11.45am	Depart for lunch venue
12.30pm	<p>Lunch at <u>Lucks Restaurant</u> 70 George Street Launceston Ph: 03 6334 8596</p> <p>Chef: Sean Keating Cuisine: Seasonal</p> 
2.30pm	<p>Depart for Hotel</p> <p><i>Located in a refurbished butcher shop in downtown Launceston, Luck's now presents as a classic French Bistro. "The food here is unpretentious and produce driven, drawing on inspiration from French and Italian traditions" Australian Gourmet Traveller 2007</i></p>

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3.00pm	<p>Check in at hotel: Country Club Tasmania Country Club Avenue Prospect Vale Ph: 03 6335 5777 www.countryclubresort.com.au</p>  <p>Relax and enjoy the superior 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!</p> <p>Free Time</p>
7.30pm	<p>Meet for dinner</p> <p>Dinner at: Terrace Restaurant Country Club Tasmania</p> <p>Executive Chef: Darren Peacock Chef de Cuisine: Luke Stepsys Cuisine: Modern fusion & Molecular Gastronomy</p>   <p>Best Restaurant Accommodation Division, 2007 AHA National Awards for Excellence Best Fine Dining Tasmania, AHA/RCA Awards 2006</p> <p><i>THE Terrace features an innovative modern dining menu using the freshest Tasmanian produce. The menu derives influence from Asia, Europe and the Middle East</i></p> <p>Evening concludes at approximately 11pm</p>
WEDNESDAY 27th June	
7.00am onwards	Breakfast in the dining room
8.00am	Meet in hotel. Depart for tour
9.00am	<p>Visit to: House of Anvers, Latrobe</p> <p><i>House of Anvers chocolates are all handmade, using the finest of couverture chocolate (which is made to Igor's recipe) and fresh Tasmanian dairy. This unique business also incorporates a museum, viewing area and tasting centre!</i></p>  <p>Depart Latrobe</p>
12.00 noon	<p>Visit to: Hammond Farms, Montague</p> <p><i>Keith Hammond is raking silage for his 1000 Wagyu cows in a picturesque setting overlooking the waters that wash onto Tasmania's north-west shores not far from Smithton. It's a property that has been in the family since 1916 & includes two islands, Robbins and Walker, to and from which he and his brother John walk their herd, according to the tide, on an extraordinary 25-kilometre, six-hour journey.</i></p>  <p><i>Their cattle thrive on their 600-acre Montague mainland farm and across the 100 square kilometer of the islands and they are delighted they made the move into this Japanese breed some 12 years ago. "We were looking for higher value and decided this was the way to go," Keith says.</i></p> <p>Depart for lunch venue</p>

Date & Time	Programme
1.00pm	<p>Lunch at: Tall Timbers, Smithton</p> <p>Executive Chef: Halden Wright Cuisine: Modern Australian</p> <p><i>Tall Timbers Hotel is a unique & award winning resort located at Smithton in North West Tasmania, gateway to the "Edge of The World" region.</i></p> <p><i>Our bistro features a menu that promotes fresh local produce complemented by Tasmania's finest cool climate wines and the very best of Tasmanian and Australian beers.</i></p>  
2.30pm	Return to hotel
6.00pm	Arrive hotel
7.20pm	Meet in Hotel foyer. Depart for dinner venue
7.30pm	<p>Dinner at: Fee and Me Launceston</p> <p>Chef: Fiona Hoskin Cuisine: Modern Australian</p>   <p><i>"This is one fabulous restaurant, long regarded as Launceston's finest and one of the handful of seriously good eateries in Tasmania. Chef Fiona Hoskin has been building her reputation and business for 17 years with a passion for local produce that borders on the evangelical!"</i> <i>Australian Gourmet traveller 2007</i></p> <p>Evening concludes at approximately 11pm</p>
THURSDAY 28th June	
7.00am onwards	Breakfast in the dining room
8.45am	Meet in hotel. Depart for tour
9.45am	<p>Visit to: Ashgrove Cheese , Elizabeth Town</p> <p>Our host will be Jane Bennett</p> <p><i>Ashgrove Cheese is a family owned and operated company. Brothers Michael and John Bennett, and their wives Maureen and Connie, established the business in late 1993.</i></p> <p><i>Michael and John Bennett had been farming in Elizabeth Town all their lives building up an extensive operation under the Ashgrove Farms partnership.</i></p> 
	

Date & Time	Programme
11.00am	<p>Visit to: Truffle Farm, Deloraine</p> <p><i>Tasmania Truffle Enterprises is a start-up agribusiness based on the propagation of European black truffles in Tasmania, where counter-seasonal advantages create export potential in the Northern Hemisphere for the high-value, gourmet fungus.</i></p> <p>Depart for lunch venue</p>
12.00noon	<p>Lunch at: Peppers Seaport Hotel Mud Bar & Restaurant</p> <p><i>On the ground floor of Peppers Seaport Hotel, Mud Bar and Restaurant is a fresh, modern venue offering an eclectic mix of cuisines from around the world. The wide range of wines including, of course, superb Tasmanian offerings, is available by the glass. Overlooking the marina and North Esk River, guests have a choice of inside or year-round outside dining with captivating Tamar Valley views. Soft-furnished seating and lounges provide a relaxed environment.</i></p> <p>Chef: Matt Adams Cuisine: Italian Theme</p>
2.00pm	<p>Depart for Launceston Airport</p>
2.20pm	<p>Check in </p>
3.20pm	<p>Depart Launceston direct to Melbourne Jetstar Flight JQ742</p>
4.20pm	<p>Arrive Melbourne Airport</p>
