

DINING IN LAUNCESTON



Black Cow Bistro
Kate Von Stieglitz

— Here are some refuelling options while road-tripping in and around Launceston. These eateries are uniquely Tasmanian, with a focus on fresh, seasonal and regional ingredients and warm hospitality. Bookings are recommended; check venue websites for opening hours and other details.

Stillwater

Refined seasonal fare in a restored 1830s flour mill on the riverfront.

Black Cow Bistro

Heritage street-front bistro focused on best-in-show Tasmanian beef.

Pachinko

Modern-Asian cuisine in a fun small eatery in Quadrant Mall.

Josef Chromy Wines

Hatted winery dining among the vines at Relbia, 10mins from town.

Stelo at Pierre's

Italian-inspired good times since 1956. **Fun fact:** Australia's first commercial espresso machine operated here.

Mudbar Restaurant

Buzzy Seaport restaurant with Asian-Euro fusion fare and harbour views.

Havilah

Cool wine bar features hand-picked wines and a short sustainable-produce menu.

Terrace Kitchen

Seasonal paddock-to-plate produce at Country Club Tasmania's resort.

Boatyard Launceston

Sustainable seafood and Kanamalula / River Tamar views beside the old Cataract slip yards.

Du Cane Brewery & Dining Hall

Tasmanian brewed beer and woodfired pizza in a family friendly brewpub.

Bluestone Bar and Kitchen

Modern Australian fare served all day.

Hallams Waterfront Restaurant

Specialising in seafood, with dress-circle views of the Tamar River.

Grain of the Silos

Local produce and producers are at the heart of this restaurant at Peppers Silo hotel.



Stillwater © Nat Mendham

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