

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.

Grain of the Silos

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



Stillwater © Nat Wendham

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@tasmania
@tasmania
塔斯马尼亚旅游局官博

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tassietrade.com.au



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