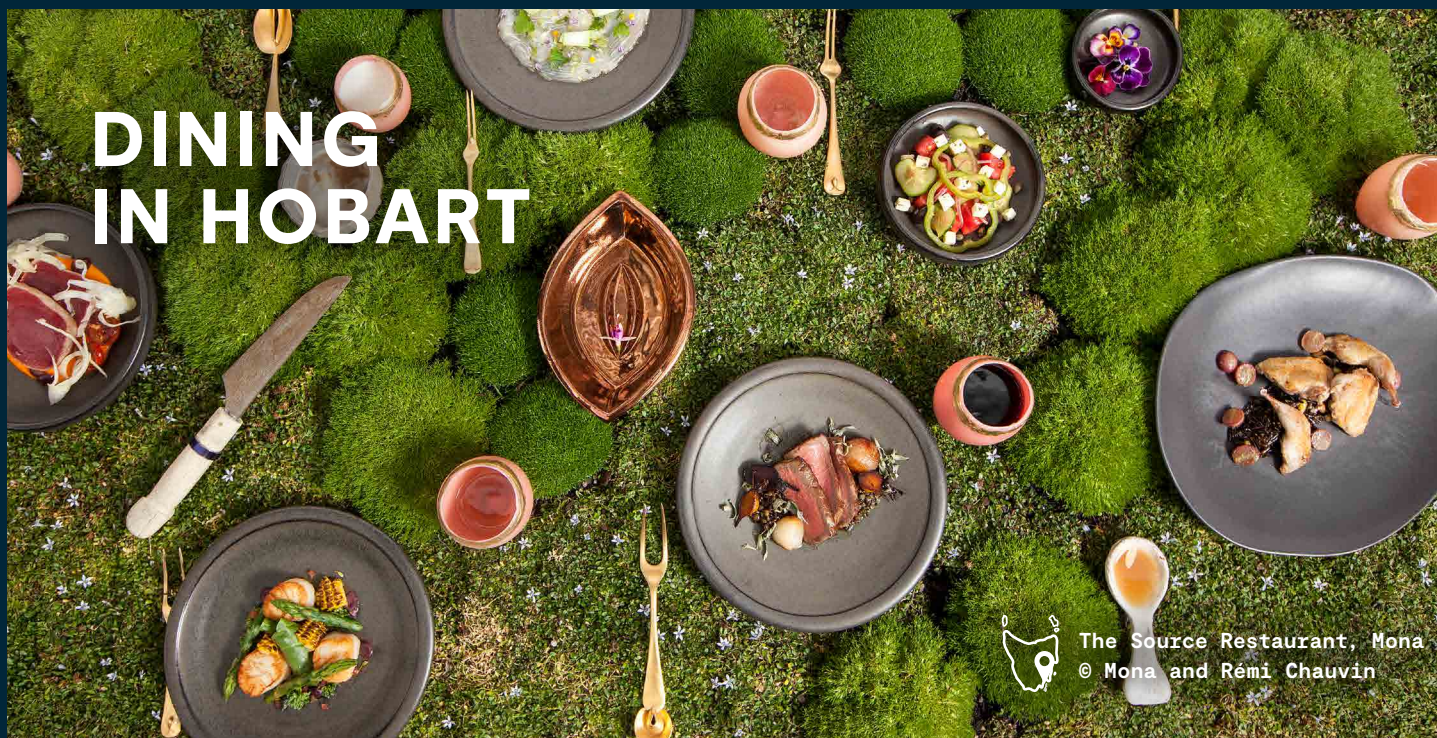




DINING IN HOBART



The Source Restaurant, Mona
© Mona and Rémi Chauvin

— Here are some refuelling options while road-tripping in and around Hobart. 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.

Fico

Casual fine dining with an Italian focus and commitment to local produce.

Aloft

Relaxed vibe, local produce and stunning views of the harbour.

Peppina

Trattoria-style Italian dining by Massimo Mele at The Tasman.

Frank

Charcoal-grilled South American fare on Franklin Wharf.

The Source Restaurant at Mona

Perched atop Mona with living tables and river views.

Bar Wa Izakaya

Japan meets Hobart in this popular bar with izakaya-inspired dishes.

Dier Makr

Innovative tasting menus, teamed with stylish drinking at adjacent Lucinda wine bar.

Templo

A 20-seat neighbourhood restaurant with set menus using local produce.

Scholé

Seasonal rhythms and local produce, led by chef Luke Burgess.

Malik

Mediterranean flavours in a contemporary setting.

The Glass House

Shared plates and cocktails with spectacular harbourfront views.

Landscape Restaurant & Grill

Fine dining and original artworks in a waterfront precinct. Private room for groups.

Old Wharf Restaurant

Seafood-focused dining on the docks inside MACq01.

Faro Bar and Restaurant

Located on the riverfront at Mona, settle in for long lunches and luxe dinners.

La Sardina Loca

At the end of an old city carriageway, this bar serves Spanish-leaning small plates.

Mures Upper Deck

Hook-to-plate seafood with views over Victoria Dock.

Callington Mill Distillery – Hobart

Seasonal menu complemented by a culinary whisky experience.

Suzie Luck's

Bustling Asian-inspired canteen and cocktail bar on Salamanca Square.

Stock Market

Restaurant, bar and cocktails close to Salamanca Place and the harbourfront.

Pancho Villa

Mexican-influenced restaurant and tequila bar in North Hobart.

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TOURISM
TASMANIA



— 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.

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.

Geronimo Aperitivo Bar & Restaurant

Aperitivo-friendly share plates focused on the local and seasonal.

Novaro's Restaurant

Modern Italian served in an Edwardian terrace.

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.



Black Cow Bistro @ Chris Czerar

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TOURISM
TASMANIA

DINING ON THE TASMAN PENINSULA



1830 Restaurant and Bar
- Port Arthur Historic Site
© Alastair Bett

— Here are some refuelling options while road-tripping on the Tasman Peninsula in southern Tasmania. These eateries 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.

Bangor Vineyard Shed, Dunalley

Family-owned vineyard offering tastings, light meals, coffee and cake.

Van Bone Restaurant & Farm, Marion Bay

Set menus of refined seasonal fare direct from the farm, cooked over fire and served in a little country restaurant committed to sustainability.

Port Arthur Lavender Farm

Light meals, including lavender-inspired fare. Dine in or take away.

1830 Restaurant & Bar, Port Arthur Historic Site

Casual dining with views of the penitentiary at the historic site's visitor centre.



Bangor Vineyard Shed @ Adam Gibson

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