TOPIO OF TASSIE

You've heard of the edgy Museum of Old and New Art (MONA) that's placed Tasmania firmly on the world map, but what else is drawing visitors to the state in record numbers? Turns out a quiet revolution has been going on. Here's our list of must-do experiences.



SATELLITE ISLAND

Hiring your own private island — it's usually a getaway option reserved for movie stars. But in the D'Entrecasteaux Channel, off Tasmania's south-eastern coast, one can hire what UK Vanity Fair coins "one of the

world's loveliest private island getaways". On **Satellite Island** (0400 336 444; satelliteisland.com.au), late afternoon involves shucking oysters off an ancient rock shelf for an entree and beach dining by fire as the sun dips below the Southern Ocean. A five-minute boat ride from Bruny Island and Satellite's pebbled coves, sheer cliffs, kayaks and stylish accommodation are all yours.

COAL RIVER FARM

We like to know where our food comes from and, at **Coal River Farm** (634 Richmond Road, Cambridge;

1300 455 196; coalriverfarm.com.au), it's easy to spot the source. At this paddock-to-plate experience, pick your own seasonal berries, sip wine from the boutique vineyard, pluck an apple from the orchard and meet the cheesemaker. Don't be surprised if the chocolatier is singing to his tasty morsels; this is part of the process. Where weeds once grew, expect to find a providore — complete with welcoming chickens and pigs — outside, and the friendliest owners (with a flock of five kids themselves) inside.





SEAFOOD SEDUCTION TOUR

When Rob Pennicott was a boy, he would shuck oysters in the River Derwent for an after-school snack while other kids were eating muesli bars. Today, his **Seafood Seduction Tour** (Dock Head Building, Franklin Wharf, Hobart; (03) 6234 4270; seafoodseduction.com.au) is Pennicott's means of sharing his way of life with others. He will dive off the boat and gather up what he finds — rock lobster, abalone, sea urchin — then cook up a gourmet feast on board. Little wonder this guy was crowned Australian Tourism Legend in 2014.

60 | GOPLACES | SUMMER 2015 | 61



BANGOR WINE & OYSTER SHED

It's a heartwarming story: two farming families devastated by the 2013 Dunalley bushfires join forces after one asked the other, "Do oysters go well with wine?" This simple pondering brought Dunbabin's wines and Gray's Pacific oysters together under the banner of **Bangor Wine & Oyster Shed** (20 Blackman Bay Road, Dunalley; (03) 62 535 558; bangorshed.com.au). At this cellar door-cum-farm gate, the oysters served are harvested from nearby Norfolk Bay, and wine from their own vines. At least one Dunbabin or Gray will serve you or offer a picnic blanket, like you're family.



WEST COAST WILDERNESS RAILWAY

The locals call it Gormy Hill — a road out of Gormanston with 99 hairpin bends, so challenging to drive it features in the pages of motoring magazines. This part of the Lyell Highway winds through 'moonscape' mining territory to Queenstown, a historic west coast township three-and-a-half hours' drive from Hobart and once the world's richest mining town. From here, travel 40 minutes

further west to Strahan, then to the town's harbourside station for a steam locomotive ride with West Coast Wilderness Railway (Regatta Point Station; (03) 6471 0100; wcwr.com.au). The 'River and Rainforest' route puffs through ancient forest so impenetrable, the surveyors of the 1800s insisted the railway could never be built. Ponder this in the balcony carriage over high tea and sparkling Tasmanian wine.



WILDERNESS FLIGHTS

There are no roads that lead to Melaleuca, in Tasmania's south-west, and there are no shortcuts. The only way to access this remote region is by foot, boat or aircraft, and our preference is a **Par-Avion Wilderness**Tours flight (Kennedy Drive, Cambridge Airport; (03) 6248 5390; paravion.com.au). Head there for the day and your pilot will take you over the D'Entrecasteaux Channel, past Recherche Bay to Tasmania's most

southern point, South East
Cape, before morphing into
a boat captain. He or she
will then ferry you to
Bathurst Harbour before
transitioning into a chef
come lunch. Out there,
multiskilling's a necessity.



If there's one thing Tasmania is known for, it's great walking tracks. With World Heritage wilderness on Hobart's doorstep, it doesn't take long to be in the middle of ancient forests. There's no need to rough it, though, with adventures such as Wineglass Bay Sail Walk ((03) 6392 2211; wineglassbaysailwalk.com.au), where accommodation is aboard a luxury 23-metre yacht and one walk concludes with three-course dining on a remote beach. Alternatively, take the popular six-day Overland Track to explore the Cradle Mountain-Lake St Clair National Park, or be one of the first to attempt what's already been coined Australia's premier coastal walk, The Three Capes Track on the Tasman Peninsula, due to open in December 2015 (book both walks through Tasmania Parks & Wildlife Service; 1300 827 727; parks.tas.gov.au).

THE TASTE OF TASMANIA

Foodies love Tasmania, but they don't always have the time to forage for crisp apples at roadside stalls, venture off to vineyards or chase down must-try restaurants. **The Taste of Tasmania** (Princes Wharf No.1; thetasteoftasmania.com.au) brings together all they love best under one roof. It's seven days of food and beverage

heaven by the Hobart waterfront,
showcasing the island's freshest and
most celebrated produce. It kicks off
December 28, so it's perfectly timed
to be complemented by yachtsmen
crossing the Sydney to Hobart finish
line and the New Year frivolity.



10

AGRARIAN KITCHEN

There's something quaint about milking a goat to make a dessert in a 19th-century former schoolhouse with a group of friendly strangers. This is The state of the s

what **The Agrarian Kitchen** (650 Lachlan Road, Lachlan; (03) 6261 1099; theagrariankitchen.com) is all about. The farm-based cooking school involves learning from Rodney Dunn, a former apprentice to star chef Tetsuya Wakuda, as he crouches close to heirloom vegetable varieties and introduces you to rare-breed pigs. Cooking classes include foraging on the property, preparing seasonal dishes, then feasting at the long dining table.



62 | GOPLACES | SUMMER 2015 | 63