



朗塞斯頓 Launceston 澳大利亞 Australia

加入網絡
Year of designation
2021

城市介紹 City Information

Launceston, Tasmania has become famous for its vibrant food culture. But what makes this even more special is what happens on the City's doorstep. Launceston lies in the heart of the rich agricultural region of Northern Tasmania. Its close connections with the many farmers, producers, orchards, vineyards and artisans are integral to the UNESCO designation.



Northern Tasmania's temperate, season climate, rainfall and fertile soils means that we can grow a wide variety of foods all year round. Our island state of Tasmania has built a reputation for incredible produce, with people travelling from all over the

world just to sample what we offer at our markets, grocers and providores. Our region's capital, Launceston, has become a vibrant hub for food, drink, and a culture that celebrates the surrounding farmlands, orchards, vineyards, cellar doors and artisanal producers. With more 150 food producers, and over 200 cafes and restaurants in the city and surrounding towns and villages, the paddock to plate connection is an essential part of our prosperity.

The last decade has seen an explosion of producers and entrepreneurs in the art and science of gastronomy; from gin and whisky to truffles and wasabi, from cultured butter, and Castlefranco mix to hemp, snap frozen fruit and wagyu beef. From our growers to our cafes, restaurants and markets; from our chefs and baristas to our community gardeners; Northern Tasmanians quietly pursue the gastronomic extraordinary.



廚師簡介 Chef Information

- **Matt James Adams**

Head chef & owner of Timbre, Matt Adams is a Launceston born & raised chef. At Timbre he has brought together a community of backyard growers in the West Tamar region and uses this to represent the area in the dining experience. Matt

started training abroad and ended up back home at Fee & me, Mud, Pierres & Josef Chromy Wines. Matt's food is seemingly simple and somewhat nostalgic, which has garnered a great following locally and abroad. Timbre's food is based around the wood fired oven and preservation through fermenting & pickling with a sustainable approach. Matt chases pure flavours through minimal manipulation. The menu creation happens daily and in reverse as they work with whatever produce comes through the door. Matt has recently been published as a collaborative author on an article regarding regenerative tourism.

- **Owen John Broad**



菜品名稱 Dish Name

- **Cape Grim Beef Tartare, Pickled Vegetables, Oyster Cream & Smoked Celeriac**

Cape Grim Beef Tartare, Pickled Vegetables,
Oyster Cream & Smoked Celeriac

