

# Tasmanian Food Lovers and Aspiring Chefs Dream Weekend – Indulgent

📍 Tasmania, Australia



## Tour Facts

Group Size:  
**11**  
Duration:  
**3**

Language:  
**English**  
Tour Type:  
**continuous**

## Tour Itinerary

### 1 : About Tour:



Living in Tasmania we are so lucky to be connected to our food.

It is a good thing we love sharing this freshness, seasonality and provenance with all curious folk and foodies.

With pristine air, soil and water, a great latitude for lots of sunshine that ain't too hot, Tasmania can showcase some amazing produce.

The ultimate way to be an insider and participate intimately in this connection is to spoil yourself with a full day at The Agrarian Kitchen Cooking School.

This is a truly unique and special hands-on food and professional kitchen experience that encompasses everything that is good about food, starting with collecting directly from the abundant Agrarian Garden. Rodney Dunn, founder of The Agrarian Kitchen, will lead a hands on cooking experience in their purpose built kitchen that will be ready for classes from October 2022. A light dinner following the class, if anything at all, will be ample.

A wonderful day on either side of this intense yet pleasurable all day Agrarian Cooking Class, is designed to complement and enhance the experience.

In its totality, this is an expertly crafted and well balanced food focused long weekend designed to forge deep connections with seasonal food and your creative passions.

For Partners who would like to accompany, but not necessarily participate in the cooking school, we offer a Whisky Experience par excellence that runs concurrently with the cooking school, visiting two or three Distilleries, and participating in "blend your own bottle" experiences.