

# agriCULTURED



# Program

WEDNESDAY 31ST JULY

TIME	EVENT	VENUE	TICKETS
7pm – 10:30pm	<p><b>Fire &amp; Fog   The Feast - Long Table Dinner</b></p> <p>Step into a cityscape transformed into a breathtaking winter wonderland where every corner twinkles with festive lights, and the air swirls with song and the aroma of mouthwatering seasonal delights. Here, we invite you to indulge in a four-course gourmand's dream meticulously crafted with local and seasonal ingredients. Each dish is a celebration of the flavours of winter delivered alongside art and music for a captivating immersive dining experience.</p>	Old Brisbane Arcade, Brisbane Street, Launceston	\$220 Book via Launceston Central

Presented by Launceston Central

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THURSDAY 1ST AUGUST

TIME	EVENT	VENUE	TICKETS
12pm - 3pm	<p><b>Community Day - Soup Stop</b></p> <p>A Pop-up soup kitchen and music activation delivering warm, locally grown nutritious food. Partnering with Material Institute and 24 Carrot Gardens and located in the Community Garden at Inveresk our aim is to highlight food justice and raise awareness about significant challenges posed by today's cost of living challenges. We endeavour to foster a culture of sharing and communal support with a free lunch. Learn more about the UNESCO Sustainable Developments Goals. Today is delivered with eco-friendly practices, demonstrating commitment to environmental stewardship alongside social responsibility.</p>	UTAS Inveresk Community Garden	Free
Presented in partnership with Material Institute + 24 Carrot Gardens			
12pm - 1:30pm	<p><b>Cooking with Paul West</b></p> <p>Embark on a culinary journey with renowned chef, Paul West whose passion for sustainability and growing fresh produce is renowned. Paul invites you to explore the intersection of gastronomy and environmental stewardship, all while cultivating a deep appreciation for fresh locally grown produce. Share insights into principles of sustainable cooking, from minimizing food waste to embracing seasonal variations in ingredients.</p> <p>Join us for an unforgettable culinary experience that celebrates the art of cooking, the bounty of nature and the power of sustainable practice to transform the way we live and eat.</p>	TBA	\$35
6pm til late	<p><b>Meet the Producers Dinner</b> Curated by Food Director Massimo Mele</p> <p>A night celebrating some of our best growers and makers of the region, while enjoying a four course dinner with standout, seasonal ingredients, matched with wines from across Northern Tasmania and beyond. Commencing with fire side snacks and sparkling wine on the deck overlooking kanamaluka/Tamar River. Followed by a shared 3 course menu in Grain of the Silo lead by our Food Director Massimo Mele &amp; Executive Chef Thomas Pirker, featuring a selection of our valued producers and artisans. All matched with wines from Tamar Valley and beyond.</p> <p>Throughout the evening celebrated food writer and podcaster Dani Valent will lead a dialogue with producers, delving deep into the intricate details of their craft. Now in its fourth year Meet the Producer celebrates our commitment to local farms and sustainable food practices.</p>	Grain of the Silos	\$189 + B.F
Presented by Grain of the Silos			

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# Program

FRIDAY 2ND AUGUST

TIME	EVENT	VENUE	TICKETS
9am - 5pm	<p><b>Conversations in the City</b></p> <p>Join us for talks, panel sessions, plenaries, and Q + A's to learn, to share, and to grow your network. Hosted at Inveresk Campus, University of Tasmania: <u>Conversations in the City</u> puts food and culture at the heart of Launceston, a designated UNESCO Creative City of Gastronomy.</p> <p>Conversations in the City will operate under three streams with the partnership of Fermen Tasmania + Startupbootcamp, Farmers for Climate Action (FCA), and Agritourism Tasmania.</p> <p>Topics include; The business of food, food innovation, food security and policy, climate change, sustainability and growing local.</p>	UTAS, Inveresk Campus School of Architecture	\$125 + B.F
Presented in partnership with Agritourism Tasmania   Startupbootcamp + Fermen Tasmania   Farmers for Climate Action			
6pm – 9:30pm	<p><b>The Science Behind Your Plate</b></p> <p>A four course dinner will be a feast to field revelation - a celebration of science, agriculture, and culinary creativity. The story begins in the depths of Tasmania's rich and fertile soils, where roots intertwine, and seeds wait to emerge. We celebrate the unsung heroes, the pollinators, who bring the fruit and vegetables to life. Our farmers tend the land, braving the seasons and unpredictable elements to bring us nutritious food. In the hands of guest chef Cameron Matthews (Mapelton Public House) and Matt Seggie (Diverge), the ingredients transform to reveal the science behind your plate. The paddock to plate journey is a scientific quest each course, a revelation. Dr Bianca Das - Soil Scientist (TIA), soil secrets. Sandra Knowles – Director - TAS Farm Innovation Hub, climate change considerations. Matthew Young – Elphin Grove – from the farm. Dr Jon Finch – Entomologist (TIA), pollination proliferation.</p>	Diverge Restaurant, Verge Hotel Tamar St, Launceston	\$90
Presented in partnership with Tasmanian Institute of Agriculture   TAS Farm Innovation Hub   Diverge Restaurant			
6:30pm & 8pm	<p><b>A Spark in the Dark</b></p> <p>Witness the captivating beauty of Tasmanian wildlife corridors captured in black and white imagery accompanied by the melodious sounds of a harp within a darkened cellar door. Afterwards hear from a thought-provoking speaker Jo Lyaill on wildlife conservation and ignite your own conversation around a fire, holding a warm mulled cider under the starlit sky.</p>	Brady's Lookout Cider 9 Craythorne Rd, Rosevears	\$80  Includes Canapes and drinks on arrival.
Presented by Brady's Lookout Cider			

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# Program

SATURDAY 3RD AUGUST

TIME	EVENT	VENUE	TICKETS
Ferment Stations: 9am - 11:50am  Market: 8:30am - 12:30pm	<b>Fermentation Activation: Sauerkraut Workshop</b>  Join us for "Fermentation Activation," an immersive sauerkraut workshop presented by Fermentas and Harvest Launceston. Dive into the art and science of fermentation as we explore the transformative power of bacteria and learn to craft your own tangy, probiotic-rich sauerkraut. Guided by expert fermenters, participants will discover the secrets behind successful fermentation, from selecting the freshest local produce to mastering the perfect blend of spices and salts. Don't miss your chance to activate your taste buds and revolutionize your pantry! and remember to bring a jar.	Harvest Launceston Community Farmers Market	\$5 + B.F
Presented by Ferment Tasmania   Harvest Market			
10am - 11:30am	<b>MILK Book Launch</b>  A thought provoking conversation with Matthew Evans introducing his latest book Milk. Matthew Evans is a food critic and writer turned farmer/producer and activist. He has authored or co-authored 14 books regarding farming, growing, soil and eating. Milk is a powerful and entertaining, at times, eviscerating commentary on the most controversial of original superfoods. Mathew will be in conversation with Rayne van den Berg, natural capital and sustainability reporting champion.	St Lukes Building Cimitiere St, Launceston	\$20  Bookings essential
Presented in partnership with Petrarch's Bookshop			
9am - 3pm	<b>The Journey</b>  The Journey offers a uniquely curated agritourism experience across the north, meeting the produce and passion of farmers and producers in the place where they create. Each day will take you into different landscapes to enjoy local food and beverages, engage with live performance and learn more about why producers do what they do. The Saturday and Sunday experiences are different and can be booked together or separately.	Harvest Market Launceston, Summerlea Farm North Lilydale, Clover Hill Lebrina	\$40  Includes entry and morning tea. Food & drinks booked separately.
Curated & presented by Agritourism Tasmania			

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SATURDAY 3RD AUGUST

TIME	EVENT	VENUE	TICKETS
7pm til late	<p><b>Fire + Ferment Dinner</b></p> <p>On a deep winter evening, turn up the heat at Timbre. FermenTas is again hosting an evening of conversations, Fire + Ferments. Timbre's Matt Adams is creating an indulgent shared banquet of all that is fabulously fired and fermented. Start with mulled cider around the fire to warm up before moving inside for a feast featuring Matt's signature dishes featuring local produce with Tasmanian fermented beverages. Join the conversation about the challenges to the future of food, sustainability and the opportunity to become part of the Tasmanian food journey, with an engaging panel. And... the live charity auction is back, supporting the good folks at Rural Alive &amp; Well!</p>	Timbre Kitchen @ Velo Wines 755 West Tamar Highway Legana	\$190

Presented in partnership with Ferment Tasmania | Startupbootcamp | RAW | Timbre Kitchen

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SUNDAY 4TH AUGUST

TIME	EVENT	VENUE	TICKETS
9:30am - 2:30pm	<p><b>The Journey</b></p> <p>The Journey offers a uniquely curated agritourism experience across the north, meeting the produce and passion of farmers and producers in the place where they create. Each day will take you into different landscapes to enjoy local food and beverages, engage with live performance, and learn more about why producers do what they do. The Saturday and Sunday experiences are different and can be booked together or separately.</p>	Harland Rise, 46 Dalness Rd, Evandale	\$40  Includes entry and morning tea. Food & drinks booked separately.

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## PARTNERS

