

# agricULTURED



## Program

FRIDAY 25TH JULY – SUNDAY 3RD AUGUST

TIME	EVENT	VENUE	TICKETS
Everyday (24 hours)	<b>Elemental Shift</b> "Elemental Shift" refers to a fundamental change in the natural elements—fire, water, earth, and air—due to climate breakdown. Luminescent lit panels, shifting colour from blues and greens to oranges and reds will emanate from multiple buildings within the CBD. In this context it symbolises a dramatic alteration in the balance of these elements, highlighting the escalating severity of forces like wildfires and floods driven by the climate crisis.	Launceston CBD Shops, Peppers Silo Hotel, Mudbar Restaurant, Timbre Kitchen	N/A - Free

Presented in partnership with Darryl Rogers

MONDAY 28TH, WEDNESDAY 30TH,  
THURSDAY 31ST JULY

TIME	EVENT	VENUE	TICKETS
Monday: 6:00PM Wednesday: 4:00PM + 6:30PM Thursday: 6:00PM	<b>Wilding   Documentary Film</b> A documentary based on the best selling novel by Isabella Tree. This groundbreaking rewilding project demonstrates how animals can establish rich, biodiverse habitats while addressing environmental challenges. Wilding not only tells an inspiring story of hope and renewal but also illustrates the profound potential of rewilding to combat diversity loss and land degradation. This initiative stands as a compelling test case, showcasing how minimal human intervention allows nature to thrive, sequestering carbon, improving soil health, and fostering resilience in ecosystems.	Village Cinemas 163 Brisbane St, Launceston	To see Wilding, simply join the Launceston Film Society. Your membership gives you access to all LFS screenings for the rest of the year.

Presented by Launceston Film Society

# THURSDAY 31ST JULY

TIME	EVENT	VENUE	TICKETS
11:00AM – 1:00PM	<b>Community Day</b> <small>As part of the Community Day program at agriCULTURED 2025, OzHarvest Tasmania and Material Institute will deliver The Community Feast, a belly filling and interactive food experience that brings people together through shared cooking, learning, and connection.  From 11am, ticket holders are invited to join the celebration. You'll be able to observe the final stages of the community cooking session, enjoy live local music and an interactive clay activity, and then take your place at the long table to share in the freshly prepared meal.</small>	Northern Suburbs Community Centre 49 George Town Rd, Newnham	Free - Tickets Required
Presented in partnership with Material Institute + 24 Carrot Gardens + OzHarvest			
6:00PM – 10:30PM	<b>Meet the Producers Dinner</b> <small>Curated by Food Director Massimo Mele</small> <small>An evening dedicated to honouring the farmers, growers, and makers who shape the flavour and identity of our region.  Begin with fireside snacks and sparkling wine on the deck overlooking kanamaluka/Tamar River. As night falls, we move indoors to enjoy a thoughtfully curated three-course menu by Food Director Massimo Mele and Executive Chef Thomas Pirker, expertly matched with wines from across Northern Tasmania. Each dish will celebrate the seasonal abundance of our region, with ingredients sourced directly from the producers who sustain and inspire our community.  Throughout the evening, producers will engage in a discussion, exploring the intricacies of their craft. This special dinner is a tribute to connection, craftsmanship, and the enduring value of local food systems.</small>	Grain of the Silos, Peppers Silo Launceston 89 Lindsay Street, Invermay	\$189 + Booking Fee
Presented in partnership with Grain of the Silos			

# FRIDAY 1ST AUGUST

TIME	EVENT	VENUE	TICKETS
9.00AM – 4.00PM  Registrations from 8.30AM	<b>Conversations in the City</b> <small>Conversations in the City is where community and agriculture come together for an inspiring exchange of ideas and knowledge. Hosted at Peppers Silo Hotel in Invermay, this year's event invites you to explore diverse perspectives, expand your networks, and celebrate the dynamic interplay of food, culture, and conversation.  Explore an array of thought-provoking topics, including food innovation, natural capital, agritourism, food security and policy, climate change adaptation, sustainability, and the importance of supporting local. Led by acclaimed food writer and commentator, Richard Cornish, the event will feature speakers who are passionate about building adaptation and resilience within our food systems.  Lunch will feature an outstanding paddock-to-plate experience, crafted by the talented chefs at Grain of the Silo. Highlighting the finest local ingredients, this menu is designed to inspire. A long lunch giving attendees an opportunity to network and connect.</small>	Peppers Silo Hotel, Grain of the Silos, 89 Lindsay Street, Invermay	\$135 + Booking Fee
Presented in partnership with Grain of the Silos			
6:00PM – 9:30PM	<b>The Science Behind Your Plate</b> <small>This four-course dinner highlights the synergy between science, agriculture, and culinary creativity.  Diners will journey beyond paddock to plate at this dinner hosted by Mudbar Waterfront Restaurant where researchers, producers, and industry leaders guide you through an exploration of the connection between science and sustainable produce.  Research and innovation play an important role in ensuring we can continue to enjoy delicious and sustainable produce despite the challenges of a changing climate.</small>	Mudbar Restaurant, Launceston	\$100 per person + Booking Fee
Presented by the Tasmanian Institute of Agriculture (TIA) and supported by the TAS Farm Innovation Hub			

# SATURDAY 2ND AUGUST

TIME	EVENT	VENUE	TICKETS
9:00AM – 12:00PM	<b>Fermentation Workshop</b> <b>with Holly Davis</b> Participate in the magical art of fermenting. The incomparable Holly Davis, author, wholefood chef and teacher delivers the most practical and delicious workshops in fermentation. A class to explore the transformative powers of koji, aspergillus oryzae, the most useful mould on earth. What is koji and why and how can it be used to transform the ordinary into the extraordinarily good.  Eat the season where you are and transform the humblest ingredients, with the deepest respect into meals to restore humanity. A celebration of the bounty of nature and the power of sustainable practice to transform the way we live and eat.	FermentHQ 6 Synergy Drive, Innova Business Park, Legana	\$175
Presented in partnership with FermentHQ			
9:30AM – 2:00PM	<b>The Journey</b> This isn't just a tour, it's a hands-on, flavour-filled journey through farms, vineyards, and open countryside, where you'll meet the makers, growers, and storytellers shaping the region's rich food culture.  Over one immersive day, you'll explore stunning rural venues, each offering something unique, whether it's a tasting product from the farm, a conversation with a passionate producer, or sharing a meal brimming with seasonal bounty.  Just 20 minutes from Launceston lies an enchanting destination where rolling hills, fine wines, and exquisite produce come together for a sensorial experience in mid-winter unlike any other. The Journey is your invitation to step behind the farm gate and discover the hidden culinary treasures of White Hills – places rarely open to the public, now revealed in an exclusive experience curated by Agritourism Tasmania and our passionate local hosts.	SEN Vineyard + Mudbar Farm  This is a self-drive event	\$65 + Booking Fee
A curated experience presented by Agritourism Tasmania			
10:00AM – 11:30AM	<b>Book Launch: Landfall</b> <b>Acclaimed Australian author James Bradley</b> James Bradley is an acclaimed Australian writer known for his thought-provoking narratives that often explore themes of climate change and societal transformation. His latest novel, Landfall, is a gripping crime thriller set in a near-future Sydney ravaged by climate catastrophe. Rising sea levels, extreme temperatures, and social unrest form the backdrop for a tense investigation led by Senior Detective Sadiya Azad, who is racing against time to find a missing child before a deadly storm strikes.  Bradley masterfully blends environmental concerns with a compelling mystery, creating a novel that is both urgent and unsettling. Landfall is not just a crime story—it's a chilling vision of a future shaped by the consequences of inaction.  Chilling and utterly compelling, Landfall is crime writing at its best – and a terrifying vision of the future bearing down on us.	St Lukes Building, 93 Cimitiere St, Launceston	Free – Registrations Required
Presented in partnership with St Lukes and Petrarch's			
3:00PM – 5:00PM	<b>FermentHQ Launch</b> FermentHQ is a niche research, training and development facility providing opportunities for product developers, growers, makers and brand owners to tap into the enormous potential for fermentation to yield a nearly infinite array of sustainably produced, highly nutritional foods and beverages. This launch will see over a decade of work from a dedicated board of industry professionals bring it to life.  We're offering a rare opportunity to step inside our brand-new facility before the doors officially open, meet local makers and industry experts, and sample some incredible local fermented goods being produced in Tassie.	FermentHQ 6 Synergy Drive, Innova Business Park, Legana	\$80 + Booking Fee
Presented in partnership with The Federal Government, Department of Industry, Infrastructure and the Arts, The Tasmanian Government, Department of Premier and Cabinet			
6:30PM – 11:00PM	<b>Fire + Ferment Dinner</b> FermenTas is once again hosting Fire + Ferment, an evening of rich conversations and delicious food with Timbre Kitchen. Timbre's Matt Adams has crafted a luxurious shared banquet, celebrating all things fired and fermented. The evening begins around the fire, then moves indoors for a feast featuring Matt's signature dishes, made with locally sourced produce and complemented by Tasmanian fermented beverages.  Engage in thought-provoking discussions about the future of food, circular economy, and how you can become part of Tasmania's food journey with a dynamic panel of experts. Plus, the much-loved live charity auction returns, supporting the incredible work of Rural Alive & Well.	Timbre Kitchen Velo Wines, 755 West Tamar Hwy, Legana	\$190 + Booking Fee
Delivered in partnership with FermenTasmania, Timbre Kitchen and Rural Alive & Well			

# SUNDAY 3RD AUGUST

TIME	EVENT	VENUE	TICKETS
9:00AM – 12:00PM	<b>Fermentation Workshop</b> <b>with Holly Davis</b> Participate in the magical art of fermenting. The incomparable Holly Davis, author, wholefood chef and teacher delivers the most practical and delicious workshops in fermentation. A class to explore the transformative powers of koji, aspergillus oryzae, the most useful mould on earth. What is koji and why and how can it be used to transform the ordinary into the extraordinarily good.  Eat the season where you are and transform the humblest ingredients, with the deepest respect into meals to restore humanity. A celebration of the bounty of nature and the power of sustainable practice to transform the way we live and eat.	FermentHQ 6 Synergy Drive, Innova Business Park, Legana	\$175
Presented in partnership with FermentHQ			
12:00PM – 2:30PM	<b>The Social Lunch</b> The Social Lunch invites participants to consider the deeper value of food, hospitality, and generosity. Set in the private homes of Launceston's most talented cooks and chefs, guests will enjoy thoughtfully prepared, gastronomic home-cooked meals in an intimate setting. This community-driven gathering encourages honest conversation around what we truly value—both as consumers and as individuals.  What does it take to bring food to the table? What are we prepared to give in return? A donation-based experience, this curated lunch is a social and culinary experiment—one that blurs the lines between guest and host, exchange and offering. It's an invitation to connect, reflect, and savour the meaning behind a shared meal.	Claremont 13 Claremont Street, East Launceston	Suggested Donation: \$110  Tickets Required
Presented in partnership with Claremont			

## agriCULTURED Partners



## agriCULTURED event partners also include

