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2023 / 2024 Garden Tours Cooking Classes Lunch Functions



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an agrarian minds begins with the love of fields and ramifies in good farming, good cooking and good eating ... by WENDELL BERRY At The Agrarian Kitchen we offer a truly local food experience that begins with produce from our own onsite 1-acre walled garden. It is this garden that is the genesis of all Agrarian Kitchen experiences, where we harvest the produce for our cooking classes and the set-menu dining experience in our restaurant.

Ingredients not grown by us are sourced from our network of local gardeners, producers, farmers and fishermen. The fundamentals of our kitchen include whole animal butchery, cheese making, smoking, fermentation, wood-fired cooking, bread making and charcuterie. In-keeping with our philosophy of growing many of our own ingredients, all our floral arrangements have also been grown in our garden or foraged locally.

The Agrarian Kitchen is located in New Norfolk, a 30 minute drive from Hobart along the Derwent River. It occupies The Bronte Building in Willow Court, the site of a former Mental Asylum which predated Port Arthur.

The Agrarian Kitchen can offer your group the following experiences.

OPTION 1

A full day hands-on cooking class including harvesting of produce from our 1-acre walled vegetable garden including lunch for a maximum of 24 guests.

OPTION 2

Garden tour + cooking demonstration for approximately 2 hours for between 25 to 50 guests.

OPTION 3

Garden tour followed by lunch in our private long room for a maximum of 38 guests.

OPTION 4

Garden tour followed by lunch or dinner in our restaurant for a maximum of 100 guests.

Refer to the following pages for full descriptions and pricing.



OPTION 1 GARDEN TOUR + COOKING CLASS + LUNCH

Classes are at the core of The Agrarian Kitchen. They are first and foremost an experience that incorporates our garden in some way, shape or form and our newly built class kitchen has been designed from the ground up with lots of natural light and state of the art AEG appliances.

Hands-on cooking classes, are always about making food from its base elements, including the best, freshly harvested produce from our own garden, but also local, humanely raised/hunted meat and dairy as well as sustainably fished Tasmanian seafood.

For groups we recommend **The Agrarian Experience** class as the best way to get a taste of the season with the menu crafted from the best of the garden that day. Our aim is to teach the practical skills that our guests can use in their own kitchens and is perfect for those who are beginners or good cooks.

Duration Cost Guest numbers Inclusions	9:00 am – 4:00 pm \$440 per person including gst Minimum 10 guests / Maximum 24 guests Tea/coffee + a sweet treat on arrival
	1-hour guided vegetable garden tour where guests will harvest the ingredients for the class and learn about our composting system, no-dig gardening format and more.
	Hands-on cooking class led by our Co-Founder, Rodney Dunn. As a group, guests will make an entrée, main course, side dish and dessert. Recipes provided on the day.
	3-course lunch: guests will enjoy the fruits of their labour matched with Tasmanian wines and ending with a herbal tisane from our garden.

Dietary restrictions/allergies

We are **unable to accommodate** vegan, dairy/lactose free, kosher, halal, paleo, keto restrictions.

We can accommodate vegetarian or gluten-free and some allergies. It is best to check with us prior to making a booking. All dietary restrictions must be advised no later than 7 days prior.

What to bring

During summer it is best to bring a sun-hat and sunscreen.



OPTION 2 GARDEN TOUR + COOKING DEMONSTRATION + LUNCH

This option is perfect if you have a group with 25 to 50 guests. This allows a good overview of The Agrarian Kitchen with a tour of the garden followed by a cooking demonstration in our newly built class kitchen, then a lunch cooked by our chefs. The demonstrated dish will be using produce harvested from the garden during the tour and also be served as part of lunch.

Duration Cost Guest numbers Inclusions	4 hours \$255 per person including gst Minimum 25 guests / Maximum 50 guests 1-hour guided vegetable garden tour where guests will learn about our composting system, no-dig gardening format and more.
	1-hour cooking demonstration of 1 dish led by our Co-Founder, Rodney Dunn. Lunch: 3-course shared style set menu including dessert matched with 2 glasses of Tasmanian wine and ends with a herbal tisane from our garden.

Dietary restrictions/allergies

We are **unable to accommodate** vegan, dairy/lactose free, kosher, halal, paleo, keto restrictions.

We can accommodate vegetarian or gluten-free and some allergies. It is best to check with us prior to making a booking. All dietary restrictions must be advised no later than 7 days prior.

OPTION 3 & 4 GARDEN TOUR + LUNCH

In the **restaurant kitchen**, under the guidance of Head Chef, Stephen Peak, is where the freshly harvested ingredients of the garden and our producers meet the fire power of our handcrafted wood-fired oven, grill and hot-smoker, all built from old bricks off the Willow Court site by master craftsman Dennis Benson. This is the place to experience the potential of **expertly tended produce in the hands of experienced chefs**. The fundamentals of our kitchen include whole animal butchery, cheese making, smoking, fermentation, wood-fired cooking, bread making and charcuterie.

Our philosophy also extends to what is in your glass where our Beverage Manager, Alex Keene applies a responsible radius to our selection of wine, beer and spirits, all the while dipping into the supply of our own grown produce to create syrups and fermented concoctions for cocktails and our **very own non-alcoholic beverages**.

In the restaurant dining room, our Restaurant Manager, Laura Cuthbert aims to deliver unpretentious, diner-oriented service, where everyone is made to feel welcome. Our dining room features the original pressed metal ceilings, fireplace and linoleum flooring from its 1925 origins. A convivial atmosphere is fostered to ensure the dining experience matches the authenticity of the ingredients on the plate.

Cost, inclusions	The Long Room
and duration	Garden tour plus
	3-course shared style set menu including dessert.
	Tea and coffee.
	Beverages are charged on consumption with a minimum spend of \$50 per person.
	Available for lunch only on a Friday, Saturday or Sunday depending on availability.
	Guest numbers: Minimum 9 / Maximum 38 guests seated.
	Duration: 3 hours
	\$195 per person including beverages charged at a minimum of \$50 per person. Optional cheese course can be added at \$15 per person.
	The Restaurant Dining Room
	Garden tour plus
	full restaurant shared style set menu including dessert.
	Tea and coffee.
	Beverages charged on consumption with a minimum spend of \$50 per person.
	Available any day of the week for lunch or dinner except public holidays.
	Guest numbers: Maximum 100 guests seated
	Duration: 4 hours
	Minimum spend of \$10,000 including gst
	You shall have exclusive use of the dining room.
	Pre-event drinks can be added at an additional price and served in our garden or
	front lawn area.
	\$235 per person including beverages charged at a minimum of \$50 per person.
	Optional cheese course can be added at \$15 per person.

Dietary restrictions/allergies

We are unable to accommodate vegan, dairy/lactose free, kosher, halal, paleo, keto restrictions.

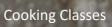
We can accommodate vegetarian or gluten-free and some allergies. It is best to check with us prior to making a booking. All dietary restrictions must be advised no later than 7 days prior.

Restaurant Dining Room













Garden Tours

For more information please contact us at eatery@theagrariankitchen.com or call us on (03) 6262 0011

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