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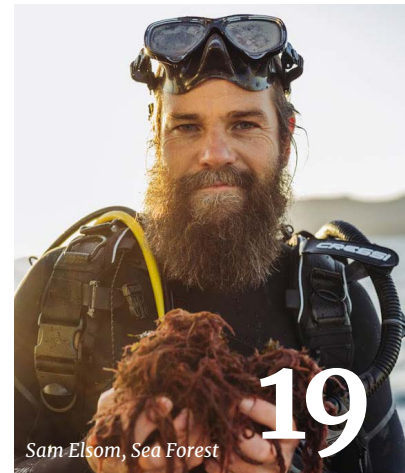
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Theatre Royal Hobart



Sam Elsom, Sea Forest



Chat with a Local. Image Credit
Katinka Dineen



Eat with Us – The Kiln Eatery

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In recognition of the ancient history and culture of this island, we acknowledge the Tasmanian Aboriginal community as the traditional owners and continued custodians of the land and waters of trowunna | lutruwita/Tasmania, upon which we live and work.

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Contributions by: Brayden Medhurst,
Matthias Collins and Louise Grimmer

Cover Photo: The Kiln staff



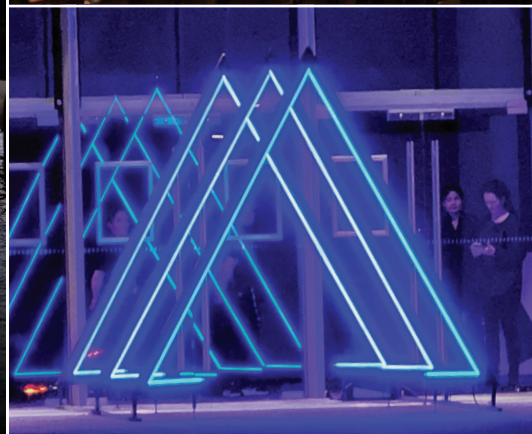
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WELCOME FROM THE CEO

Welcome to the Summer Edition of Business Events Tasmania! This season's edition will wrap up the year that was and lead us into the warmer months ahead. Profiling a hand-crafted selection of people, places and stories that embody our 'See Clear Here' invitation, we celebrate what really gives lutruwita/Tasmania its natural spark.



On page 7 you'll find a new concept for the magazine, Creative Spaces, a topic which we Tasmanians are certainly not lost for words on. Whilst much of the applaud deservedly goes to our existing natural assets, we certainly have the innovative infrastructure and sustainable know-how to complement.

Scattered around our island state you'll find a variety of special venues and locations that are either fabulously connected with their surrounding environment or innovative in their layout, and it is through a deep-dive on these

spaces that you'll perhaps get to discover a new idea to invigorate your business event experience.

This edition's Eat with Us takes us to Ranelagh in the picturesque Huon Valley, just a short trip south of Hobart, where a historic hop kiln has been converted into a fascinating eatery. A unique dining space supported by a crafted menu imbued by fine local produce, we delve into the story of Head Chef Jo Amanatidis and the real secrets behind the Kiln Eatery.

The New & Noteworthy section is definitely worth an intensive



flick-through. It is here that you'll find an eclectic collection of Tassie's hidden gems and the unusual experiences that regularly pique the interest of visitors. From the bucolic culinary enticement of the Agrarian Kitchen to the intimate waterfront invitation of the Franklin Wharf, there will certainly be something for everyone!

On page 19 we profile extraordinary Tasmanian environmentalist Sam Elsom and his seaweed-based start-up Sea Forest. Another innovative project that adds to Tassie's extensive sustainability portfolio, Sam and Sea Forest have found a way to turn an abundance of seaweed on Tasmania's east coast into a nutritious feed that dramatically reduces the methane production of livestock. Another remarkable Tasmanian innovator, Sam's sustainable background and the visionary ethos of Sea Forest makes for an interesting read!

This season's edition is a perfect culmination of the Tasmanian individuals and experiences that really give our island state its heart and soul. We are lucky in Tasmania to be able to have a myriad of one-of-a-kind adventures delivered by one-of-a-kind people right on our doorstep, and the following articles are a true testament to that.

We hope as you turn each page you find something that inspires the decision making for your next business event. Thanks! ♥



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Cascades Female Factory. Image Credit – Tourism Tasmania & Jonathan Wherrett

CREATIVE SPACES

7

With a hunger for expanding perspectives and showcasing extraordinary places in Tasmania, our locals turn unique spaces into intimate venues that celebrate our state's culture of connection, providing an environment that encourages operators to produce creative events.

Every day places like Prince's Square in Launceston and Collins Court in Hobart offer a retreat for city workers and a tranquil meeting place for locals, but these spaces can be transformed to deliver once in a lifetime events.

As an event that coincides with the Spring equinox, the Junction

Arts festival exemplifies this creative approach. The Prince's Park's already vibrant colours produced by its deciduous trees and blooming gardens create the perfect backdrop to captivating visual art and mesmerising light installations to celebrate the coming of Spring. With ample room surrounding the central fountain, providers came together serving lavish

Tasmanian food and locally brewed spirits, wines and beers.

Our cities charming laneways, lined with art masterpieces from local artists, have been transformed from the veins that connect our city to venues that reveal our rich heritage buildings and celebrate our state's culture of connecting with one another wherever we are – even if it's during a leisurely stroll through our streets.

Tasmania is renowned for our island's natural beauty and it is something locals love showcasing to those who visit. We find ways to be amongst



Royal Hobart Botanical Gardens

nature whenever we can, and this includes at business events. Scenic locations such as the Royal Tasmanian Botanical Gardens, which boast a 14-hectare site nurturing rare and native plants, give host to stunning events that capture the state's appreciation for the land and gives an alternative to traditional venues.

The deep connection we share with our past has led to suppliers collaborating to produce events at some of our state's most historical and captivating sites such as St George's Church and The Cascade Female Factory.

Located in South Hobart, The Cascade Female Factory was once a self-contained, purpose-built institution intended to reform female convicts. This heritage site now offers a comprehensive guided tour of the site and as a venue The Cascade Female Factory has been used to produce functions that encourage reflection and contemplation.

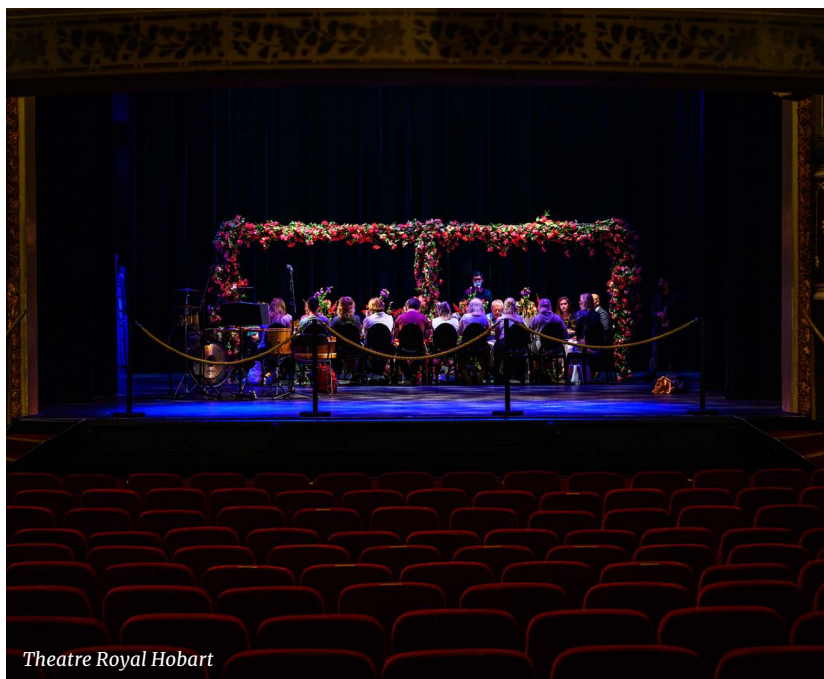
Historical facilities such as the old Bellerive-Sorell line tunnel found beneath Mount Rumney foothill has found many new purposes over the years. Originally built in 1891, the 90-metre stone structure has served as a World War II storage facility, themed restaurant and short-lived cosmic ray research facility. Nowadays, however, owner Dean Smith has used the tunnel and its ideal temperatures to grow a variety of cold-loving mushrooms strains. This endeavour led to

the establishment of Tunnel Hill Mushrooms which now provides a "nothing-quite-like-it" intimate event space where delegates are given access to an encounter only found one other place else in the world. This has been complemented with in-depth tours of the labyrinthine mushroom growing and harvesting process, and a taste-test of the various mushroom-powered tinctures and beverages.

Our state's theatres are converted to give access to organisers who wish to produce events that stimulate creative thought and the sharing of ideas on grand stages. As the oldest working theatre in Australia, the Theatre Royal in Hobart is an iconic piece of Tasmania's history. With its newly opened Studio Theatre within The Hedberg, the theatre offers a state-of-the-art venue that can seat up to 300 audience members.

The wide array of uniquely Tasmanian destinations that have given rise to the many creative possibilities here is complemented by the fact that our local suppliers have a hunger for pursuing the extraordinary and see possibilities others do not.

- Waji, of Waji Food, has spent a lifetime mastering his craft, working around the world resulting in a contemporary style that blends French, Asian and Mediterranean flavours. His appreciation for this state led him to creating a fully commercial kitchen that allows him to travel the island producing exceptional culinary experiences at the most unlikely of locations.
- Flint Kitchen – led by acclaimed Tasmanian star chef Scott Heffernan – is another whose seasonally-driven and locally-sourced focused dishes have complemented events held in creative spaces. Its custom mobile kitchen that centres around the cast iron pizza oven and cooking with fire (often using oak cask barrels to infuse the flavours) delivers outstanding dishes regardless of the venue, whether it is in palaces or paddocks.
- Hobart social enterprise Hamlet Catering offers great tasting, quality foods delivered anywhere in the city. But it also provides work experience to those who face barriers to employment in the hospitality sector. Of the 723 participants Hamlet has worked with as at June 2023, 72.5 per cent are living with disability and 90.2



Theatre Royal Hobart



Beaker Street Festival – Festival Hub. Image Credit – Beaker Street

per cent have been long-term unemployed / never employed.

- For a catering and theming company BW Events cater for up to 1000 guests with all furniture, crockery, cutlery, glassware, linen, mobile kitchens, staff, décor and stylist, giving it the ability to transform any space into an unforgettable, uniquely Tasmanian experience.

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Evolve Spirits Bar offers a sophisticated and intimate hospitality experience. Its ornate design, rare spirits list, and engaging service are befitting of Hobart's most enviable wharfside location.

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The Kiln Eatery, Ranelagh

EAT WITH US

11

Nestled just 3 minutes from Huonville, The Kiln Eatery offers a culinary haven within the walls of a meticulously restored original Oast House.

By Louise Grimmer

The Kiln Eatery in the heart of the Huon Valley, is more than a restaurant, it's a celebration of Tasmania and the people who live on the island – welcoming, generous, genuine and relaxed.

The iconic Oast House building is part of the 170-year-old Clifton Estate situated on Louisa Street in Ranelagh. Purchased by Carolyn and Graeme Holmes in 2019, the Oast House required someone special to fulfil its potential and bring it to life.

Enter Chef Jo Amanantidis. Originally Jo moved from

Melbourne to manage the kitchen at Pumpphouse Point at Lake St Clair. While there she assembled and led an incredible team, many of whom moved to work with her at The Kiln. Now with a staff of 14, and the ethos of providing customers with an authentic and locally-sourced menu, as well as a warm and inviting space, The Kiln is a firm favourite among locals and travellers alike.

Jo tells the story of her Greek heritage and her mother who greeted all visitors to the house by handing them a knife and fork at the door – feeding guests first the most important thing. Introductions and good

conversation would follow but only after sharing a meal. Food was at the heart of the household, and it is food, and that overwhelming spirit of generosity and caring for others, that is at the heart of Jo's approach.

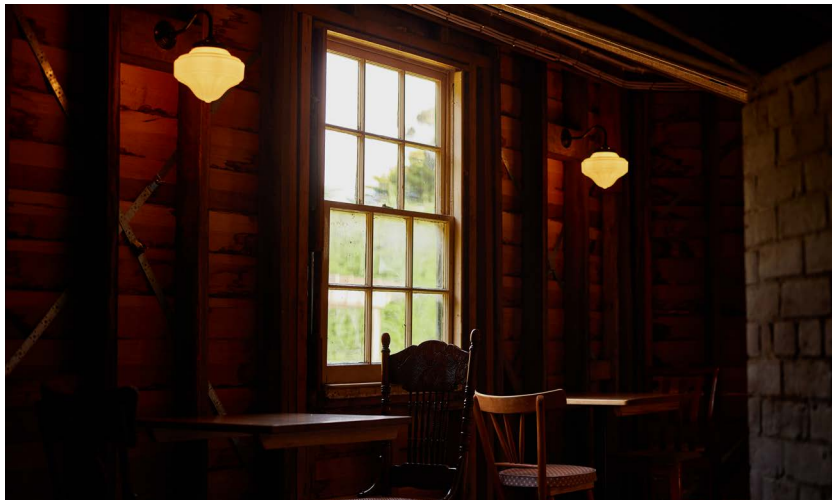
Jo has created not only the most incredible dining experience which is unpretentious and generous, but also nurtured a team of passionate staff, including Nepalese Chef Binu, Food and Beverage Manager Misato Kamimura and talented Apprentice Chef Freya, all dedicated to their craft and their customers. It is truly special.

The building has been carefully restored with a focus on natural materials and design elements, and complemented by an earthy colour palette of chocolate, latte, charcoal and cream. Wooden floors, locally made wooden



tabletops and carefully selected furniture enhance the space, making it warm and welcoming. The design ethos is enhanced through the attention to every detail, right down to the locally made soft leather aprons and menu holders.

The ground floor dining area is based around the original kiln with plenty of seating options and a tantalising aroma from the kitchen. There is also the most delightful 'secret' room in the middle of the building. Bend down to walk through the low doorway (think *The Hobbit* or *Harry Potter* vibes) and you'll find yourself in small and cosy round room, perfect for a small intimate meal or relaxing with a glass of wine or whisky.



Upstairs, the top floor offers a wonderful airy space for a group dinner or cocktail function. Food is delivered via a dumb waiter and there is also a small bar. Staff at The Kiln are attentive, professional and friendly.

Outside, the lawn area in front of the building is home to 'The Racket Club', offering weekend BBQ meals, outdoor bar and live music. BYO picnic rugs and chairs and soak up the sunshine, and with plenty of space it's the perfect venue for all ages. There are also plans for an on-site distillery and herb garden.

The menu adapts and changes according to what is in season. It's also built around the Japanese concept of 'Mamezala' or 'small plates' – the range of dishes draw inspiration from global cuisines and are designed to be shared. The extensive choices, a tempting invitation to explore a variety of fresh ingredients and flavours in a single sitting.

Another important element of The Kiln is the commitment to supporting and championing local producers and suppliers. Jo believes relationships are at the heart of a great restaurant: genuine and in-sync relationships with staff, suppliers and customers. At the back of the menu an entire page is dedicated to paying homage to The Kiln's suppliers. The network of local growers, producers and artisans is testament to the sense of 'place' The Kiln helps affirm. It's truly impressive.

Inspired by the book 'Three Cups of Tea', Jo's approach to the eatery's customer experience is: the first time you visit you are a guest; the second time,



friend, and the third, you become family. Given The Kiln's loyal customers, Jo and her staff have a very large extended family.

The Kiln Eatery is testament to the belief that a meal is more than just sustenance: it's an experience that binds people together.

THE KILN EATERY

Louisa Street, Ranelagh TAS 7109

P 0499 511 798

W www.thekilneatery.com.au

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P 0497 222 028

W www.cliftonestate.com.au

Louise Grimmer is a retail, marketing and consumer behaviour expert, columnist, media commentator and proud BET Visionary.

NEW & NOTEWORTHY

Situated on a perfect slice of Hobart's picturesque waterfront, Franklin Wharf Function Centre offers a different event experience. A public restaurant and bar downstairs presents as a perfect place to convene and debrief. However, if you're after something a bit more intimate a trip upstairs is within your best interests. Fitted with three state-of-the-art function rooms with the capacity to collectively host over 500 guests, there isn't a more accessible venue within Salamanca's historic precinct. Pair these rooms with delectable catering options and stunning water views, and the perfect trifecta is complete.

www.franklinwharffunctioncentre.com.au



Franklin Wharf Function Centre



Cradle Mountain Canyons. Image Credit - Tourism Australia

Cradle Mountain stands as a watermark for Tasmania's stunning natural profile, but what's beyond the distinctive mountain range? Exploring the secret side of the heritage-listed Cradle Mountain-Lake St. Clair National Park, Cradle Mountain Canyons offers wild adventures that take delegates through canyons, across rivers and over lakes. Equipped with activities that range across the adrenaline spectrum, including waterfall jumps, river rapid kayaking and serene lake paddles, there is an experience to satisfy everyone's comfort zone.

www.cradlemountaincanyons.com.au



Tasmanian Gourmet Online

Founded by Duncan Garvey, a fine-food connoisseur and trailblazer in Australia's French truffle industry, Tasmanian Gourmet Online is an outstanding culmination of Tasmania's desirable food and beverage stable. A perfect option for event organiser's looking to add a Tasmanian touch to their events, Tasmanian Gourmet Online offers a mouth-watering range of corporate gifts and gourmet hampers that complement any occasion. Each gift and hamper is uniquely Tasmanian, with a spotlight placed on the small artisan producers that make up the state's diverse epicurean eco-system.

Whether selecting a ready-made hamper filled with Pyengana Dairy products, a staple of the north-west, and Wellington Apiary honey, expertly gathered from the rise of Kunanyi, or preferring to curate your own especial gift, Tasmanian Gourmet Online has something for everyone and everything.

www.tasmaniangourmetonline.com.au



MACq 01's Evolve Spirits Bar

A blank canvas waiting to be painted...Princes Wharf 1 (PW1) continues to operate as Hobart's premier major exhibition and conference venue. Situated within the historic Salamanca precinct, only a stones throw from Hobart's CBD, PW1 offers a tailorable open space where event organisers can let their imagination run wild.

PW1 will once again supply a waterfront view for the Taste of Summer festival, a celebration of all things Tasmanian. Showcasing the state's renowned food and drink scene and topped off with live musical performances, this a must-do activity in the heart of Hobart.

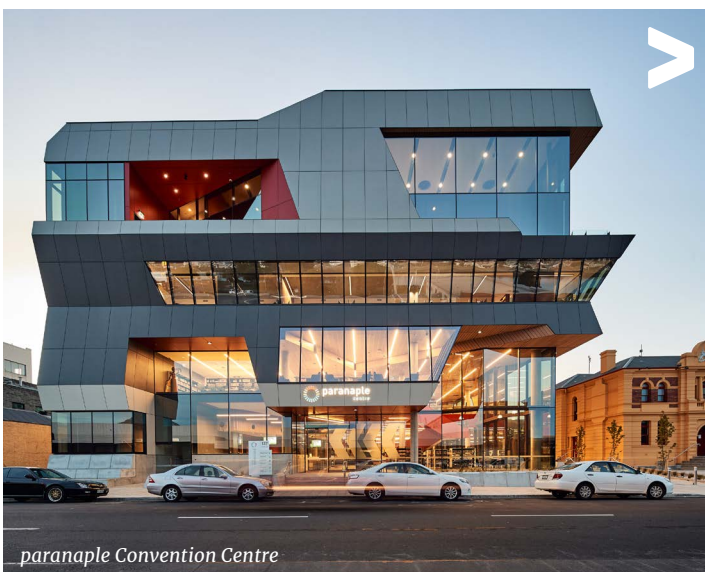
www.princeswharf1.com.au 🐦

Steeped in soulful tales of the past and blended with a contemporary allure, the Federal Groups Hunter Street Precinct is a true reflection of Tasmania's rich cultural heritage. The centrally located precinct is home to a range of award-winning venues, from fine dining amid John Glover's iconic landscape works to bespoke bars with shimmering water views. Nestled within MACq 01 Hotel, discover The Story Bar, Evolve Spirits Bar, and Old Wharf Restaurant, and hosted within the historic Henry Jones Art Hotel is Landscape Restaurant & Grill. Showcasing quality Tasmanian produce, offering unique experiences filled with waterfront vistas, storytelling and history, these venues cater to your specific needs whether an intimate gathering or exclusive event.

www.macq01.com.au/precinct/hunter-street-precinct 🐦



Princes Wharf 1



paranaple Convention Centre

Resting within the heart of North-West Tasmania and only a short stroll from the scenic Mersey River, the Paranaple Convention Centre strikes conferences and events with a modern edge. A Meeting & Events Australia award winners in the small event venue category, the spacious facility is designed to take advantage of its waterside outlook and proximity to Devonport's vibrant city centre. Fitted with two 400 plus capacity banquet and theatre style auditoriums as well as multiple corporate function rooms for community and commercial hire, Paranaple Convention Centre connects with local suppliers to deliver quality events and delegate experiences that are marked with a Tasmanian touch.

www.paranapleconventioncentre.com.au 🐦



Meadowbank MTB has thrown the traditional wine and dine experience out the window in aid of a new experience that combines fun physical exertion with well-earned relaxation – the aptly named Ride and Wine. Perfect for corporate events and small tour groups looking for an adventure-filled experience, delegates are treated to an exclusive fully organised day-out, starting with a hearty farm style lunch and ending either with a kick-your-feet-up wine break or an exhilarating mountain bike overlooking the panoramic Derwent Valley. Whether preferring to be soaked in sweat or soaked in wine, whether a daredevil or a gadabout, Meadowbank MTB is a thrill-seeking corporate experience.

www.derwentexperience.com.au/meadowbank-mountain-biking

Headed by Australian tourism legend Robert Pennicott, Pennicott Wilderness Journey's was birthed from a burning desire to showcase the pristine beauty that encases the island. A 14-time winner at the Australian Tourism Awards, custom vessels are always at ready to embark on a picturesque coastal journey.

Pennicott's Bruny Island Traveller tour from Hobart presents as a must-do Tasmanian day-out. Hinged on the Bruny Island's artisan food production, delegates can savour award winning cheeses, fudge and honey (with wine in hand of course!) and later cleanse their palate with freshly shucked oysters. Partner this gourmet feast with spectacular scenery and an unforgettable full-day adventure is made.

www.pennicottjourneys.com.au



wukalina Walk. Image Credit - Jillian Mundy

A stunning manifestation of the intrinsic link held between Lutruwita's (Tasmania) rooted Indigenous heritage and breathtaking natural exhibition, the award-winning wukalina Walk is a truly an eye-opening experience. Headed by knowledgeable and enthusiastic tour guides, delegates embarking on this highly recommended journey will be offered the chance to learn, interpret and immerse themselves in many unique instances of cultural expression. The walk itself takes place over a 4-day/3-night period and covers the spectacular Palawa landmarks that stand as historic cultural pillars and drive Tasmania's outside-of-state recognition. From the captivating Wukalina coastline (Mt. William National Park) to the vibrant Larapuna rocks (Bay of Fires), the wukalina Walk is a necessity for those desiring a deeply connected multi-day Lutruwita expedition.

www.wukalinawalk.com.au



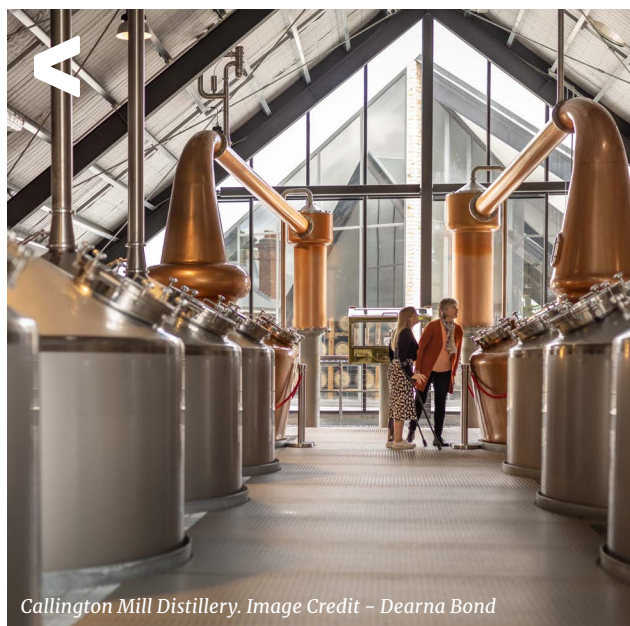
Devil's Corner Cellar Door. Image Credit – Tourism Australia

If peering out across an iconic sun-soaked landscape where hill meets river, drinking award-winning wine and eyeing off freshly-cooked seafood and wood-fired pizza fulfils your ideal vision of relaxation and indulgence, then a trip to the Devil's Corner Cellar Door is within your best interests. A quintessential Tasmanian experience as well as a staple of the state's cherished wine culture, the Devil's Corner Cellar Door is a destination that leaves visitors positively refreshed and satisfied. Looking for a curated wine-tasting session, try the 'premium hosted tasting' which delves into the Cellar Doors exclusive award winners, or perhaps after something a little more personalized, try the 'taste at your own pace' five wine paddle selection. Partner an authentic cellar door experience with beautiful weather and gourmet cuisine, and the perfect corporate day-out is within reach!

www.devilscorner.com.au/visit/cellar-door 🐾

An epochal nod to Tasmania's detailed colonial heritage, the Callington Mill in Oatlands may simply stand as a familiar landmark for those traversing the Heritage Highway from Hobart to Launceston. However, it is only once you see what actually happens inside the sandstone Georgian buildings that your perspective takes on a new stance. The only working wind-powered mill in the Southern Hemisphere, delegates are offered an engaging, friendly tour that delves into the halcyon days when the Callington Mill was first developed and dually, explores its new role as an organic flour-maker and reinvigorated modern whisky distillery. If after an authentic look-back into Tasmania's hallowed past as well as a forward-look into its innovative future, then the Callington Mill in Oatlands is a must-do – especially for those making the journey from Hobart to Launceston or vice-versa.

www.callingtonmilldistillery.com 🐾



Callington Mill Distillery. Image Credit – Dearna Bond



Junction Arts Festival. Image Credit – Jacob Collings

Transforming unusual Launceston spaces into extraordinary art installations in the first week of September, the Junction Arts Festival merges Tasmania's eccentric art, music and performance sectors to create a cataclysm of colour, immersion and delightful experience. Powered by Tassie's diverse cultural spectrum, there is sure to be something for everyone. Fun kids shows combine with enjoyable family events, evening boogies make way for late night soiree's, captivating visual art coincides with original local music, lavish local food is cleansed by splendid hand-crafted spirits and so on... The Junction Arts Festival gives delegates get a taste of what Launceston is really about.

www.junctionartsfestival.com.au 🐾

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SAM ELSOM, THE INCREDIBLE MIND BEHIND SEA FOREST

Sustainability is quickly becoming the flavour of the future, with many global industries adopting green methods that reduce their carbon footprint or positively hinder the fast-emerging restrictions of climate change. However, whilst some might view sustainable practice as a commercial incentive or additional industry add-on, for Sea Forest founder Sam Elsom, sustainability has been deeply entrenched in the core of his various ventures for some time. A pioneer of Tasmania's seaweed industry, Elsom continues to open eyes and disseminate his green-focused modus operandi on the global stage.



Sam Elsom

Born in Melbourne and raised along the laidback, surf-centric coastline of Noosa, you'd forgive Sam Elsom for choosing to lead a casual lifestyle. However, in defiance of a conventional career, Elsom embarked on a rather unorthodox path that would eventually throw him in to the high-paced enterprise of the global fashion industry.

Briefly swapping the sun-soak of Noosa for the in-vogue bustle of London, upon his domestic return, Elsom and his creative attributes were firmly thrust into Australia's exciting fashion limelight. Designing fresh collections for Australian-based clothing company Bracewell and even developing his own eponymous sustainable label Elsom, it was this period where Elsom fostered an innovative

point of difference that would carry him through the next phase of career.

Whilst the topic of seaweed and its properties as a force for climate change mitigation were completely foreign to Elsom and his successes at the time, it was viewing a chance lecture

by the Climate Council's Tim Flannery that would completely readjust his focus. Flannery in his speech discussed the potentiality of seaweed to act as a low-maintenance carbon dioxide storage facility and Elsom, inspired and invigorated, interpreted this as a call-to-action.

Through some curiosity-driven Google searches, Elsom was led down a rabbit hole that started with the role of ruminant livestock in harmful methane production and ended with the portentous *Asparagopsis*-methane connection. In short, Elsom discovered that cows and sheep are responsible for an astonishing 30% of global methane emissions, a gas many times more potent than carbon dioxide in trapping atmospheric heat, as part of their digestion process. However by feeding them one specific strain of seaweed, this level of methane production could be reduced, if not eliminated entirely.

Following correspondence with various research experts and professionals, Elsom had gathered a supportive network of specific talent and knowledge and in 2018, along with Sydney-based sustainability investor Stephen Turner, co-founded Sea Forest. An extraordinarily sustainable business venture powered by a miraculous scientific discovery, now Elsom needed a base to grow his seaweed and establish his untapped, multi-faceted industry. The natural choice, Tasmania.

Natively stocked with a plethora of *Asparagopsis armata*, a viable seaweed strain for the cause, Elsom selected a former mussel



farm on the slow-paced coastal town of Triabunna. The rest is history really.

"I think the allure of Tasmania broadly, but in particular the East Coast, is the wild beauty of the natural environment, plus the state's commitment to sustainable practices and a growing reputation for innovation. That attracts a certain type of person that wants to live and work here. And it makes it the perfect place to pioneer the development of an entirely new environmentally positive industry. We are the first company in Australia to

commercially harvest seaweed and we are the only commercial supplier of *Asparagopsis* in the world. Tasmania's pristine waters provide the perfect environment to cultivate it all year round.

"The optimism and can-do attitude of people here has also helped us no end. The appetite of Tasmanian dairy, beef and Merino farmers to engage with the solution to methane emissions has been overwhelming



Sea Forest CEO Sam Elsom and US Ambassador to Australia Caroline Kennedy

and a sign that everyone recognises they have a role to play in reducing global emissions.”

Currently, Sea Forest employs around 50 staff and delivers its seaweed-based livestock feed supplement to farmers across the country. The company and its mission are also gaining international traction. So much so that earlier this year Sea Forest was nominated for the 2023 Earthshot Prize, an initiative launched by Prince William and David Attenborough, aimed at rewarding practical solutions to major environmental challenges. However, Elsom, whilst proud of his achievements to date, has chosen not to rest on his laurels and continues to be spurred on

with the realisation that the company can have an impact on reducing global greenhouse gas emissions.

A significant part of Tasmania’s sustainability portfolio and innovative architecture, and perhaps even Tassie’s own Seaweed Sovereign if you will, Sam Elsom is a true visionary and lucky for us, he has chosen our humble island state to share his knowledge and achieve what was set in motion many years ago.

Business Events
Tasmania’s Visionary Program exists to showcase the breadth and depth of talent in Tasmania, with many

researchers, scientists, architects, academics, medical professionals, athletes, business people and entrepreneurs choosing to call our remarkable island home.

Contact Business Events to learn more about how we can enhance your conference programming by connecting you directly with local expert knowledge and talent, through the many amazing BET Visionaries. 🍷

CHAT WITH A LOCAL KATINKA DINEEN

Like many other small business owners based in Hobart, Katinka Dineen has helped inject Hobart's historic city centre with a breath of the state's distinctive fresh air. Now firmly woven into the rich local tapestry, Katinka and her eclectic midtown store Lily & Dot continue to be a well-loved marker of talent, community and individuality.

When Katinka opened the doors to the affectionately-named Lily & Dot, a cute little store full of handmade gifts located in Hobart's vibrant Midtown, she was blissfully unaware of the community-driven support that would sprout up around her. What started as a curated collection of carefully selected local gifts and Katinka's finds from further afield, eventually turned in to a hub for local creativity as well as an integral part of Hobart's midtown streetscape. An inspiring advocate for the ever-growing Midtown precinct (a place she considers an untapped Hobart gem) and a friendly face for passers-by, Katinka is another remarkable Tasmanian local.

I LOVE LIVING IN TASMANIA BECAUSE...

Everything is on your doorstep in Hobart. I can walk to my gift store in Midtown via one of many great cafes and be bushwalking on kunanyi or strolling along the beach at the end of the day – all within 15 minutes. I'll never tire of exploring our wonderful island or supporting our award-winning food and beverage sectors (which you'll also find me supporting after work – wine and cheese are in my DNA!)



IT'S EASY TO TAKE A DIFFERENT LOOK AT THE WORLD FROM TASMANIA BECAUSE...

Put simply, you can breathe more easily here. While it may go unnoticed by those that experience it every day, there is just something different in the air here. There's nothing like that first deep breath when you step off a plane on your journey home. Because we don't spend hours commuting to and from work, the pace of life means there is time to fully immerse yourself in the surrounding natural beauty of our island. Tasmania is a place like no other and people are starting to realise that.

THE MOST REWARDING PART OF MY JOB IS...

The strong community that has flourished around my store and the many friendships I've made over the past 8 years are the things that make my job so enjoyable and rewarding. Hobart is place where community is a valued aspect of our island lifestyle. Whether it be the visitors to our island who pop in for a memento of their island holiday or the regular customers that continually lend their support both online and in-store, it brings me great joy to see people leave with a smile on their face.



HOBART IS DIFFERENT TO HOW IT LOOKED A FIVE YEARS AGO BECAUSE...

The cat is out the bag! No longer are people hesitating to visit or move down permanently. We welcome international and mainland Australian visitors to Lily & Dot every day who are looking for a unique Tasmanian gift to take home. The attitude of many locals has changed as well. We have nurtured a greater sense of local community over the past few years; Tasmanians are great champions of locally made gifts and produce.

ONE PLACE YOU HAVE TO VISIT IN HOBART IS...

Midtown – where the locals wine, dine and shop. It's the small bars, cafes and independent stores tucked along the strip of Elizabeth Street in precincts like ours that give a city its soul. Our city is so much more than just Salamanca and, like most major cities around the world, it's when you go "off Broadway" that you find hidden gems.

ONE THING THAT MIGHT SURPRISE YOU TO LEARN ABOUT TASMANIA IS...

There are no koalas on the island. While we are lucky to be home to an exotic profile of native fauna, including the infamous Tasmanian devil and a range of endangered species (including the supposedly extinct Tasmanian Tiger, but we won't get into that), we surprisingly lack one of Australia's iconic animals. I assume this is because they can't swim!

ONE LOCAL PRODUCT PEOPLE LOVE TO TAKE HOME IS...

Our Tasmanian bush fragrant candles are a popular choice for visitors looking for something to take home and are also a go-to gift idea for locals. Candles add instant ambience to your space, and our selection is made exclusively for Lily & Dot, right here in Hobart. We also have a great range of earrings – something you can never have too many of in our opinion. It's common for customers to come in for a gift and leave with a pair for themselves as well! 🐾

MY FAVOURITE TASMANIAN:

COFFEE SPOT:

Midtown's Island Espresso for a pot of English Breakfast, clad in a tea cosy hand-knitted by the owner. They have a secret mezzanine with cosy couches, housed in a tiny heritage building that oozes charm.

CHEEKY TASMANIAN TIPPLE:

Stargazer 'Rada' – a highly quaffable pinot meunier/pinot noir from the Coal River Valley.

TASTY TASMANIAN TREAT:

The Staggs' cheesy chivey bacon and egg roll with house-made smoky BBQ sauce is a thing to behold, especially on a Sunday morning during the festive season!

SECRET TASMANIAN LOCATION:

Falmouth's shell-covered beach on the East coast. Highly recommended for Instagram and for those looking to sustainably add to their seashell collection.

PLACE TO ENJOY THE GREAT OUTDOORS:

– kunanyi, Hobart's natural playground and a special site for the local palawa people. A trip up to the summit and then a slow foray back into the city for an al fresco catch up with friends at any of Midtown's eateries sounds like a perfect day-out to me!

SEE CLEAR HERE

BUSINESS EVENTS TASMANIA

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