

# BUSINESS EVENTS TASMANIA



## CREATIVE SPACES

Tassie's hidden  
bar scene



## WHAT'S NEW

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Entrepreneur,  
founder and inspirer,  
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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: Ruth Dawkins, Michaela Lamprey, Brayden Medhurst and Matthias Collins

Cover Photo: Tasmanian Wild Seafood Adventures



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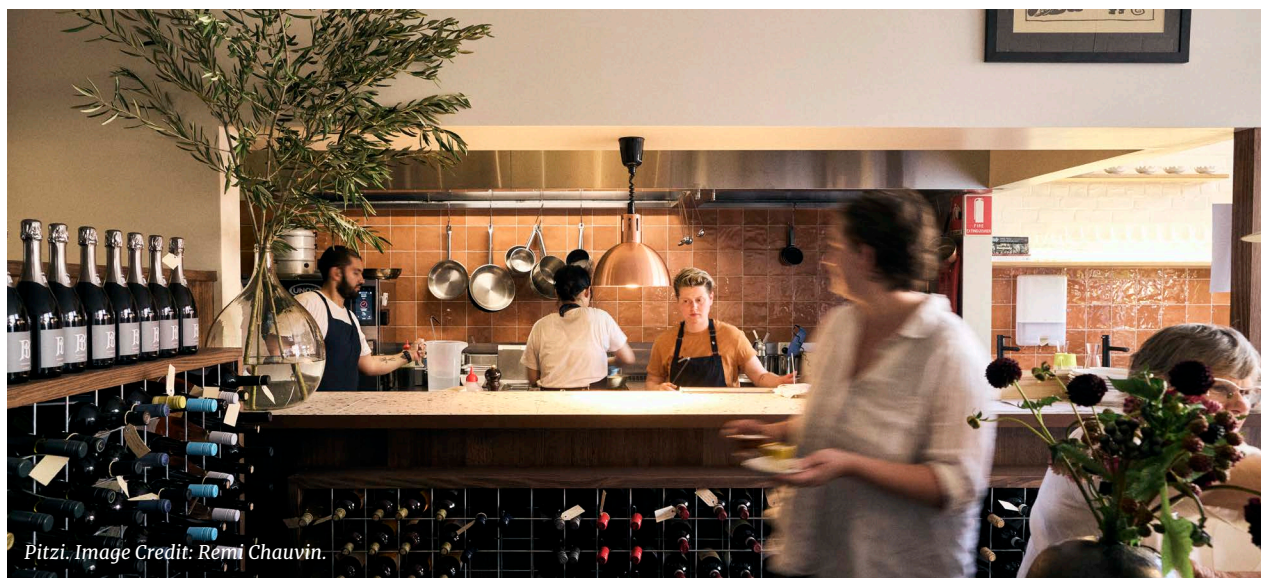




# WELCOME FROM THE CEO



Welcome to the March edition of Business Events Tasmania. We invite you to continue exploring the concept introduced in our previous edition – Creative Spaces. Join us as we showcase the hidden bar scene in Launceston and Hobart, and how you can use these boutique venues to enhance your next business event on our island.



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Our feature article on page 6 explores a luxurious experience that offers a unique blend of nature, culture, and culinary excellence – Tasmanian Wild Seafood Adventures. Dive into the story of skippers Shane Wilson and Nick Daft, two passionate Tasmanians whose success in business has allowed them to pursue their dreams, resulting in an experience that captivates the senses.

On page 22, we hope you will enjoy our chat with local advocate and Launceston

Central CEO Amanda McEvoy. Amanda tells us how she's marketing Launceston as an attractive destination for visitors, residents, and workers – and reveals what she thinks it is that makes Launceston an extraordinary destination.

This month saw a new addition to the BET Visionary Program, Adam Mostogl, who we profile on page 15. Adam has spent his professional life in Tasmania inspiring students and working with small business owners to pursue creative solutions to challenges in their local communities.

This edition truly embodies the Tasmanian spirit – the way our talented and creative locals carry out their passions, challenge the status quo, and pursue the extraordinary.

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





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# TASMANIAN WILD SEAFOOD ADVENTURES

Imagine a gentle sea breeze, the scent of salt in the air, and the thrill of embarking on a half-day cruise that offers a unique blend of nature, culture, and culinary excellence.

**T**hat's what Shane Wilson and Nick Daft had in mind when they co-founded Tasmanian Wild Seafood Adventures – and it's exactly what they've delivered.

Berthed in the historic Sullivans Cove, the heart of Hobart's beautiful waterfront, you'll find *Cuttlefish* – a 55ft Tasmanian-built catamaran, which is the flagship vessel of Tasmanian Wild Seafood Adventures. This

luxury cruise vessel – which houses an interactive cook station, comfortable indoor lounge, and spacious outdoor viewing platforms – is where you can enjoy some of the freshest, tastiest wild seafood in the world.

As passionate fishermen and experienced commercial divers, Shane and Nick were seeking a way to combine their extensive knowledge of Tasmania's world-famous fishing industry with

a boutique, customer-facing initiative that would appeal to locals and visitors alike.

The outcome was Tasmanian Wild Seafood Adventures. Established in 2016, the company offers a unique deep-to-dish experience that continues to impress in state, and national awards alike.

Shane and Nick warmly invite their guests to board the catamaran at Hobart Waterfront





before embarking on a spectacular journey down the River Derwent, into Bruny Island and the D'Entrecasteaux Channel.

Cruising at a leisurely pace past towering sea cliffs and secluded sandy beaches, guests onboard *Cuttlefish* can take the time to enjoy the scenery and look out for marine life. It's not hard to spot a seal, dolphin, and even whales from your seat on the vessel.

Meanwhile, experienced divers will harvest periwinkles and sea urchins to be prepared by the onboard chef and the expert crew, alongside fresh abalone, rock lobster, oysters, mussels, and salmon – all sourced from Tasmania's pristine waters.

For Shane and Nick, the Tasmanian Seafood Cruise is a way to share their love of local produce; Tasmanian fruits, cheeses, local wines and

beers are also included. But more importantly, it's a way to share their love of place. Both men have been navigating Tasmania's waterways, for pleasure as well as business, since their childhoods.

The boat is licensed to carry up to 49 – but you'll only ever see 20 guests on board. By choosing to cap the group at an intimate size, Shane and Nick ensure there's always an opportunity to connect personally with fellow seafood lovers. The divers give lessons in how to shuck oysters, carefully handing over the most prized morsels of fresh abalone, and tell the stories and histories of Tasmania's rivers and oceans.

That connection works both ways. Tasmanians are great listeners: we know how lucky we are to live in a place where there is time and space to foster authentic relationships. And Shane, Nick, and the *Cuttlefish* crew enjoy hearing from local,

interstate, and international visitors about what has brought them onboard.

Everyone is treated equally on the *Cuttlefish*, whether you're a first-time guest or a world-famous chef. (Even Gordon Ramsay was once treated to a diving session with Nick and Shane when he visited Tasmania to film an episode of his National Geographic series *Uncharted*. So you know you're tasting the finest foods from our natural waterways.)

Everyone has the opportunity to see how the catch of the day becomes a feast for the senses, from rich, delicious crayfish to buttery sea urchin and succulent, briny oysters.

Tasmania is a place where the sea meets the sky, where fishermen and divers transform into hosts and storytellers, and where every shared meal tells a story of profound connection.

As you consider destinations for your next business event, imagine a place that goes beyond the superficial; where connection is not just a concept but a way of life. Imagine stepping aboard *Cuttlefish* in the safe, experienced hands of Shane and Nick. Imagine making memories that will resonate long after the seafood adventure ends. 🍷

## TASMANIAN WILD SEAFOOD ADVENTURES

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**W** [www.tasmanianwildseafoodadventures.com.au](http://www.tasmanianwildseafoodadventures.com.au)





Image Credit: Adam Gibson. MACq01 – The Story Bar.

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# CREATIVE SPACES

When you're out in lutruwita/Tasmania, you never know who you'll run into. Duck into a boutique bar, and you could meet the winemaker dropping off a case for the evening's service (and indulging in a knock-off on their way home). Perhaps you'll see a micro-producer pulling up to an eating house with a ute full of farm gate produce, and an emergency delivery of fresh herbs for the kitchen.

Over the past few years, lutruwita/Tasmania has experienced a boom in boutique craft breweries, wine bars, and venues. And much to their delight, locals rarely need to travel far to enjoy a drink in these cosy, intimate surrounds. Wine lists are impressive

(and usually heavy on the Tasmanian selection). Head out and you'll be sure to find an array of craft beers, delicious seasonal small plates, and a passionate local mixologist who will supply fabulous cocktails and good banter in equal measure.

It might seem cliché to say it's a place where "everybody knows your name". But here on the island, don't be surprised if your local bartender can recall your tipples of choice.

**Bar Urbane** in Launceston is one such establishment. It offers a refined fusion of homegrown ingredients across a cocktail list and seasonal menu. Guests are invited to host private events at this sophisticated venue, with every detail tailored to create a lasting memory. It's a sanctuary even the co-founders Jordan Luck and Alex Britton would love to visit. After all, that's why they designed it.





Image Credit: Chris Crerar.  
Saint John Craft Beer.

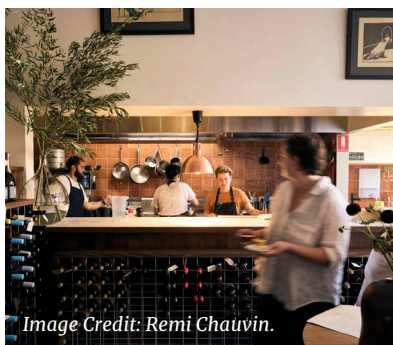


Image Credit: Remi Chauvin.

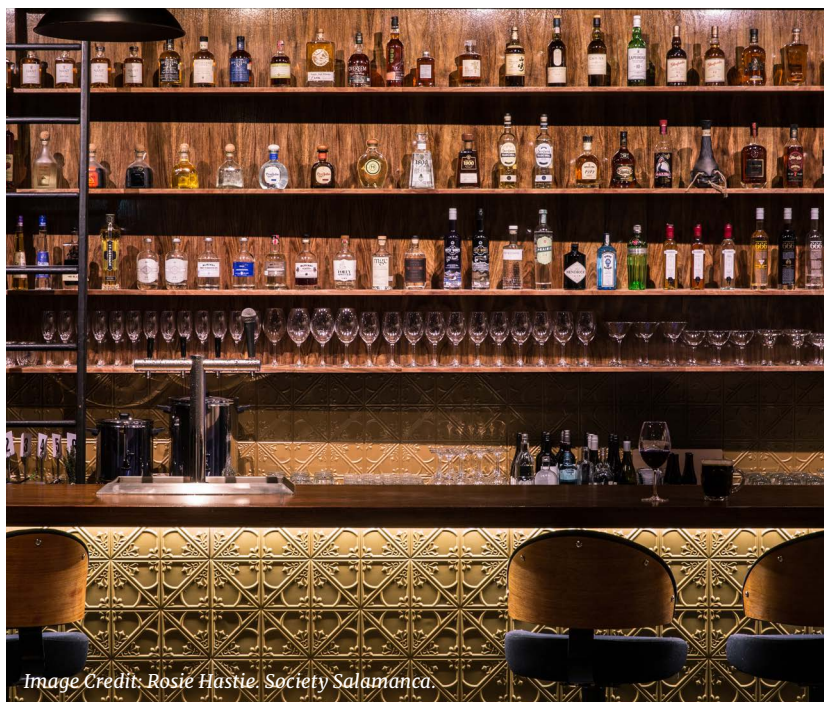


Image Credit: Rosie Hastie, Society Salamanca.

For a more casual vibe, the industrial interior of **Saint John Craft Beer Bar** in Launceston's CBD is just the ticket. Featuring 18 taps with the best local and international craft beers, the team at Saint John also boasts a collection of more than 100 bottled and canned beers, craft ciders, wine, and spirits. Their kitchen is open daily with a seasonal menu that changes frequently, and The Back Bar is a private room able to accommodate 80 thirsty guests for business events.

Self-described as a "good old-fashioned drinking joint", the opulent interior of **Midnight Rambler** is inspired by the speakeasies of the American South. With an extensive cocktail list, the entire venue is available for exclusive hire, and there's a back room for smaller events.

Meanwhile, the newest addition to Hobart's dining scene is **Pitzi Pasta Bar** from the familiar team behind local institution Fico. It's spearheaded by husband and wife Oskar Rossi and Federica Andrisani, along with Fico's sous chef Dana

Gleeson. Their pasta is made fresh in-house, and the wine list has a stellar Tasmanian line-up. The walls are peppered with a collection of the witty artworks of Rossi's late father artist Tom Samek, which you might also have seen hung in galleries around Australia, and in the homes of art lovers around the world.

Further down the road, Lark Distillery's **The Still** is a suave yet comfortable whisky and cocktail lounge offering impromptu tastings or a full whisky adventure across a vast selection of Tasmanian whiskies. Combined with their award-winning cocktail list, The Still has something for every palate. A contemporary venue catering to 110 cocktail-style or 50 people seated for exclusive use, The Still is a celebration of Tasmania's world-class whisky and a unique Hobart event space.

Labelled a "portal to a world of fine drinking behind sandstone walls", **Mary Mary** is tucked within The Tasman – the Marriott's first Luxury Collection Hotel in Australia. Its name comes from the old St

Mary's Hospital, and the bar is built with materials reclaimed from the 19th-Century building. The Mary Mary team sources local fruits and native botanicals to create Tasmanian-inspired cocktails, and fill the bar's spirits library with rare, curious, and artisanal sprits from the island and further afield. A selection of small plates from the adjacent award-winning Peppina can be enjoyed by the fire, at the main bar, or shared in one of the anterooms. The interior with leather detailing, marble tabletops, and brass and timber accents is a modern recreation of a by-gone era. The hospital's old coal chute is even on display outside the bar as a physical reminder of the provenance of this historic building in the heart of Hobart.

The aptly named **Molto** (meaning plenty in Italian) is the latest venture of the Lubiana family, which has deep roots in the wine industry spanning six generations. So it's no wonder the team hosts regular wine events in this heritage sandstone and brick house, just a short stroll from Hobart's CBD. Large





groups can indulge in small bites of food paired with an interesting and diverse wine list. The family is certainly in the know with its little black book of Tasmania's best wine makers.

The perennial queue to get in outside **Sonny** tells you everything you need to know about this coveted hole in the wall. It's centred around a convivial shared bench where diners can watch bar snacks being prepared and wine warmly poured. A finalist in the Gourmet Traveller Annual Restaurant Awards 2023, a visit to Sonny is a must on any southern Tasmanian itinerary. And at only a block out of the CBD, there's really no excuse to miss it.

#### Where the locals love...

**Ogee** tucked up in cool urban neighbourhood West Hobart has become a firm favourite since opening its doors last year. Intimately lit by art deco lamps and candles set in vintage crystal dishes and with an eclectic collection of seriously cool vinyl perpetually spinning, the food and wine celebrates the island with the handmade pasta and house made ice cream and sorbets absolutely to die for, and the gildas highly addictive!



These hidden gems give visitors to our island a window into how the locals choose to imbibe, suited either as a place to gather with fellow delegates after a day of conferencing, or to host an offsite event. At Business Events Tasmania our philosophy is that if an event planner can imagine it, then we will find a way to execute it, so get in touch with our team to find your next creative space. 🍷



Image Credit: Osborne Images - Lucinda.



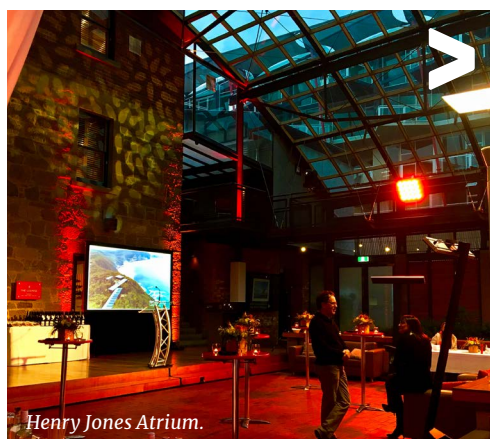
Image Credit: Remi Chauvin. Sonny,



# NEW & NOTEWORTHY

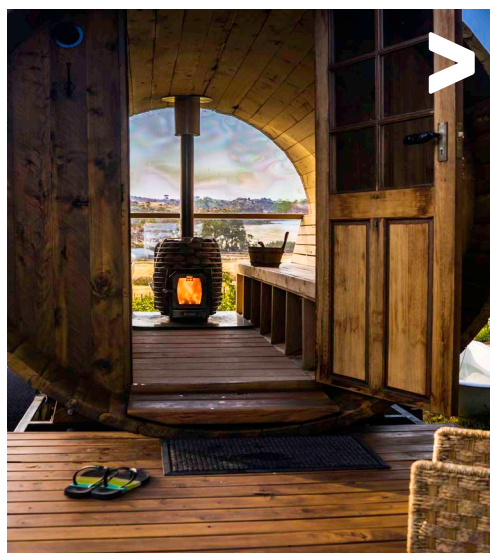
**L**onging to purify their cooking and create meaningful dishes that make the most of authentic ingredients, in 2015 Rodney Dunn and Severine Demanet embarked on what can only be described as a soul-searching culinary journey. Today, they go beyond the gourmet to run their own expansive paddock-to-plate style restaurant, farm, and cooking school aptly named the Agrarian Kitchen. This precinct provides an immersive look into sustainable farm and cooking practice whilst supplying restaurant-goers a bespoke menu that gives life to a broad network of local producers. Beyond the restaurant, delegates and aspiring foodies are invited to partake in a range of inspired classes, spanning from cheese and charcuterie board making to vegetable fermenting and sustainable gardening, all within state-of-the-art farm and kitchen facilities.

[www.theagrariankitchen.com](http://www.theagrariankitchen.com) 🐦



**R**eliability is built deep within the DNA of Scene Change Hobart. Located in-house at Hobart's Hotel Grand Chancellor, but on call for any corporate event at any Tasmanian location, Scene Change Hobart offers a spectacular screen and stage service for major conferences, awards nights, and offsite dinners. Bringing a higher definition to conferences and events, the local Scene Change team has strengthened its contemporary suite of conferencing technology through the introduction of new broadcast-grade audiovisual LED screens. If you're organising a Tasmanian business event, these screens will add to your experience, providing your audience with an impact that goes beyond the conference..

[www.scenechange.com.au](http://www.scenechange.com.au) 🐦



**S**aunas are a luxury often associated with the depths of the Nordic winter, or harsh Antarctic frostbite. They're not particularly common in cool-climate Tasmania. But Wilderness Saunas CEO Drew Neiht has set out to change this local attitude, and share a culture well revered on the other side of the world. Wilderness Saunas offers visitors a chance to sit back, relax, and enjoy a well-earned break. Drew's venture is fitted with Australia's largest commercial barrel sauna, custom made using salvaged timber – a world-class way to soak up a bundle of holistic goodness. And after every sauna session, a new tree is planted in a Tasmanian forest. It's a whole-of-system sustainable and regenerative approach to business. Intrinsically linked to its wild location, Drew's comforting European-style wellness experience is a true hidden gem in Tasmania's tourism portfolio.

[www.wildernesssaunas.com.au](http://www.wildernesssaunas.com.au) 🐦



Effervescence Tasmania – Delamere Vineyard.  
Image Credit: Andrew Wilson.



**E**ffervescence Tasmania is a culmination of the island's extensive viticultural sector. Hosted by Josef Chromy Wines, the three-day festival features a range of sparkling wine producers and winemakers from Tasmania and around the world. Each bring their own unique production methods and developed tastes. There's something for every sparkling wine lover at Effervescence Tasmania, promising a relaxing food and beverage experience for your next gathering.

[www.effervescencetasmania.com](http://www.effervescencetasmania.com) ♥

**D**eb Hunter is about as comfortable above ground as she is in the confines of a deep cavern. She's proud of her role in making Tasmania a haven for casual cavers and thrill seekers alike. Under her Wild Cave Tours banner, Hunter offers a range of comprehensive and tailorable experiences within Tasmania's heritage-listed Mole Creek Cave in the Kooparooona Niara (Great Western Tiers) region. You can explore the vast, spectacular cave system in a tour that is both environmentally and economically sustainable. Suitable for any travelling party, Wild Cave Tours will see you venture towards Tasmania's core.

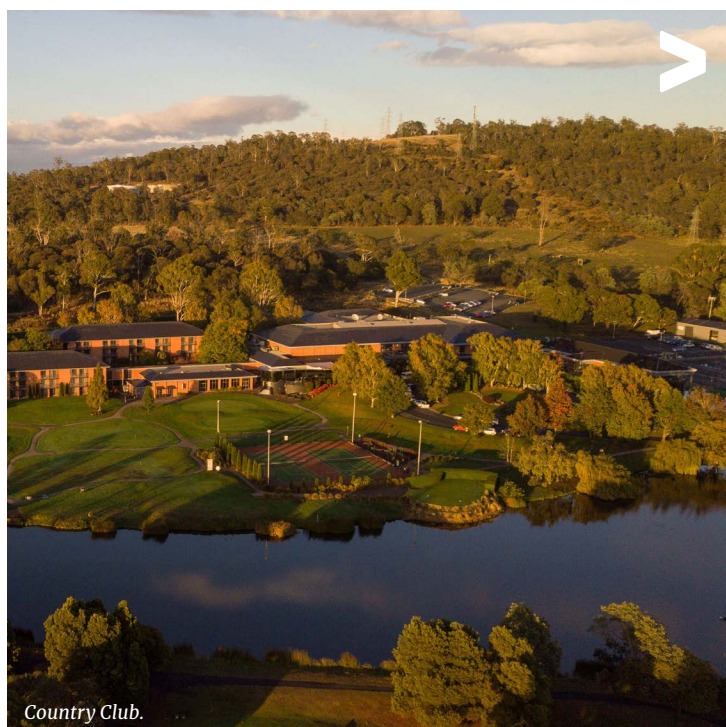
[www.wildcavetours.com](http://www.wildcavetours.com) ♥



Wild Cave Tours. Image Credit: Tourism Australia.

**C**ountry Club Tasmania is just a stone's throw from the Tamar Valley wine region and the rugged beauty of Northern Tasmania. These 125 hectares of peaceful bushland offer conference guest and incentive groups an abundance of wildlife, fresh air, and tranquility. The properties much-loved golf course is undergoing a complete transformation – and in 2025, it'll boast a range of world-class facilities. A state-of-the-art driving range and an 18-hole mini-golf course will also be unveiled as part of the redevelopment – so if you're in the planning stages for your 2025 business event, now's the time to think about taking it to the Country Club. With its incredible facilities and resort accommodation, as well as a range of restaurants and bars onsite, Country Club offers a memorable golfing experience for incentive groups, conference excursions and delegates visiting Launceston. Stay tuned for the unveiling in 2025.

**Country Club Tasmania**  
([betasmania.com.au](http://betasmania.com.au)) ♥



Country Club.



**T**he Stoney Vineyard in Tasmania's renowned Coal River Valley is one of the state's oldest viticultural institutions. So it seemed like a reasonable place for Domaine A to stamp its internationally reputable insignia. Owned and operated by eccentric local David Walsh under his Mona and Morilla winery banners, Domaine A offers a premium selection of mature, cool climate wines that are uniquely Tasmanian, yet expertly enriched with the hint of intensity and oakiness that often defines le rouge Bordelais creations. Turn your next business event into a day trip to the Coal River Valley, and indulge in a bespoke tasting session overlooking the rolling countryside.

[www.domaine-a.com.au](http://www.domaine-a.com.au) 🐾



*Domaine A Cellar Door.  
Image Credit: Mona and Jesse Hunniford.*



**T**hrough an exceptional collaboration between the rugged outdoors and the comfort of a private cabin, Glamping 148 in St Helens lives up to its trendy namesake. Six state-of-the-art glamping stays are equipped with their own suites of luxury add-ons. It's a glamorous camping experience that'll get your corporate stayover out of a hotel and into the wilderness – especially for groups eager to explore the sensational North East coast of Tasmania. Enjoy tranquility and five-star comfort in a gloriously native part of the world, and have a go at some of the outdoor activities and tailored experiences they have on offer.

[www.glamping148tasmania.com.au](http://www.glamping148tasmania.com.au) 🐾

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*Tasman Sea Salt. Image Credit: Tourism Australia.*

**T**asman Sea Salt is a beacon of Tasmania's ongoing commitment to purity and sustainability. More than just a producer of pristine nutrient-rich salt derived from the crisp East Coast, Tasman Sea Salt delivers an impressive interactive encounter covering all things salt – the appropriately named Salt Sommelier. Go behind the scenes with an immersive tour of this clean energy-driven sea salt harvesting process. You'll be informed of the surprisingly captivating history of salt and its ongoing role in modern cooking. After all the hard work is done, the sampling of unique sea salt mixes and mouth-watering local ingredients begins.

[www.tasmanseasalt.com](http://www.tasmanseasalt.com) 🐾





Truffle Lodge. Image Credit: Stu Gibson.

A wild Australian bush camp and a night at a five-star hotel are two experiences separated by myriad differences – yet the Truffle Lodge somehow manages to blend them in blissful unison. Perfectly placed next to the ever-flowing River Derwent, just 40km down-stream from Hobart, the Truffle Lodge in Gretna strikes delegates with a raw camping experience wrapped up in million-star comfort. It's the best of both worlds. Whilst luxurious in its detail, Truffle Lodge, created in of Australia's first truffleries, is dedicated to simplicity and purity of being. Embrace the serenity of this cultured Tasmanian location.

[www.trufflelodge.com](http://www.trufflelodge.com) 🐾

There are not too many places around the world where you can immerse yourself in wilderness and still overlook the jaw-dropping urban sprawl of a historic city. Yet Mount Wellington/Kunanyi is one of them. It's through this tremendous reality that Walk on Kunanyi offers a deeply connected Tasmanian experience. Designed for corporate events and private travel groups, Walk on Kunanyi allows delegates to engage with the rich cultural heritage that memorialises Hobart's mountainous peak, and take in the epic greater Hobart landscapes. With provided catering and a number of walks available, each with their own unique focus, Walk on Kunanyi is a refreshing adventure for delegates travelling to the state's southern capital.

[www.walkonkunanyi.com.au](http://www.walkonkunanyi.com.au) 🐾

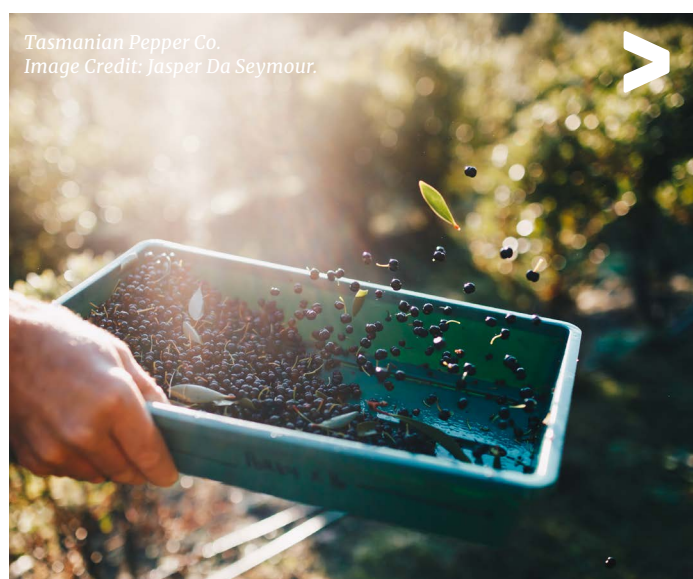


Walk on kunanyi.  
Image Credit: Tourism Australia.

Tasmania's famous food and drink scene tends to revolve around the delicious artisanal wines and cheeses produced on the island.

But for Abby and Josh McKibben, it's a lower-key, Tassie-centric product that has put them on the map. After acquiring a 30-acre property in Geeveston and planting a 3,500-tree orchard, the wheels were set in motion for the couple to bring the Tasmanian Native Mountain Pepper Berry (*Tasmannia Lanceolata*) to the world stage. Under their Tasmanian Pepper Co. banner, Abby and Josh seek to inform others of the myriad health benefits of what they call "the ultimate native superfood", and do so through a series of organic salt 'n' pepper products. If you're planning to gift your delegates with a corporate hamper or take-home item, these flavoursome Tasmanian berries could make a rare and memorable addition.

[www.tasmanianpepperco.com](http://www.tasmanianpepperco.com) 🐾



Tasmanian Pepper Co.  
Image Credit: Jasper Da Seymour.



# ENTREPRENEUR, FOUNDER AND INSPIRER, ADAM MOSTOGL



Tasmania is a haven for entrepreneurs – and local entrepreneur Adam Mostogl knows the abundance of opportunities this island has to offer. That’s why he’s made it his business to help others achieve their career goals, too.

**A**dam Mostogl is the founder of illuminate Education Australia – an initiative aiming to boost the confidence of young people by offering them enriching educational experiences beyond the classroom.

So far, Adam has inspired more than 22,500 students, facilitating close to 200 programs with high schools, primary schools, and industry and community groups. With his focus on sharing knowledge and experience in extra-curricular topics such as professional

and personal development, entrepreneurship, and design thinking, Adam hopes to make a difference in the lives of young people – empowering them to explore their own business ideas.

Adam was just 18 years old when he launched his own audio-visual production business. So it comes as no surprise that with these experiences under his belt, he was named Finalist in the 2015 Young Australian of the Year awards, and listed as one of Australia’s top young entrepreneurs in Anthill’s 2017 30under30.

In November 2023, Adam was listed in Business Elite’s 40 Under 40 for Australian Executives & Entrepreneurs, and in the Educator’s Hot List for 2023, recognising Australia’s Most Innovative Educators.

Around the same time he started up his own business, Adam also joined a youth taskforce and worked with students as they progressed from study into full-time work. His meaningful conversations are part of what led to his work with illuminate Education Australia.

Beyond illuminate, Adam also works as CEO and Chief Entrepreneur of The van Diemen Project, which offers further training, business advice, and opportunities through mentoring.

We got together with Adam to get his views on why business





events are important, and the influence events have had on his career.

"I've also been involved in a number of business leadership type events around Australia. They're the ones I love. The ones where you get to meet the speakers, those who are sharing knowledge and you get to talk about what you're working through, or deeply discuss the challenges and the things we don't often share."

Adam discussed how the friendships he's made through events have inspired and challenged him to keep pushing in his career. People who started out as strangers he sat beside are now seven years on, people who continue to have a meaningful effect on his career.

"I've got a really great friendship with someone that I seriously sat beside in an event. ... I would say, it's been seven years now and we are [still] inspiring and challenging each other."

"For me, it's the relationships and the contacts and the networks. It is people who can challenge me and inspire me keeps pushing me in my career. I am better because



of the people I get to meet at events. I can only help hope that I do the same for them."

Business Events Tasmania's Visionary Program exists to showcase the breadth and depth of talent in Tasmania. Our exceptional locals whether they be researchers, scientists, academics, medical professionals and businesspeople or entrepreneurs, work tirelessly to empower others to join us in our quite pursuit of the extraordinary.

Contact Business Events Tasmania 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. 🐾

#### THE VAN DIEMEN PROJECT

53 Elizabeth Street,  
Launceston, TAS, 7250

**P** (03) 6349 1919

**W** The van Diemen Project |  
Making Opportunities Matter  
(vdp.com.au)





## Country Club

# Exclusive events at Country Club



Impress your guests with an exclusive event at Country Club Tasmania. Nestled amongst parkland just outside Launceston's CBD, Country Club Tasmania has a range of indoor and outdoor event spaces catering for small groups to over 500 delegates at cocktail-style events, or 350 seated.

Everything you need is conveniently located on-site, with seven conference and event spaces, 182 accommodation rooms, over ten bars and restaurants, and a range of entertainment options and activities.

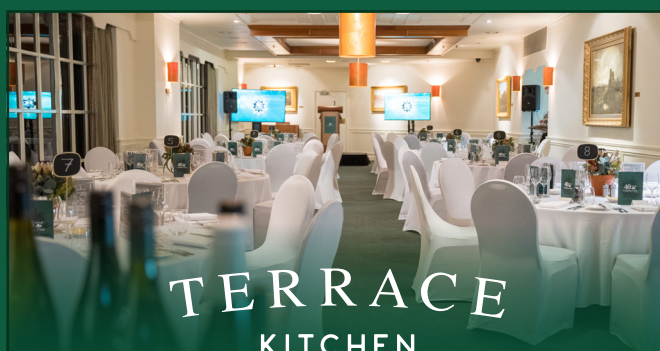
**Exclusive use is available at the following venues:**



### Tonic BAR

Tonic Bar is a private function space ideal for cocktail-style social functions, dinner events, presentations and business meetings.

With a large outdoor deck and private bar facilities, Tonic Bar is a versatile venue catering to a variety of events. Our onsite event coordinators can assist in tailoring your function with wait staff, premium food and beverage options, and live entertainment.



### TERRACE KITCHEN

Treat your clients to the finest seasonal produce at Terrace Kitchen Restaurant. Overlooking the lake and golf course, Terrace Kitchen can host conferences, meetings, wedding receptions, and special dinner events. Featuring a Modern Australian menu alongside a celebrated wine list, cocktails, and a range of spirits, Terrace Kitchen showcases the best of Tasmanian produce in an intimate dining experience.

Call +61 3 6335 5777 or email [sales@countryclubtasmania.com.au](mailto:sales@countryclubtasmania.com.au) for more information.





## 18 STAY WITH US

Promising a Tassie immersion like no other, Vibe Hotel Hobart will surprise and delight visitors and locals alike. The hotel's focus has been on feeding the growing global appetite for authentic experiential travel. It takes its cue from Tasmania's natural beauty, rich history, and global reputation as a deliciously pure and disarmingly avant-garde destination.

**L**ocals flock like seagulls to Hobart's iconic waterfront. Constitution Dock is lined with small businesses cooking up fish and chips by the River Derwent. A short walk along the water leads to the carnival atmosphere of the world-famous Salamanca Markets, which is flooded with stalls from local makers and foodies.

It's on Argyle Street, just 500m away, that TFE Hotels operates its first lifestyle property in Tasmania. Like so many on our island, this property holds a deep connection with the state's history – and recent discoveries have brought to light some fascinating local stories.

"An archaeological survey of the site had to be done [before construction], and

we soon realised it was the location of Hobart's very earliest homesteads," owner and developer from Raadas Investments Annalisa Doedens says of the property's CBD plot. It's located 20m from the banks of the now-subterranean Hobart Rivulet, which, until the 1860s, provided the main source of fresh water to the original colonial settlement. Today, intrepid wanderers can venture



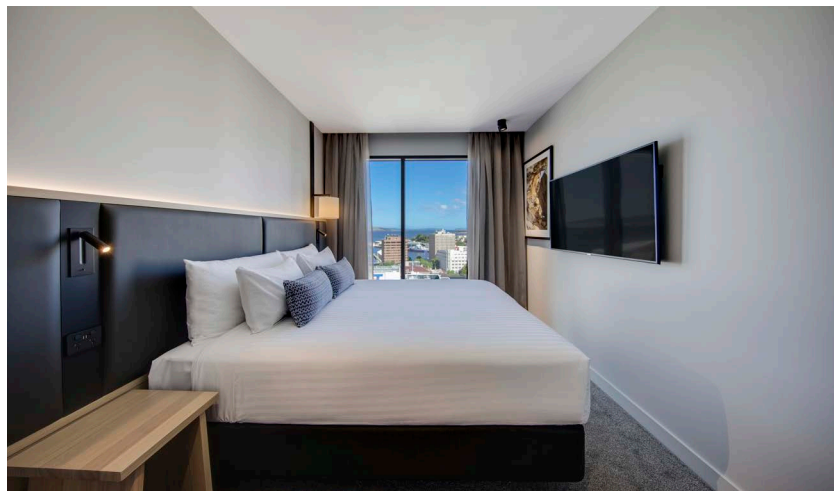


into the city's underbelly on a 2km Hobart Rivulet Walk.

In an unexpected twist, the survey revealed Vibe Hotel Hobart's site started life as the colonial house (circa 1820) of Anthony Fenn Kemp. A merchant and former soldier, he was equally famed as a rascal, rebel, monopolist, acquaintance of George Washington, and chronic stirrer – not least for his involvement in Australia's only military coup, the Rum Rebellion of 1808.

To Annalisa's delight, the investigation also unearthed a tonne of old bricks, handmade by convicts and still bearing their thumbprints. In respect, a column of these convict bricks now takes pride of place in Vibe Hotel Hobart's lobby, framing one side of a log fireplace. Annalisa hopes guests will "feel the need to touch the bricks and go back in time".

The colonial backstory serves as an entrée to the site's next







incarnation as The Belvedere – a beloved art deco dance hall that shaped the city’s social fabric from the late 1930s. Paying homage to its memory, Vibe Hotel Hobart’s lobby includes green marble, brass trimmings, fluted columns, and – for its *pièce de résistance* – a high-end restaurant aptly called The Belvedere.

Artfully signposted by chain art – a 7.5m x 3m Kriskadecor panel, translated from a photo of patrons at The Belvedere – the restaurant has already set local tongues wagging with the promise of the best of Tasmania’s paddock-to-plate culinary delights.

“Vibe Hotel Hobart, by its very design, gives a physical and emotive nod to everything

people love about Tasmania’s most exciting city,” TFE Hotels’ Regional General Manager Stephen Moore says.

“There’s a powerful sense of arrival as soon you walk in – the wow-factor of a full-service hotel that will never leave guests questioning where they are. This is Tasmania at every touch point.” 🍷

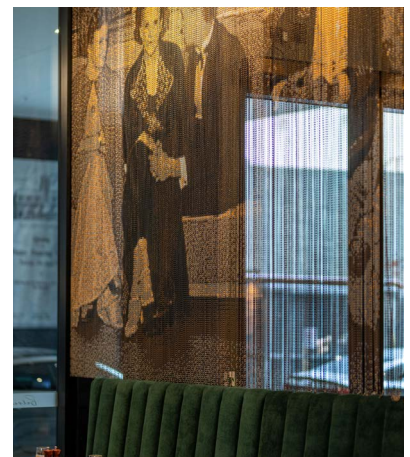
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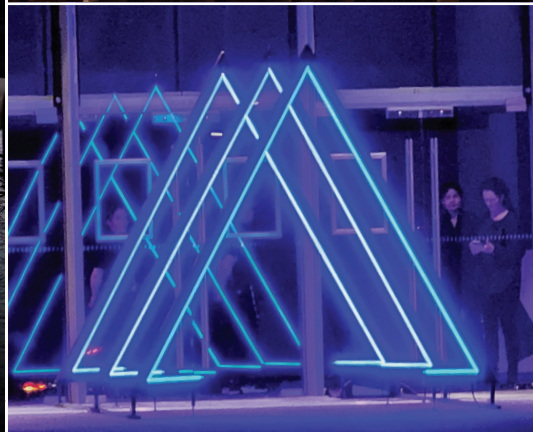
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# CHAT WITH A LOCAL AMANDA MCEVOY

Amanda McEvoy is bringing Launceston's vibrant city centre to light. This passionate local advocate strives to put Tasmania and its many wonders on the map.

**A**manda McEvoy knows what makes her city tick.

As CEO of not-for-profit Launceston Central, she's helping to promote her city centre as an attractive destination for visitors, residents, and workers. And with this back-of-hand knowledge, she plans to turn Launceston into a magnetic hub full of diverse ideas and personalities.

It's an ambitious vision – and it's already set in motion. Recognised as a central figure amongst Launceston's successful marketing campaigns, events, and promotions, Amanda continues to play a vital role in increasing her city's visits.

But at the end of the day, it's about the people – and she is focused on nurturing a friendly environment where local businesses can thrive. Amanda shares what makes Launceston an extraordinary destination.

## **I LOVE LIVING IN TASMANIA BECAUSE...**

Of the outstanding, beautiful, natural environment; the community, the ease of living, and the quality of our various food and arts precincts.



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

We have less traffic, fewer crowds, and a strong island identity. It feels like we are at a special place at the end of the world that is preserved with fresh air and natural beauty, and is miles away from the stress of a busy city lifestyle.

## **THE MOST REWARDING PART OF MY ROLE IS...**

Being able to amplify the great work that our local city retail, service business, and hospitality venues do. We have such talented people in Launceston, and the work they do is accessible and easy to engage with and promote.



## **LAUNCESTON IS DIFFERENT TO HOW IT LOOKED A DECADE AGO BECAUSE...**

There is an endless pipeline of many entrepreneurial and talented individuals that pursue their passions, and grow small businesses into well-established brick and mortar establishments. Launceston's city centre is full of these. Places like Turkish Tukka and Earthy Eats that started out as market stalls, and retailers like Plant Envy that started out doing markets or smaller premises, now all have their own shops. There is always something new to discover.

## **ONE PLACE YOU HAVE TO VISIT IN LAUNCESTON IS...**

George Street. It is such a pretty street with beautiful heritage





buildings and really great boutique, locally owned and independent stores. It is well worth walking three blocks in any direction from our central Brisbane Street Mall. Launceston has such a flat, walkable city centre, and the heritage buildings, hidden laneways, and beautiful stores and cafes are there to be discovered when you spend the time.

### **ONE THING THAT MIGHT SURPRISE PEOPLE TO LEARN ABOUT TASMANIA IS...**

The quality of our arts, music, and festivals. In Launceston, we have Junction Arts Festival, Festivale, Mona Foma and NORTH Festival plus many more throughout the year which offer amazing one-of-a-kind experiences. Well worth planning a visit around.

### **YOU HAVEN'T REALLY EXPERIENCED TASMANIA UNTIL YOU HAVE...**

Come in winter! It's beautiful in summer, but we do the cool season really well! If you wrap

up yourself in warm clothing – and get around the hot drinks, warm soups, slow-cooked dishes, winter fashions and inviting shopfronts, then cosy up in front of fires – you'll get a great seasonal experience unlike any other in Australia.

### **NEXT UP FOR LAUNCESTON IS...**

We have some great places to stay already, but there are more great hotel developments in the making. We have some new and really sustainable buildings sprouting up, with the University of Tasmania moving nearer the city centre, and the new St Lukes Heath building undergoing construction. They are changing the skyline, but adding to the beautiful heritage buildings we have. Our UNESCO City of Gastronomy designation will also mean we'll continue to collaborate with our local producers, restaurants, and cafes in order to work towards food equality, food justice, and more amazing places to eat local and seasonal produce. ♡

## **MY FAVOURITE TASMANIAN:**

### **COFFEE SPOT:**

Too many to choose from! The coffee is as good as anywhere I have travelled in Launceston, and I love coffee! I definitely rotate around the city as I have many favourites, but one of the recent additions is the Loft on St John – not only is the coffee in Launceston-quality, but the shop is just beautiful and so well presented, and the staff warm and friendly.

### **CHEEKY TASMANIAN TIPPLE:**

I am a bit of Delamere Vineyards fan – their bubbles, their labels, their cellar door, their customer service, all top-notch! You can't go wrong!

### **TASTY TASMANIAN TREAT:**

Give me any baked good from one of our Launceston bakeries – Bread and Butter, Manu, or Sandy's Sourdough – which you can find throughout the city. The quality is outstanding, as good as anything I've eaten in the world!

### **SECRET TASMANIAN LOCATION:**

Rivergrass Café at Gravelly Beach, and the walks around the Tamar River there.

### **PLACE TO ENJOY THE GREAT OUTDOORS:**

With my Launceston Central hat on, I would have to say the Gorge, City Park, Princes Park, and definitely Riverbend Park if I have my kids with me (watching them from the deck on [Peppers] Silos with a wine in hand, of course!). I do love hiking and kayaking too, though. There are so many spots for a nature-filled day-out.



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