

## A WORLD OF FINE PRODUCE ON OUR DOORSTEP

Tasmania's East Coast boasts some of the cleanest air and water in the world, and has attracted farmers of the land and sea (including its original Aboriginal inhabitants) for tens of thousands of years.

Today, it is home to a thriving combination of aquaculture and agriculture, with fine food and wine produced right on Saffire's doorstep.

The climate, reminiscent of the south of France, produces stunning, flavourful cool-climate wines such as chardonnay, pinot noir and deeply layered sparkling wines that have won international acclaim. The surrounding fishing ports see a daily parade of crayfish, scallops and deep-sea fish lifted dripping off the local boats, salty-sweet and fresh from the water. Plump, succulent oysters are farmed practically on Saffire's doorstep in the pristine waters of Great Oyster Bay. And nearby, enterprising mussel farmers have created the world's first commercial mussel hatchery at Spring Bay.

Saffire's restaurant, Palate, prides itself on showcasing the best Tasmania has to offer, and provides tailor-made experiences to suit all guests.

Our head chef, Hugh Whitehouse, has had literally a lifetime of experience with fresh, natural produce. Growing up on a farm in New South Wales, he still remembers milking the cows with his father and tasting the milk while it was still warm.

He learned the intricacies of classic French cooking under some of Europe's greatest chefs at the top-ranking Dolder Grand in Zurich and the Chewton Glen in England, before returning to Sydney and putting North Shore restaurants Milsons and Jaspers on the culinary map.

Most recently he took Darley's at Lilianfels in the Blue Mountains to a "two hat" level, resulting in it being named "Best Regional Restaurant of the Year" by the Sydney Morning Herald Good Food Guide.

"In the kitchen I use premium local ingredients sourced from an established network of Tasmanian and specifically East Coast growers," Hugh says.

"I believe that food is about showcasing the best of the season and should offer a balanced and textured dining experience."

Multi-course degustation menus matched with the outstanding local wines are Hugh's speciality, with menus designed around what is fresh out of the water or the paddock on any given day.

Furnished with a contemporary, eclectic mix of designer furniture, Palate seats up to 40 guests over two tiers of seating, allowing each diner to take in the spectacular panoramic view.

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