

# Saffire

FREYCINET

## PALATE PLEASER

Tasmania is heaven for foodies, and Saffire Freycinet dishes up a range of culinary-themed experiences alongside exceptional fine dining at Palate Restaurant. From tasting fresh oysters knee-deep in the waters they were grown, to sampling sticky honeycomb straight from the hive or discovering why Tasmania's wines and whiskies are so highly regarded, this three-night itinerary is sure to satisfy any appetite. This is Saffire Freycinet on a plate.



## THREE NIGHT ITINERARY



## DAY 1

## ARRIVAL AND WELCOME

Your Saffire Freycinet journey begins as your bags are whisked away to your suite, and you're led through the doors of the main lodge which reveal the breathtaking sight of The Hazards mountain range and Great Oyster Bay. Admire the views as you settle in with a welcome glass of Tasmanian sparkling.

## AFTERNOON

14:00 – 16:30

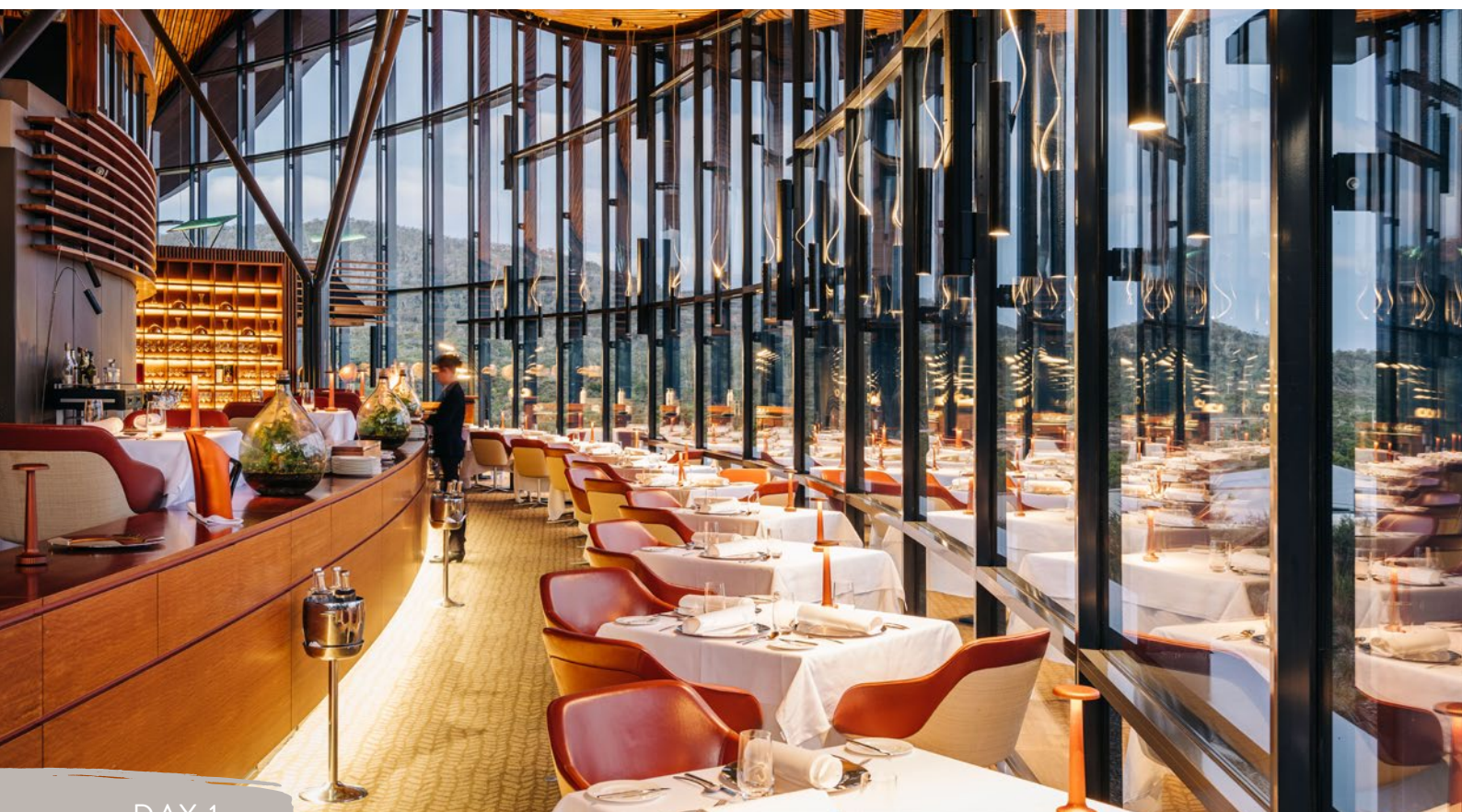
**Signature experience: Waubs Harbour Distillery Tour**

What better way to kick off your culinary exploration of Saffire Freycinet than with an excursion to a local whisky distillery housed in a former oyster hatchery? Waubs Harbour Distillery is perched on the ocean's edge in the coastal town of Bicheno. Here, you'll be taken on an exclusive behind-the-scenes tour of this world-class Tasmanian single malt whisky distillery and guided through

the whisky production process from grain to glass. Discover the unique effect the maritime environment has on whisky's flavour profile, and whet your whistle with a taste of the current range of Waubs Harbour whiskies – including a unique Saffire Freycinet whisky, available exclusively to Saffire guests – along with a selection of rare drops from the founder's personal collection. Enjoy the sweeping ocean views from the tasting room, along with a platter of fresh locally sourced produce.







## DAY 1

**Back at Saffire Freycinet**

A Saffire guest services manager will show you to your suite and leave you to settle in. Discover the abundant minibar provisions which include a selection of wines from top-tier Tasmanian producers like House of Arras and Gala Estate, local Overeem whiskies and McHenry gins, along with a selection of locally made gourmet snacks. Savour an apéritif either on your private deck overlooking The Hazards, or have a picnic rug delivered to your room and stroll down to Muirs Beach to enjoy a pre-dinner drink with your toes in the sand.

**EVENING**

Palate Restaurant at Saffire Freycinet is open exclusively to guests and has a reputation as one of Australia's most revered fine dining restaurants. Daily multi-course tasting menus matched with outstanding local wines are designed around what is available fresh from the water or paddock. Once seated at your table, take a moment to admire the views of Great Oyster Bay and the Hazards mountains at dusk through the floor-to-ceiling windows, then let Palate's



expert team guide you through the evening's tasting menu, or create your own à la carte culinary journey. Most wine and beverages are included; connoisseurs can explore the diverse range available both by the glass and by the bottle, and those looking for inspiration can choose the wine pairing with Palate's experienced team. End with a nightcap in the lounge, whether it be a digestif, a freshly ground coffee, or a nip of one of Tasmania's famous single-malt whiskies.





## DAY 2

## MORNING

Early risers can start the day with a coffee in-room; best enjoyed on your private deck or snuggled up in bed as you watch the sun rise through your floor-to-ceiling windows. Breakfast is served at Palate Restaurant; choose from an array of delicious dishes that highlight fresh, local ingredients like Saffire's own honey – which you'll be learning about later this morning.

10:00 – 12:00

**Signature experience: Beekeeping**

Experience the wonder of Tasmanian nature at its most raw, captivating, and sweet. Tasmanian honey production is on the rise, with some local apiaries drawing international attention for their decadent and golden produce. This honey forms part of an unforgettable culinary encounter at Saffire, where you'll learn the secrets behind the sweetness which draws flavour from the surrounding environment. Don a full-body apiarist suit and venture into the onsite Saffire apiary. Under the safe guidance of Saffire Horticulturalist, Rob 'The Bee Man' Barker, you'll experience the thrill of extracting and tasting



fresh honeycomb, and witness the breathtaking natural phenomenon of honey being made in front of your eyes by Tasmanian bees.

## AFTERNOON

Lunch is served at your leisure in the lounge. A more relaxed affair than dinner; join us for a seasonal spread of Tasmania's finest produce, complemented by an à la carte option from land and sea.



## DAY 2

14:00 – 16:00

### **Touring experience: Seafood and Sparkling Cruise**

Meet your Saffire guide for this afternoon's culinary adventure: the Seafood and Sparkling Cruise. Just minutes away at nearby Coles Bay you'll board Saffire's luxury boat. Keep an eye out for sea eagles and dolphins as you slice through the crystal-clear waters on Saffire's purpose-built vessel; your guide sharing stories of the area's geology and history before the skipper finds a sheltered cove in which to anchor. Your guide-turned-sous chef will prepare your canapés featuring seafood fresh from the surrounding waters, but not before pouring you the first of three premium vintages of sparkling wine from the renowned Jansz Tasmania winery. Gain an insight into Tasmania's sustainable seafood industry as you savour elegant canapés paired with three unique local sparkling wines. An extraordinary experience in spectacular surroundings. Note: This experience incurs an additional cost for guests.

16:00 – 17:00

### **Signature experience: Mixology Masterclass**

Make your way to the lounge and settle in to marvel at the dramatic water and mountain views. You're here for a mixology masterclass, where Saffire's expert bartenders will show you how to muddle, stir and shake up a beautiful range of cocktails – both classic and with a twist – using today's featured Tasmanian spirit. Discover the secret local ingredients and techniques behind some of Saffire's exclusive cocktail innovations, which you'll taste nowhere else on earth.

## EVENING

Join us for dinner at Palate Restaurant at your leisure. Take the opportunity to sample Executive Chef Toby Raley's daily tasting menu. Toby's menu is inspired by his extensive experience working in top restaurants in the UK and Australia, including Berowra Waters Inn, the Fat Duck, the Ledbury, and Quay. Toby is passionate about Tasmanian produce, in particular, seafood and carefully curated menus using the best of Tasmania's seasonal ingredients, and fresh-picked produce from Saffire's kitchen garden. After dinner, enjoy a nightcap in the lounge, or retire to your room for a cup of soothing herbal 'snooze blend' loose-leaf tea, known for its calming properties that aid a deep and blissful night's sleep.







## DAY 3

## MORNING

Opt for an alfresco breakfast this morning, with your preferred menu to be packaged up picnic-style and delivered to your room. Take it down to Muirs Beach, along with a picnic rug, and enjoy a leisurely breakfast surrounded by nature. Tip: turn right as you step onto the beach and settle into the sheltered corner for a picture-perfect picnic spot framed by vibrant orange rocks, white sand and blue water.



09:30 – 12:00

**Signature experience: Perfectly Paired at Craigie Knowe**

Tasmania's wine is some of the world's best, so it's time to get to know the industry more intimately.

Meet your guide and depart for Craigie Knowe vineyard; a 30-minute transfer from Saffire Freycinet. Boasting the title of the oldest vineyard on Tasmania's east coast, this hidden-gem winery has a rich legacy of producing high-quality, handcrafted wines that embody the essence of Tasmania. Grower Glenn will personally guide you through the vineyard, where he'll share the techniques behind the careful nurturing of the vineyard's grapes. Next, kick back and savour the fruits of Craigie Knowe's labour with a guided wine tasting in the original homestead overlooking the beautiful vineyard and surrounding landscapes. Wines are carefully selected to complement an assortment of seasonal pairings, creating a perfectly curated experience that's so much more than a wine tasting; it's a journey into the heart and soul of Tasmania's winemaking heritage.





## DAY 3

## AFTERNOON

After returning from Craigie Knowe, lunch is served at your leisure in the lounge. There will be lighter lunch options available if you're not famished.

14:00 – 16:30

**Signature experience: Cooking Demonstration**

Peruse the kitchen garden with one of Saffire's chefs, who'll show you the diverse range of herbs and vegetables that are grown lovingly onsite and used to create the unique and delicious dishes at Palate Restaurant. Touch, taste and smell the ingredients that will soon end up on your plate as part of a guided, interactive cooking masterclass, where you'll learn and taste one of Palate's creative dishes as it's prepared from start to finish. A must-do activity for lovers of fresh produce and fine dining, with the opportunity to take the recipe with you and recreate your Saffire culinary memories at home.



## EVENING

Kick off with sunset canapés in the lounge, where you'll have the chance to meet and mingle with the property guest managers. Wander into Palate Restaurant at your leisure and for those who haven't yet tried the degustation menu, tonight is the night. It's also a wonderful chance to explore any uncharted territory on the wine list; some sensational Tassie drops await, such as the aromatic Sinapius Clem Blanc field blend or the luscious pinot meunier from Dalrymple.



## DAY 4

## MORNING

Enjoy a final sunrise from the comfort of your suite, coffee in hand, or relish the opportunity for a lazy sleep in. Take a leisurely breakfast and peruse today's newspapers at your leisure at Palate Restaurant. Your bags will be collected from your room when you're ready to check out.

10:00 – 12:00

**Signature experience: Freycinet Oyster Farm**

Your stay at Saffire Freycinet wouldn't be complete without this famous culinary experience, and the freshest oysters are on the menu for today. You'll be whisked to the nearby Freycinet Marine Farm, set amid the breathtaking backdrop of Freycinet National Park. Giggle as you don a pair of oversized waders and shuffle out into the estuary to

explore this working oyster farm, where you'll gain a deeper understanding of the meticulous processes involved in cultivating and harvesting these treasures of the sea. Learn about marine ecology and the vital role oysters play in maintaining the delicate balance of this unique ecosystem. Then, watch as fresh oysters are shucked before your very eyes, ready for you to wash down with a glass of Tasmanian sparkling. Set upon an immersed white table-clothed table, this is a true farm-to-table experience in the most spectacular of settings – and a fitting way to end your Saffire Freycinet culinary journey.

## AFTERNOON

Depart Saffire as arranged.

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All dining and signature experiences, unless specifically outlined, are included in your nightly rate.

Please note that this is a sample itinerary, designed to inspire your stay. There may be occasions where certain experiences are not operationally feasible during your stay. We understand how important these moments are, and we'll always offer thoughtful alternatives to ensure your time with us is just as memorable.

Our guest services team is here to tailor your experience to your preferences and interests. We encourage you to connect with our team early in your planning process so we can create the most seamless and rewarding itinerary for you.

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