



Launceston
City of Gastronomy

2017

加入網絡年份

YEAR OF DESIGNATION

LAUNCESTON
AUSTRALIA

澳大利亞

朗塞斯頓

城市介紹 | INTRODUCTION OF THE CITY

Launceston, Tasmania is famous for its vibrant food culture. But what makes this even more special is what happens on the City's doorstep. Launceston lies in the heart of the rich agricultural region of Northern Tasmania. Its close connections with the many farmers, producers, orchards, vineyards and artisans are integral to the UNESCO designation.

Northern Tasmania's temperate, season climate, rainfall and fertile soils means that we can grow a wide variety of foods all year round. Our island state of Tasmania has built a reputation for incredible produce, with people travelling from all over the world just to sample what we offer. Our region's capital, Launceston, is a vibrant hub for food, drink, and a culture that celebrates the surrounding farmlands, orchards, vineyards, cellar doors and artisanal producers. With more 150 food producers, and over 200 cafes and restaurants in the city and surrounding towns and villages, the paddock to plate connection is an essential part of our prosperity.

The last decade has seen an explosion of producers and entrepreneurs in the art and science of gastronomy. From our growers to our cafes, restaurants and markets; from our chefs and baristas to our community gardeners; Northern Tasmanians quietly pursue the gastronomic extraordinary.



Thomas Tyler



My name is Tom Tyler, I am a Launceston local, born and raised. I have completed all my culinary training in Launceston. I love the city and northern Tasmania in general.

I began my cooking career at the Jailhouse Grill where I worked as a kitchen hand, cook and then apprentice chef for 10 years.

I made the move to Black Cow Bistro to finish my apprenticeship then take on the role of sous chef under the supervision of Craig Will. Here I learned about the value and importance of Northern Tasmania's amazing produce fresh produce. Especially our beef, which I have been specializing in cooking for close to 20 years.

In 2022, along with two of my colleges, I purchased the Black Cow Bistro and have been working as its general manager ever since.

菜品 | DISHES

Robbins Island Wagyu Porterhouse, Tasmania Pepper Berry Demi-Glaze, Potato Hash And Horseradish Cream

Robbins Island Wagyu represents the very best in Tasmanian beef, with the cleanest air and water in the world contributing to the purity of flavor.

Both fresh and dried Tasmanian pepper berries are one of the most underutilized, native Tasmanian spices.

Tasmanian pepperberry is a key ingredient in bush tucker, the traditional food of the Palawa people. They have also been used by indigenous Tasmanians as a traditional medicine.

Rounding out the main components of the dish will be Nicola potatoes.

Another of northern Tasmania's premium vegetable offerings, and one of our major exports.

A premium, modern and most importantly Tasmanian take on the meat and potatoes dishes of yesteryear.



菜品 | DISHES

Baked Blue Eye Trevalla,
Salt Baked Celeriac,
Lovage Crème Fraiche,
Fried Saltbush



Blue Eyed Trevalla is a staple in sustainable Tasmanian seafood.

Celeriac is a root vegetable that does not get the love it deserves, with an interesting and unique flavor and is well suited to Tasmanian farming conditions.

Saltbush is a fantastic native herb that can be used to add texture and seasoning to a dish. Its coastal qualities mean that it pairs fantastically with seafood. With this dish, I hope to showcase how to present Tasmanian seafood without the use of a deep fryer.



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