

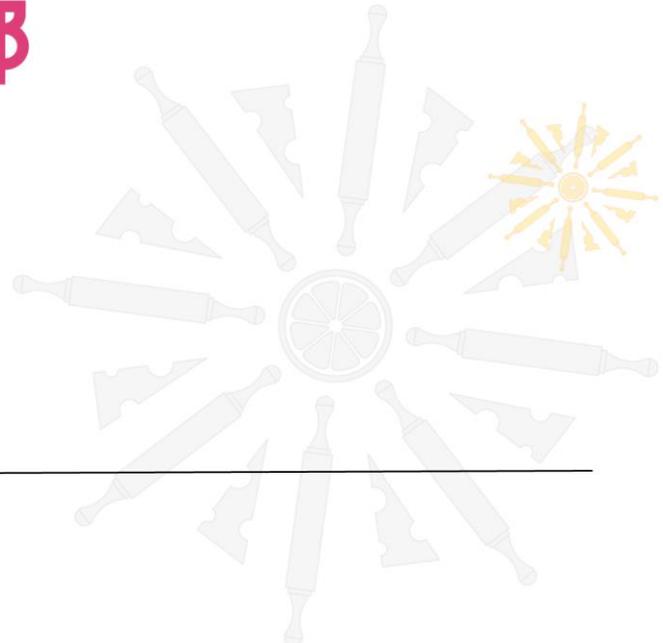


2026 澳門國際美食之都  
嘉年華  
INTERNATIONAL CITIES OF  
GASTRONOMY FEST  
MACAO

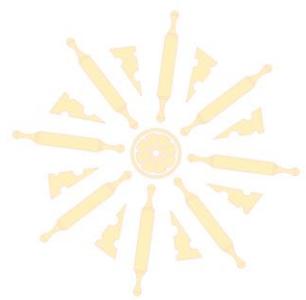
---



Launceston  
City of  
Gastronomy



**Launceston, Australia**  
**Year of Designation: 2021**



# 城市介紹 | INTRODUCTION OF THE CITY

In Launceston and Northern Tasmania, gastronomy isn't simply about dining out. It's about connection — to land, season and community.

Farmers, winemakers, cheesemakers, brewers, distillers and chefs work closely together, creating a food culture that is both collaborative and innovative. The result is a culinary scene that consistently surprises visitors.

When you arrive here, something becomes clear very quickly: this is a region that takes its pleasures seriously.

Food grown with care. Wine made with patience. Art that invites reflection. And events that bring people together in ways both intimate and unforgettable.

For travellers seeking experiences that feel genuine, thoughtful and a little unexpected, Northern Tasmania offers something rare — a destination where gastronomy, arts and culture are woven seamlessly into everyday life.

Whether you come for a long weekend or linger a little longer, Launceston offers a relaxed pace — where award-winning restaurants, world-class museums and vibrant festivals sit comfortably alongside historic streets, vineyard-lined valleys and spectacular landscapes.



# 主廚介紹 | CHEF INTRODUCTION

## Danielle Lefrancois

Danielle Lefrancois is a French-trained, Tasmanian-born chef behind Hubert + Dan, one of Tasmania's most-celebrated premium catering companies. With a career shaped by the elegance of classic French technique and the rugged beauty of her home state, Danielle has spent more than a decade transforming Tasmania's finest produce into refined, memorable dining experiences.

Her training at France-Soir in Melbourne followed by periods at Rockpool in Sydney and then two immersive years in France cemented her passion for thoughtful, produce-driven cooking grounded in simplicity, seasonality and a sense of place.

Danielle thrives on the challenge of creating exceptional food in some of the state's most remote and breathtaking locations, bringing care, creativity and finesse to every event.



## 菜式介紹 | DISH INTRODUCTION

### Tasmanian Lamb Cutlet, with native flavours

Succulent Tasmanian lamb pairs well with ingredients and techniques that fuse old-world techniques with locally distinctive flavours, such as date and tamarind puree, native herb salsa verde + pepperry jus- celebrating the bold, clean flavours of Tasmania's lamb, native pepperry berries and wild honey.

