

# FOOD MAP — OF — TASMANIA

## Cape Grim Beef

From Tasmania's wild northwest, Cape Grim Beef is raised on pure pasture and rainfall—nothing added. Hand-selected and rigorously graded, it's Australia's finest. Taste its rich, natural flavour in our 15-hour slow-braised beef, now available on the roadtrip menu. Made by nature, perfected by Tesoro.

## Delamere Vineyards

Delamere, in Tasmania's Pipers River region, benefits from a rare, stable climate ideal for preserving delicate fruit aromas and acidity. Known for premium Traditional Method sparkling wines, Delamere is a true grower-producer. Experience the elegance of Delamere Sparkling on Tesoro's Chef's Road Trip winter menu—crafted from 100% estate-grown fruit.

## Josef Chromy Wines

Showcasing the best of Tasmanian food and wine and set in the cool Tamar Valley, Josef Chromy's 61-hectare vineyard produces exceptional sparkling and table wines with a true sense of place. Discover the vibrant Josef Chromy Sauvignon Blanc, now featured on Tesoro's Chef's Road Trip winter menu.

## Gala Estate

A tiny, family-run Halliday 5-Star winery and Tasmania's second-oldest family business, Gala Estate is renowned for producing some of the East Coast's best Pinot Noir. Now featured on Tesoro's Chef's Road Trip menu, enjoy their crisp, elegant Pinot Gris—crafted with heritage, heart, and generations of passion.

## House of Anvers Chocolate

Nestled within the charming "Wyndarra Lodge" in Latrobe, Tasmania, House of Anvers Chocolate offers award-winning hand made truffles, fudges, and specialty chocolates. Supplying high-end chocolate products Australia-wide, including to specialty grocers and airlines, it's a pure bliss of chocolate featured in Tesoro's chocolate bon bon.

## Tasman Sea Salt

Tasman Sea Salt Smoked Salt, featured in Tesoro's Chef's Road Trip menu. Sourced from pristine Tasmanian surroundings, Tasman Sea Salt harnesses solar and thermal energy in its production. The smoked salt is cold smoked over Tasmanian Oak and Blackwood, delivering a sophisticated smoky caramel flavour.

## Ziggy's Smallgoods

Providing premium Tasmanian meats for over 20 years, Ziggy's European-inspired charcuterie and Australian smallgoods are used for Tesoro's delicious wagyu bresaola.

## Mures Fishing

Tesoro proudly serves Mures Tasmania's exquisite oysters and kingfish, sourced from selected Tasmanian growers. Mures delivers premium seafood, prioritising sustainability and quality. As an iconic Tasmanian family business, they offer a variety of seafood, including fish from their own boat, and farmed and wild-caught seafood from Australian managed fisheries.

## Frogmore Creek Winery

Just 20 minutes from Hobart, Frogmore Creek in the Coal River Valley crafts world-class cool-climate wines. Their long growing season yields pure fruit flavours and vibrant acidity. Discover the elegance of their Iced Riesling—crisp, refined, and refreshing—featured on Tesoro's Chef's Road Trip winter menu.

**TESORO**  
MODERN ITALIAN

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SEASON 2025