



MASTER BUILDERS TASMANIA AWARDS FOR EXCELLENCE 2020

Taspop - Tasmanian lemonade

A zingy, refreshing take on lemonade from the Hobart Beverage Co., purveyors of Tasmania's finest 'softies' and true believers in getting soft drinks away from the factory and back to the brewery. This one is made with three types of citrus (farewell, scurvy) and gains a tickle of spice from the much-loved Tasmanian Pepperberry. Add a dash of grenadine and a splash of lime juice and you've got yourself an Antipodean Shirley Temple.

Hellfire Bluff Distillery - Potato vodka

The Daly family know their way around a spud, so it's only natural that they diversified from potatoes for eating (excellent) to potatoes for drinking (even better). The Hellfire Bluff Potato Vodka is one of Tasmania's only paddock-to-bottle spirits, combining potatoes grown on their Boomer Bay farm with pristine local water to produce this silken small-batch stunner. Try it neat, with soda, or spice up your Shirley Temple with a generous measure to create a Dirty Shirley.

Moo Brew - Session ale

Does what it says on the tin, this one. An eminently smashable session ale from Moo Brew - the brewery that started when a very wealthy man decided to build a brewery so it could use a bottle he liked the shape of, and now puts out some of the country's most reliably excellent craft beers. Put it into a fancy glass and admire the bastardised John Kelly art on the can, or make a Tasmanian Shandy (not a euphemism) with some of your Taspop lemonade.

Nutsmore - Pomegranate cardamom walnuts

The bloke who runs Nutsmore does it as a side-hustle - his standard gig is building dry stone walls. You could almost call him a wall nut. These pomegranate cardamom walnuts combine a satisfying tang with a sweet finish over the rich, earthy character of the nuts themselves. They'll go well with your lemonade, or the beer, or any other beverage you care to try them with.

Brunitaly - Grissini

Rob and Beatrice moved to Australia from Bologna a while back. After a few years in Queensland, they finally got the right idea and moved to Tassie. They got stuck on Bruny Island (worse places to be) when lockdown hit, and lost their hospitality jobs. Making the best of a bad situation, they created Brunitaly, delivering locally sourced Italian staples and baked goods to the hungry hordes of Hobart. Their grissini is an edible stick perfect for dipping, stirring, or poking the fire.

3 Capes Gear & Gourmet - Hummus

Another business hit hard by lockdown, Gail and Ian's day-to-day was supplying camping gear, cocktails and food-envy-inducing meals to walkers taking on Tasmania's stunning Three Capes Track. As luck would have it, all their hard work can still be funnelled into distributing great snacks to all corners of the nation. Here you've got the heavenly hummus, which is just begging for a dip with the ol' grissini.

Forager Food Co. - Freeze-dried cheese

Speaking of cheese, this is a brand-new product from the freeze-drying boffins at Forager Food Co. Looks like cheese, smells like cheese, tastes like cheese (because it's cheese), but because it's freeze-dried, it starts with a great crunchy texture, and it'll keep for years. Sounds weird, tastes insane.

KOOEE! Snacks - Pork + beef sticks

Imagine if thin sticks of easily edible spiced meat were actually made of meat. What a world that'd be. Well, imagine no longer. After paving the way with their delectable jerkies, Kooee! Snacks, a team of formidable outdoors-ers who love saline proteins, are now bringing organic grass-fed beef and free-range pork to the table (in convenient stick form). Go on, dip it in your beer.

Federation Chocolate

One of the older hands in this list, Federation Chocolate has been knocking around for three decades. When current owners (Helen and Maurice Curtis) bought it in 2014, they upped their involvement in every aspect of the process, from directly sourcing the cacao beans through to the making of the bars. The results speak for themselves, and those results say, 'Damn, these dark chocolates (hazelnut praline and Tasmanian sea salt) sure are tasty.' Gosh, are they correct.

