

HOBART

Best Italian
Templo

There's an excellent chance you'll get to know your neighbours at this tiny 20-seater, where space is at a premium but the Italian flavours are boundless. The blackboard menu changes often due to the pious micro-seasonal focus but the gnocco fritto – puffs of fried dough draped with whisper-thin shavings of prosciutto – is a regular, along with haute-rustic pasta and a wine list flying the minimal intervention flag.

○ 98 Patrick Street, Hobart; (03) 6234 7659; templo.com.au

Best fusion
Fico

Expect the unexpected at this adventurous Italian-ish restaurant, where the menu fizzes with outré yet sympathetic combinations that take their cues from elsewhere, whether that's spaghetti with "Italian XO" sauce, dainty quail canelès or a dessert of soft-centred coulant with rich chocolate and wasabi caramel. On Sunday nights, owner-chefs Federica Andrisani and Oskar Rossi shift down a gear to serve a small à la carte menu, giving a relaxed look to one of the hottest dining rooms in Hobart.

○ 151 Macquarie Street, Hobart; (03) 6245 3391; ficro.net

Best adventure
Dier Makr

Kobi Ruzicka has been making big waves at his little restaurant since 2016, thanks to an eclectic parade of small dishes and a natural wine program. Trust the set menu, which might start with a bouquet of brassica shoots and flowers to swipe through an oyster emulsion, move onto celeriac and smoked fish ravioli in a mushroom broth and finish with apple tart Tatin with chamomile ice-cream.

○ 123 Collins Street, Hobart; (03) 6288 8910; diermakr.com

Best café
Pigeon Hole

The menu at this cultish café is a portal to the owners' farm in southern Tasmania. Their sustainably grown produce is a fixture of the menu that sings in a key of comfort, from poached fruit with ginger panna cotta drizzled in orange syrup to potato hash ballasting a hearty mix of chorizo, eggs and herby mojo sauce. And if you want to manifest those Pigeon Hole memories, the take-home range includes honey, paprika and their famous bread.

○ 93 Goulburn Street, West Hobart; (03) 6236 9306; pigeonholecafe.com.au

Best pan-Asian
Dana Eating House

Banish the southern chill at this fiery newcomer in an historic central Hobart building. Though it flits around Thailand, Malaysia, China and Vietnam like a backpacker on summer break, the menu shows no dissonance when conjuring bold flavours in new ways. From a chilli XO and tofu emulsion grounding kingfish sashimi to pork belly skewers dabbled in roasted red chilli oil, it's an enjoyable trip off the beaten path.

○ 131 Murray Street, Hobart; 0416 161 756; danaeatinghouse.com.au

Best music
Sonny

Part wine bar, part bistro, visiting Sonny is like going to a friend's house – one of those friends who can mix a mean cocktail, cook Italian food that would make a nonna weep and has a peerless vinyl collection to boot. This buzzing little place serves a tight menu of pasta and snacky add-ons such as Cantabrian anchovies with cucumber on toast and has two rules for the acclaimed wine list: keep it short and interesting.

○ 120A Elizabeth Street, Hobart; sonny.com.au

Fiery pan-Asian, infectiously likable wine bars and tapas with water views make our list of the Tassie capital's top eats.

Best wine bar
Lucinda

An offshoot of Dier Makr, Lucinda occupies the same address but delivers a more pared-back but no less likeable package. The focus is on wine and a Coravin system means rarities can be tried by the glass. The food is simple but dishes such as scallops in seaweed butter and gooey-centred gougères make an impression.

○ 123 Collins Street, Hobart; (03) 6288 8910; lucindawine.com

Best cocktails
The Story Bar

Dive deep into Tasmanian history with the help of an evocative cocktail menu at the waterfront "storytelling hotel", MACq01. Spinning a tale of the Apple Isle, it includes an East Coast Martini boasting 666 vodka from Cape Grim, Spring Bay gin and saltbush-infused wine, and a Convict's Old Fashioned made with rum.

○ 18 Hunter Street, Hobart; (03) 6210 7602; macq01.com.au



Rosie Hastie

Best fine dining
Aloft

Water views and Christian Ryan's searching menu combine to make this a top fine-diner. Hyper-local ingredients treated with modern Asian flair star in dishes such as Tassie mountain pepper with caramel-sauced tempura eggplant or charry medallions of wallaby with macadamia miso purée and crisp saltbush.

○ Brooke Street Pier, Hobart; (03) 6223 1619; aloftrestaurant.com

Best atmosphere
La Sardina Loca

Tucked at the end of a colonial-era carriageway, this lively tapas bar serves Iberian classics such as salt cod croquettes with salsa verde or glazed sweet potato with thyme and hazelnut in a delicious ooze of blue cheese. True to mod-Hobart form, the drinks list champions the low-fi output of some of Australia's most exciting avant-garde winemakers. ●

○ 100 Elizabeth Street, Hobart; (03) 6234 9992

Raw beef with charred sprouting broccoli and preserved hawthorn flowers at Dier Makr (above); La Sardina Loca (opposite)