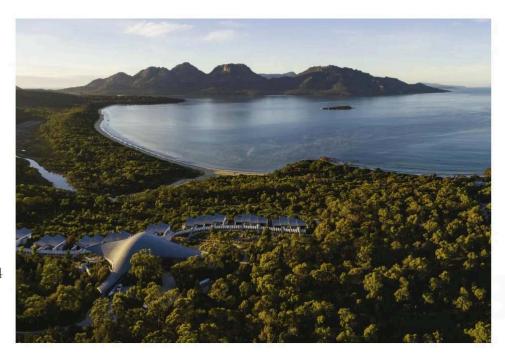
SAFFIRE FREYCINET BY SEA



Story by Kendall Hill

Coastal bushland conceals Saffire Freycinet (<antas.com/hotels/saffirefreycinet), tucked beside Coles Bay on Tasmania's east coast, until the moment you arrive. The big reveal is this remarkable property's tireless, timeless trick; the way it suddenly appears, wowing with that astonishing outlook across the bay to Freycinet National Park.

Follow the boardwalk lined in red marble to the front door, step inside and be wowed again by the waved roofline of celery-top pine that frames an exquisite vision of shimmering water, bushland and the pink-granite presence of The Hazards range. It's a mercurial, magical sight that never fails to captivate.

Saffire has offered its unique blend of luxury and liberation since 2010 but, like the light on Coles Bay, it never stays the same. The lodge's 20 suites – with super-king beds, stylish lounges and views over Great Oyster Bay – sit among the peppermint gums below the stingray-shaped main lodge, where a spa, library and gastronomic restaurant round out the in-house relaxation options.

Newly installed executive chef Toby Raley (formerly of Quay in Sydney and London's The Ledbury) has been busily sourcing sustainable seafood – including hand-dived abalone, oysters plucked from nearby Dolphin Sands and sea urchins from the water outside – for the lodge's Seafood and Sparkling Cruises. On these half-day expeditions, guests take a cabin cruiser deep into Great Oyster Bay and along the Freycinet coast, snacking on sophisticated canapés (pickled West Coast octopus with local wasabi, black lip abalone skewers) and drinking three limited-release vintages from winemaker Jansz Tasmania. It's a genius idea, when the only thing guaranteed to improve an already exceptional experience is a glass or two of sparkling. And perhaps spotting a whale.