



BAKERS
WALKING
CO.

Bakers Walking Co.

A Family's Invitation to a Private Tasmanian Wilderness
Media Kit | August 2025

At a Glance: The Bakers Walking Co. Experience

What

An intimate, family-hosted 3-day/3-night luxury walk on 1100 acres of private land in North-West Tasmania. This is not a trekking holiday; it is an immersive retreat with relaxed, 90-minute (approx.) guided walks designed for rejuvenation and connection.

The Difference

- **Unrivalled Exclusivity:** Our property is a private sanctuary. Guests can explore 22km of purpose-built tracks through landscapes no one else can access.
- **A Gentler Pace:** We forsake the long, arduous treks of other walks. Our focus is on leisurely, immersive walks that prioritise experience over endurance.
- **Flexibility:** The itinerary is a guide, not a rulebook. We tailor the daily experience to guest energy levels, weather, and interests.
- **A True Family Welcome:** Guests are welcomed into our family's passion project.

Highlights

- **World-Class Wildlife:** Our land boasts greater ecological diversity than the bordering Narawntapu National Park, a region people travel from across the globe to see.
- **The Timber House:** Rest in a unique lodge built in the 1980s by a local miller, crafted entirely from a symphony of Tasmanian timbers.
- **Hyper-Local Cuisine:** A 100% Tasmanian food and wine experience, celebrating the island's finest.
- **Wild Wellness:** Unwind in wood-fired outdoor baths and a traditional sauna.
- **Satisfaction Guaranteed:** We are so confident in our experience that we offer a 100% satisfaction guarantee.

Capacity

Exclusive journeys limited to a maximum of 8 guests.

Contact

- Email: admin@bakerswalkingco.au
- Phone/WhatsApp: +61 0429 943 365
- Instagram: @joel_bwc
- Facebook: Joel Badcock
- LinkedIn: Joel Badcock



Overview

Bakers Walking Co. (BWC) hosts small-group, slow-adventure retreats on private bushland that borders Narawntapu National Park on Tasmania's North-West coast. With max 8 guests, we keep things unhurried: time to wander under she-oaks, watch roos at dusk, warm up in the horizon sauna, and linger over Tasmanian produce.

Season: October–April

Trip length: 3 days / 2 nights

Group size: Max 8

Base: Private coastal retreat near Bakers Beach (Port Sorell region)

Day-by-Day

Friday – Arrivals, forest, and starlight

- 9:30 AM meet at AnnieMay B&B, Devonport (optional night-before stay)
- Transfer to the property; welcome coffee & Tasmanian tasting board
- She-oak & peppermint forest loop (easy–moderate)
- Dusk wildlife spotting with low-light/IR (non-intrusive)
- Horizon sauna & outdoor baths; Tasmanian dinner

Saturday – Choose your adventure

- Option A: Self-guided Narawntapu NP visit (beach/dunes; Archer's Knob option)
- Option B: Additional private-land loops with coastal outlooks
- Afternoon recovery: baths/sauna, reading, zero light pollution stargazing; relaxed fire-side supper

Sunday – One last wander

- Slow breakfast, short morning loop
- Depart to Devonport; arrive ~12:00 PM



Inclusions

- Accommodation: 2 nights in a private coastal retreat (boutique rooms, quality linens, heating)
- Dining: Tasmanian produce across breakfasts, lunches, and dinners; coffee/tea; non-alcoholic pairings; optional Tasmanian wine/beer tastings
- Experiences: Guided walks on private land; wildlife dusk session with low-light tech; horizon sauna & outdoor baths
- Logistics: Devonport meet-point coordination; on-property transfers; NP visit briefing & maps (if self-guiding)

Not Included

- Flights/transport to Devonport; travel insurance
- National Parks passes for self-guided NP day
- Personal gear and specialty dietary items beyond our standard menu (we'll accommodate with notice)

Who It's For

- Couples, friends, and small private groups seeking unhurried nature with creature comforts
- Photographers and nature lovers (wildlife at dusk)
- Luxury-leaning travellers who want "off-grid feel, on-grid comfort"

Terrain & Fitness

- Easy–moderate. Distances adapted to the group
- Suitable for most healthy adults with basic walking fitness.

Sample Menu (subject to season)

- Welcome board: Local cheeses, seasonal fruit and local wine
- Dinners: Slow-cooked local lamb; fire-roasted veg; native herbs
- Breakfasts: Egg, bacon and mushroom pastry tart. Other options available upon request
- Lunches: Hearty salads, wraps with local fillings; thermos soups on cooler days
- Sweet things: Bay-leaf custard, lemon myrtle shortbread
- Pairings: Non-alcoholic; optional Tasman wine/beer tastings

What to Bring (essentials)

- Light daypack, refillable water bottle
- Comfortable walking shoes (sand capable)
- Warm layer & windproof shell; hat/sunscreen
- Swimwear (outdoor baths), optional sandals
- Personal medications



Pricing & Dates

- From \$2,497 per guest twin share; solo subject to availability
- Private group & buy-out pricing available
- 2025–26 dates accessible on the 'Packages' page on the Bakers Walking Co. website

Booking, Payments & Policies

- Full payment due at time of booking with bookings closing either when all spots are filled or 7 days prior to start date
- Cancellations: Full refund if cancelled ≥ 7 days prior; within 7 days, full refund if rebooked, else 50% refund or 100% credit valid 12 months
- Satisfaction Guarantee: If the experience isn't as promised, tell us during the stay so we can fix it; if we can't, we'll refund appropriately (up to 100%)

Safety & Care

- Small groups; qualified hosts; radios/mobile coverage where available
- Weather-contingent plans; alternative routes and activities as needed
- Wildlife protocols: no white-light disturbance, view at respectful distances

Getting Here

- Meet: AnnieMay B&B, 16 Formby Rd, Devonport, 9:30 AM
- Nearest airports: Devonport (DPO), Launceston (LST)
- Ferries: Spirit of Tasmania (to Devonport)
- Parking available at meet-point (on request)

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The Story

Our Story: The Land We Call Bakers

My name is Joel. a few years ago, my father did something our family thought was completely crazy. He bought 1100 acres of wild, untamed land on the North-West coast. It was a huge risk, a sprawling property that seemed more work than wonder. For a while, we questioned his sanity.

But Dad saw something we didn't. He saw a something that with some work, everyone would want.

Slowly, we began to get it

.We began to explore every corner, and the idea of sharing it with others took root. We didn't want to destroy the land; we wanted to connect with it. So, we started building trails - all 22 kilometres of them. Each track was carefully designed to lead to a scenic and interesting part of the property, to reveal hidden gullies, a secret grove of ferns, or the perfect vantage point to watch the wombats at dusk.

Our home base here is just as much a part of the story. It's a house built in the 1980s by a local timber miller, a true Tasmanian craftsman. He built it entirely from local timbers—, Blackwood, Myrtle, Sassafras and many others - you can feel the warmth and character in every room.

Bakers Walking Co. is the result of that family journey from skepticism to passion. This isn't a commercial enterprise for us; it's a personal invitation to share the place that shaped our family. We want to show you why Dad wasn't so crazy after all.



The Taste of Tasmania: A 100% Local Promise

Our culinary philosophy is simple: if it isn't from Tasmania, it isn't on the menu.

We have curated an entirely Tasmanian food and wine experience. This is not just a feature; it is a core promise. Every ingredient on your plate, every wine in your glass, is a celebration of the island we love. Our menu is a story of the North-West, dictated by the seasons and the close relationships we have with local growers, farmers, fishers, and vintners.

Guest Chef for our Inaugural Journey:
Josh Perry

To launch our walk, we are thrilled to welcome acclaimed chef Josh Perry. Josh's passion for letting exceptional produce be the hero of the dish perfectly embodies our philosophy. He will be applying his incredible talent to our all-Tasmanian pantry, creating a signature 5-course menu that tells the story of the season and this specific place on the map.

Please note that Josh Perry is ONLY attending our launch walk and is not part of the regular offering.

