

22 November 2013 – 23 March 2014 | The Ian Potter Centre: NGV Australia and NGV International

## Food and beverage

With food playing a central role in Melbourne's cultural life, the NGV has gathered together some of the finest chefs, food innovators and iconic Melbourne produce to develop extraordinary programs and offerings over the four months of *Melbourne Now*.

Highlights include:

- Melbourne's finest **food trucks** will set-up house in the NGV's backyard for the opening weekends of *Melbourne Now*. Trucks include **Mr Burger**, **Dude Food Man**, **Banhmiboy**s and **Phat Brats**, to name a few, with drinks by **Mountain Goat**, **Lucy Duck** and **Treasury Wines**;
- Supporting the grow-your-own initiatives of Melbourne gardeners, **Urban Commons foodscape** is located in the NGV Garden offering classes and plenty of opportunities to get your hands dirty;
- **Community Hall** is the hub for the sharing of food secrets from Melbourne's finest chocolatiers, chefs, micro-brewers and chook breeders. Come along for sensory blind tastings and bake-offs – it's all free;
- **The Tea Room** at the NGV features an edible painter's studio with a 'build your own high tea' complete with edible canvas and paint tubes filled with gels and creams;
- Artworks in *Melbourne Now* have inspired extraordinary dishes by **Persimmon's** Executive Chef Gabriel Martin;
- **Gallery Kitchen** features some of the iconic foods of Melbourne such as the **South Melbourne Market Dim Sims**, delicious pulled pork buns and tacos;
- A sickly sweet icing-filled foyer at NGV Australia by the **Hotham Street Ladies**;
- Japanese food and bento boxes at **Crossbar Café** complement the magna inspired sculptures by Christopher Langton.



### NGV International

#### Food Trucks

This summer, enjoy a quintessential Melbourne food experience in the NGV Garden as Melbourne's well-known food trucks grace the NGV's backyard for the opening weekends. You can try something different each time you visit, with everything from gourmet burgers and rolls, tacos, Vietnamese street food, bagel burgers, BBQ ribs, pulled pork, Aussie bush tucker, BBQ, sliders, Indian and Mexican street food.

Enjoy a drink at our new garden Hedge Bar with wines and craft beers from various Melbourne beverage makers including Mountain Goat, Coldstream, Lucky Duck and Treasury Wines or feast on some sweet treats by Milk the Cow, Matrix Ice Cream and Yogurddiction.

### **Urban Commons foodscape**

As a major element of the *Melbourne Now* program, the **Urban Commons foodscape** breathes new life into the garden spaces at NGV International during summer with a dynamic productive landscape. Designed by award-winning practice Urban Commons, and merging cutting edge architecture, design, landscape and contemporary art, this project unlocks new ways to engage children with the wonders of nature and help them learn about sustainability, food production, health and nutrition.

### **Community Hall – The Menu**

The visually striking, architecturally designed Community Hall is a space dedicated to the Melbourne community. Over one hundred days it will host numerous community groups and will feature diverse cultural programming including The Menu, an extensive program to nourish your mind featuring chocolatiers, chefs, micro-brewers, bush tucker, chook breeders, blind tastings and bake-offs.

This regular tasty program for Community Hall has an extensive ‘menu’ featuring *Out of the Kitchen*, a cheeky one hour program with some of Melbourne’s hottest chefs including Shane Delia (Maha), Nicky Reimer (Union Dining), Jacques Reymond, Karen Batson (Cookie) and Guy Grossi (Grossi Florentino, Cellar Bar).

### **The Tea Room**

The Tea Room has been refurbished into a contemporary tea house that serves delectable tea cocktails. Served in delicate glass tea pots, these cocktails will be the perfect drink during Melbourne’s summer months. The Tea Room also serves large ‘ice balls’ packed with full flavors. ‘Bar Bites’ are also on offer to those wanting something quick and easy to eat between 2-5pm.

### **Build your own high tea at The Tea Room**

The timeless tradition of the high tea is being reinvigorated during *Melbourne Now* with visitors encouraged to create a DIY high tea. Given a chocolate coated edible canvas and ‘paint tubes’ filled with delicious gels, creams and pastes why not create your own contemporary masterpiece with sweet treats served on the side to make the perfect garnish.

### **Persimmon**

In the weeks leading up to *Melbourne Now*, Persimmon restaurant served up the perfect entrée, Melbourne’s Most Liveable Lunch. Curated by Shane Delia, this culinary experience featured seven of Melbourne’s gastronomic creatives who conceived two tantalising 5 course degustation menus, designed to evoke the memories and feelings of Melbourne.

Overlooking Melbourne’s best backyard and one of the central hubs of *Melbourne Now*, Persimmon’s menu has been inspired by the exhibition. Dishes designed by Executive Chef Gabriel Martin are evocative of the contemporary works in *Melbourne Now*, such as a chocolate dome covered dessert inspired by Rory Hyde’s *Bin Dome*, 2013. The Persimmon kitchen is also using edible delights that have been harvested in the Urban Commons foodscape garden.

### **Gallery Kitchen**

Gallery Kitchen’s menu reflects Melbourne’s appetite with popular items such as the iconic South Melbourne Market Dim Sims gracing the menu. And while you wait for your takeaway coffee, why not enjoy a hit of table tennis on a ping-pong table covered in detailed drawings by *Melbourne Now* artist Laith McGregor?

### **Hotham Street Ladies**

Hotham Street Ladies (HSL) is a group of five women whose work is rooted in their experiences of sharing a run-down but much-loved house in Hotham Street, Collingwood. Food is a constant presence in HSL's work, from recipe swap meets, street art and public art commissions to controversial cake entries in the Royal Melbourne Show. For *Melbourne Now* the group take baking and icing to a whole new level. Their installation *At home with the Hotham Street Ladies*, 2013, transforms the foyer of NGV Australia into an icing-bombed domestic wonderland. Their commission for kids invites children and families to photograph themselves within one of the scenes from HSL's icing- and lolly-encrusted share house.

### **The Ian Potter Centre: NGV Australia**

#### **Crossbar Café**

Inspired by Christopher Langton's larger-than-life, sculptural figures based on Manga-like super beings, Crossbar Café has a Japanese look and feel with a menu including sushi rolls and bento boxes.

*Melbourne Now* is on display at The Ian Potter Centre: NGV Australia and NGV International from 22 November 2013 – 23 March 2014. 10am – 5pm. Free entry.



Join the conversation via #melbournenow and download the free *Melbourne Now* App and ebook.  
[ngv.vic.gov.au](http://ngv.vic.gov.au)

Image caption: Build your own High Tea at The Tea Room