## Wandering OFF-Menu



We would like to acknowledge that we cook, work and gather on the unceded lands of the Wurundjeri People of the Kulin Nation. We pay our respects to their Elders, past and present – ever aware that they are the longest-living food culture in the world. Thank-you to Dean Stewart.

Long Prawn uses food to traverse ideas, find out truths and get to know each other better. We like to say we're anti-experts and with each of our events we like to learn alongside our guests. Stimulating food for boring company.

We maintain only rubbish thinking happens on an empty stomach.

@long\_prawn

Dennis Yong, the brain behind Furrmien and PARCS. His knowledge is incredibly varied and through bacteria and process as his medium creates entirely new foodstuffs.

Food supplied today will come at each stop. The snack takes inspiration from the subject and the time, turning it on its head. Invented dishes that could have existed but didn't.

@furrmien



## **JOURNEY**

## Stop 1: Enterprise Park Stop 2: Banana Alley Vaults Stop 3: Banana Alley Vaults (cont.) Stop 4: Mirka Mora mural (1986)

Stop 5: Yarra River Park Birrarrung Marr

## MENU

Food for thought from Dean Stewart and Long Prawn

Savoury 'nana fritters, banana skin ketchup

Cold eel terrine with river herbs and prawn shell worcestershire

Mirka paint sauce, ripped baguette (\*Faded Red, Barney Purple, Mustard Yellow)

Slab du Furrmien made from Borris' Panettone Miso, green tree ant and dropped breadcrumb pastry

\* Faded Red: Onion, garlic, tomato, ginger, chili, blackened tomato ketchup, Vegemite, our leftover red wine vinegar Barney Purple:Onion, garlic, eggplant, purple cabbage, pumpkin scrap miso, kombu, coconut milk, savoury yeast Mustard Yellow: Onion, garlic, zucchini, Turmeric, bread miso, kombu, coconut milk, potato

This event is part of Melbourne Design Week 2023, an initiative of the Victorian Government in collaboration with the NGV.









2023		- 2023: Long Prawn leads Wandering OFF-Menu for NGV's Melbourne Design Week
2025		2023: Degustation prices hit new heights
2022		- 2022: PARCS restaurant opens
2022		2022: Non-alcoholic drinks on the rise
		2021: Alcohol consumption rises during the COVID-19 pandemic
		2018: Needles found in strawberries from Queensland
2017	_	- 2017: 'Uluru Statement from the Heart' is created
		2013: Australia's population reaches 23 million; one of the most culturally and linguistically diverse populations in the world; Australians have over 200 birthplaces and speak over 200 languages
		2010: Macarons become the 'new cupcakes'
		2009: First series of Masterchef Australia captivates home cooks
1999	-	1999: Prime Minister Rudd apologises to the Stolen Generations
		1999: Referendum rejects prototype republic
		1999: Energy Drinks arrive in Australia
		1989: French fires, crab cakes and crocodile steaks trend
1988	_	1988: The Bush Tucker Man TV Series airs on ABC
1000		1980: The term 'foodie' is invented, New York Magazine
		1975: Flower Drum Restaurant opens in Melbourne
1971		1971 : White Australia immigration policy is abandoned
1311		1969: First Microwave oven imported
		1965: Pieteria was voted the city's best all-night pavement cafe by the University of Melbourne Architecture Faculty
4057		1956: Balzac Cafe opens with the first restaurant liquor licence
1957		1957: Government policy allowing Jews to enter is relaxed
1954		- 1954: Mirka Cafe opens in Exhibition Street
40.50	-	1947–1951: 170,000 immigrants are allowed into Australia, only 250-500 are Jewish
1950		- 1950: Pieteria opens in Banana Alley Vaults
		1945: WWII ends
		1936–1950: John Pop Pomeroy runs famous all night pie stall on Princess Bridge
		1920: Football club 'Pie Nights' and pie eating competitions become cultural mainstays
1900		1900s: Industrialised foods enter Melbourne; namely Arnotts Biscuits, IXL Jams and MacRobertson and Smalls Chocolate
		1895: Rosella Preserving Company founded, Tomato Sauce first produced in 1899
		1891: Viaduct Building (vaults) were populated with various businesses including glass and tile importers, stove works, undertakers furnishers, tobacconists, ham and bacon curers, fruit merchants and Frederick Smith's Banana Store
1891		- 1891: Herman Reich creates first commercial Banana plantations in Coffs Harbour
		1891: Sargents Pies opens store in Paddington, Sydney
		1891: The Finder's Street Viaduct built as a connection from Flinders Street Station to Spencer Street Station
1889		- 1889: The Queens Bridge built where Yarra Falls was located
		1879: Stations are linked by trail
		1859: Spencer Street and Princes Bridge open
1850		1850: Pies became a staple of the refreshment rooms, catering to those travelling by rail
		1840s: William Kin aka the Flying Pieman services Sydney
		1850s: Chinese Migrants bring Bananas to Australia
		1854: Collection of weatherboard sheds open as Flinders Street Station
1883		May 1883: City engineers use dynamite to blow up the Yarra Waterfall
		Oct 1833: "They then asked for a 'tucker' (the slang word for a meal), which was supplied." - Launceston Advertiser
		1820–1832: The Black War, a violent conflict and near-destruction of the Palawa people
1788	-	1788: Pies were included on the menu of Sydney's first Official Banquet to celebrate the King of England