

MENU:

Over seas, around mountains, down lanes

Snøhetta finds themselves strewn from Melbourne to Adelaide, eager to gather and share food and stories into the night.

### SENTIMENT IN RESPONSE

Lost somewhere between Norway and Australia. Writing home as a transmission of blurry stories, hazy memories or maybe just hot dreams, stirred up from long phone calls or obscure books left near the bed.

Hard to depict lines; in the sand blown by wind, or pleats in skin suddenly taught with a furrowed brow.

Norway and Australia also share a hazy line – an Antarctic one. Arctic neighbours etched on a map, a line which without care, will melt. Neighbours concurrently 14,000 kms apart and brushing arms in brisk, sleeting winds. While the shrink of the ice is visible, measurable and well-documented, another foundation of the sea is being increasingly exploited. Krill. Sizing just that of a paper clip, this elemental building block in the food chain is being removed and distilled into feed for mass-polluting farmed salmon and or little red pills to keep (so the marketing, not the science, purports) our minds sharp.

In building this menu, we offer sustainably sourced seafood and produce, favouring slow process over mass production.

So! One studio, one location, one night. Faced with common ecological systems to protect; a rucksack with Australian produce and norskit fare.

A narrative of duality, of the arctic ocean, edges and joining materials, structures and ecologies.

LONG PRAWN

SNØHETTA

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### ON ENTRY

- DK Oysters on a roof  
St. Helen's (TAS) w. a splash of TAX red wine vinegar
- Chappy's seasalt crisps

### TO BEGIN

- Lacto ferment and vinegar pickle plate w. rugbrød and butter

Dutch carrot	Rockmelon
Cucumber	Dilly bean
Tokyo turnip	Beetroot
Watermelon radish	Red onion
Green and red tomato	

- Pressed vegetable terrine w. Silver of the Sea (pickled herring)  
Potatoes, carrots, beets, pickled onion, grated egg

### MAIN

- Brunost cheese jaffle  
Paired w. alpine washed rind cheese
- Elephnat ear schnitzel  
Pork schnitzel served w. gribiche sauce,  
scored for sharing, zig zag lemon

### TO FINISH

- Mamé Cocoa '27 Niagara Lane brick wall'  
70% dark and 41% milk chocolate nama