

A meal that explores the migration and legacy of food plants, cooked by AUDREY SHAW and produced by LONG PRAWN.

Performances by PLANTS AND ANIMALIA and MAKIKO YAMAMOTO.

Musio arranged by NOISE IN MY HEAD.

Thursday 21 March 2019, 7.30pm
Mueller Hall, National Herbarium,
Royal Botanic Gardens Victoria,
Melbourne

O N E

BLOODY MUELLER

Bush tomato, feral celery,
sea celery salt, pepper-
berry, green olive

A tribute to the villainous botanist Ferdinand von Mueller, the namesake of Mueller Hall. Between 1857 and 1858, Mueller distributed 7,120 living plant specimens and 22,438 packets of seeds throughout the Victorian colony. His reason for doing so was much the same as that of the Acclimatisation Society, of which he was a member, set up in 1861: introducing exotic plants and animals to create a New England landscape, both for ornamentation and to "increase the productivity" of "idle" land. On his travels throughout Victoria, Mueller spread the Blackberry seed, dispersing them straight from his saddle bag, which would later become (and continues to be) one of the state's worst pests. In this way, a huge number and variety of plants migrated to Victoria.

T W O

PRESSED HERB CARTA DI MUSICA

Paper thin cracker with
native herbs

EWES MILK LABNEH

Strained sheep yoghurt with
olive oil

Sheep are the only animals that cannot be fed via feedlot; they get anxious in large crowds, just as we do. By virtue of this, they roam and mow indiscriminately, trampling the land with their heavy hooves and grazing on everything in their path. It is the introduction of livestock, such as sheep, that has led to the decimation of the Yam Daisy, a previously abundant, nutritious vegetable, now endangered.

T H R E E

MACADAMIA AJO BLANCO

Chilled macadamia and
bread soup

PIE FOR TWO

Warrigul greens and fennel
frond gratin

NATIVE AND INTRODUCED
GREEN SALAD

Shallot vinaigrette

Fennel is among the list of plant species brought to Australia by the English at the time of invasion on the First Fleet and subsequent vessels. This list has been gleaned from Alan Frost's compilation of letters and records entitled 'Sir Joseph Banks and the transfer of plants to and from the South Pacific' (1993). These plants arrived in the form of seeds, immature plants and cuttings. Many more would have arrived privately, for medicinal, agricultural and decorative purposes. More still would have arrived as stowaways; seeds hitching a ride by nestling amongst animal fodder.

F I V E

STRUFFOLI

Honey dough dusted with
blackberry and native
rosemary

A nod to Melbourne's migrant past and present. An Italian dessert cooked on-site by locally based, Georgian baker Boris Portnoy of All Are Weloome Bakery, with Honey Fingers honey from Zhu Ohmu's hive in East Brunswick. Robbed 18.03.2019 | Extracted 19.03.2018 | Served 20.03.2019

"We selected this variety as it is a typical local, summer-season, polyfloral, urban honey. From Coburg to Carlton, Melbourne's botanical nectar kind of tastes like this once bees have processed it. While some parts of rural Victoria are in drought or have suffered terrible fires, by contrast the urban landscape is surprisingly stable and bee-friendly - it is a landscape cultivated by humans that is well watered, free of broadacre agricultural chemicals, is bushfire free and full of botanical diversity; of both native and exotic plants. The urban forest sustains life - some of the tallest flowering plants in the world (eucalyptus trees) flower throughout summer, and lovingly cared-for backyard flower- and vegetable-beds provide bees pollen and nectar

A N I N V E N T O R Y
O F F O O D P L A N T S

INDIGENOUS
ENDEMIC TO MELBOURNE

Existed in the pre-colonial landscape, and were common to Melbourne

- Saltbush
- Warrigul greens
- Sea celery

INDIGENOUS
AUSTRALIAN

Existed in the broader Australian pre-colonial landscape

- Macadamia QLD
- Pepperberry TAS
- Sage NSW
- Bush tomato NT and SA

INTRODUCED
NATURALISED

Not Indigenous to Australia but have since spread into the wild and can be sustained without human intervention

- Rosemary
- Sorrel

INTRODUCED
INVASIVE

Naturalised plants considered to be a weed or pest because they crowd out or displace Indigenous species

- Fennel
- Blackberry

INTRODUCED
FARMED

Non-Indigenous, exotic plants that are cultivated in Australia

- Potato
- Tarragon

(and in return bees pollinate and increase lemon tree yields and help flowers seed so that next season they may bloom again). And, unlike some cities like London or Paris or New York - where there are perhaps too many urban beekeepers and not enough urban plants, and some bees are malnourished due to nectar scarcity - Melbourne currently has a nectar and pollen load capable of sustaining some of the happiest and healthiest honeybee populations in the world. Australia is the last continent to be free of the varroa mite (varroa destructor) and the associated and well documented Colony Collapse Disorder it brings with it. Please take a moment to enjoy the fact that you are eating honey made by bees living in the last golden age of beekeeping on planet Earth.”

- HONEY FINGERS

S I X

HUNTED + GATHERED CHOCOLATE
Pepperberry and salt slab

BOUQUET GARNI TEA
Fresh bundled sage, mint, tarragon

EVERYDAY COFFEE
Filter coffee plus milk and sugar

Plant installation by CECILIA FOX with foliage from the ROYAL BOTANIC GARDENS VICTORIA green waste pile.

Food and beverage partners:
HUNTED + GATHERED
EVERYDAY COFFEE
CAPI

Table linen contributors:
BRITTANY ROUSE
KLOKE
ARNSDORF
KUWALL
PAGEANT

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