

Excuse me Sir, there is
a hair in my soup.

TarraWarra Museum of Art
Thur 25 November 2021

PractiseStudioPractise
Brendon Lee, Cammi Louis

Lobster Diver

● *Byrdi*

*Distilled sea lettuce, strawberry
gum, lactose fermented lilly
pilly, southern rock lobster,
salted davidson plum*

*Garnished with fried tapioca
crisp dusted with salted davidson
plum and rock lobster oil*

Sweet yet spiny. This cocktail responds to the balance of emotions we feel when looking at Piccinini's work.

Chemically speaking, strawberries and lobster are quite similar. And while the pairing of something fruity and sweet with something seafood and savoury like lobster is a little disconcerting, it works. Just like the fleshy forms, it is familiar yet reconstructed, both comforting and confronting.

Gallus gallus domesticus
and zea mays soup

Chicken and corn soup

Hors-d'œuvre of
the overlooked

*Crisp, cabbage and
kangaroo tartare*

Homes for rent

*Smoked button mushrooms
in green butter served
within a snail shell*

Guests are handed a soft paper bowl with a lump of gelatinous chicken stock. Throughout, hair like yet edible strands of chili make for a visceral sight. A hot corn consomme is poured over the mass, rendering it smooth, and easily sipped.

There is a fecundity in both of these ingredients which we found humble and interesting. The cabbage, grown to obscene sizes (62kg!) reminds us of human's strangest endeavours.

Further, we anthropomorphize these little beauties, imagining that babies sprout within. Meanwhile our most accessible and perhaps sustainable meat remains quite unnurtured and unfavoured. Together they form a symphony of human peculiarity.

From famine to fine dining snails are a miraculous food source. One might imagine what a snail's footprint looks like, and sustainably speaking it is very small.

As an alternative to common livestock the snail is lower emitting and eats a range of organic waste matter. Yet here the snail has left its home and we have imagined, like all good fungi does, a mushroom has taken refuge.

A considered vessel

Savoury popcorn sphere

Dipped chimeras

*Hunted & Gathered chocolate
fondue with dipped pineberries*

The Mandarin Orange

● *Lucy Whitlow (Osteria ilaria)*

*An entirely edible mandarin
filled with ricotta cheesecake
put between two thin spent
coffee ground cookies*

Within Patricia's studio glances to this corner or that shelf reveals fascinating discoveries. A flesh toned slug, or a room full of hair and eyeballs. Among largely organic and functional materials was an outlier, a brightly packaged popcorn box; family sized of course. This mouthful, a savoury corn pop.

Pineberry is a hybrid cross from *Fragaria chiloensis* and *Fragaria virginiana*, a true chimaera of the fruit world. The interception and cross-breeding of plant species is exceptionally common. Sadly this process is largely held by large corporations who then copyright breeds, it is largely corporations that manage this process, not chefs, not farmers. This dish hopes to start the conversation that this process should be democratic and welcomed. Food that can grow better, with less water, within our apartments is all possible through food chimaeras.

A mandarin is actually just a type of orange. Plucked off a tree, plump and oblate. This citrus morsel is not round from the sun however, it is filled with fresh ricotta. A synergy of unexpected flavour and reward.

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