

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

MENU

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| Stop 1: Enterprise Park | → | Food for thought from Dean Stewart and Long Prawn |
| Stop 2: Banana Alley Vaults | → | Savoury 'nana fritters, banana skin ketchup |
| Stop 3: Banana Alley Vaults (cont.) | → | Cold eel terrine with river herbs and prawn shell worcestershire |
| Stop 4: Mirka Mora mural (1986) | → | Mirka paint sauce, ripped baguette (*Faded Red, Barney Purple, Mustard Yellow) |
| Stop 5: Yarra River Park Birrarrung Marr | → | 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.



