
NGV NEWS

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National
Gallery of
Victoria

Friday 11 October

Rowland by Shane Delia curate Melbourne's Most Liveable Lunch for *Melbourne Now* at the NGV

In the count down to the National Gallery of Victoria's landmark *Melbourne Now* exhibition, experiential culinary concepts provider, Rowland by Shane Delia has announced the perfect entrée - **Melbourne's Most Liveable Lunch**.

Curated by chef Shane Delia, Melbourne's Most Liveable Lunch will showcase an iconic, Melburnian culinary experience from November 11 through to November 22.

By assembling some of the most creative chefs Melbourne has to offer for this tantalising degustation lunch of five courses, Delia says he wants to "remind us all why Melbourne has been voted the most liveable city in the world three years running."

Today Rowland by Shane Delia and the NGV announced five of the seven culinary creative joining Delia to dish up Melbourne's Most Liveable Lunch; Scott Pickett (Saint Crispin), Darren Purchase (Burch & Purchase), Benjamin Cooper (Chin Chin), Sean Donovan (The Station Hotel) and World Barista Champion Matthew Perger (St Ali).

These culinary creatives will each present one dish, inspired by Melbourne icons such as "street art & laneways", "luna park", "basement hideaways", the iconic South Melbourne Markets Dim Sim and more.

"Over two weeks, we'll present two dynamic 5 course menus designed to evoke memories and feelings of what it's like to live in or visit Melbourne," said Delia.

The first 5 course menu (\$120 per person) will run from November 11 through to November 16 from 11am until 3pm each day. The second 5 course menu will be available from November 17 through to November 22. A "business trip" 2 course offering will allow guests to select which two dishes from the menu for \$55 per person.

Bookings for Melbourne's Most Liveable Lunch can be made via Persimmon on 03 8620 2434 or via the NGV website (www.ngv.vic.gov.au).

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ABOUT MELBOURNE NOW

Melbourne Now is the largest and most ambitious project to be undertaken by the National Gallery of Victoria showcasing works by over 300 artists. The exhibition will be on display at both The Ian Potter Centre: NGV Australia and NGV International from 22 November 2013 – 23 March 2014. 10am – 5pm. Free entry.

ABOUT ROWLAND BY SHANE DELIA

Peter Rowland Catering is a privately owned Australian company, which commenced in 1962 by its Founder, Peter Rowland OAM.

In September 2013 trail-blazing chef Shane Delia and Peter Rowland Catering joined forces to form a new business partnership, *ROWLAND by Shane Delia*. As a new arm of Peter Rowland Catering, *ROWLAND by Shane Delia* sets a new benchmark for original, forward-thinking, creative excellence in experiential culinary concepts.

The collaboration sees Shane Delia and his creative support team provide creative consultancy for corporate, private and major events delivered by Peter Rowland. Bringing more than just a Shane Delia menu, *ROWLAND by Shane Delia* showcases creatively inspired event concepts that extend to all touchpoints from beginning to end of the guest experience.

ROWLAND by Shane Delia will be officially available to partner with national corporate, private and major events hosted in 2014.

ABOUT SHANE DELIA

The award-winning chef and restaurateur is best known for his original culinary style of cooking, which has fascinated diners at his Melbourne restaurant, Maha, for years. You'd be hard-pressed to find a chef who is more committed to a life philosophy of 'strength in hospitality'. But there is more to this ambitious Maltese-Australian than the delectable food he creates in his restaurant.

As the star and creative force behind his own TV program *Shane Delia's Spice Journey* on SBS, the author of a popular cookbook, a passionate ambassador for charity and keen sports fan, Shane is a hard-working entrepreneur with his eyes firmly focused on national and international collaborations.

www.shanedelia.com.au

ABOUT DARREN PURCHESE

Darren Purchase is the owner and pastry chef of the hugely popular 'Burch & Purchase Sweet Studio' in South Yarra. His Sweet Studio has quickly gained a reputation for being one of the most original and innovative dessert shops in Australia.

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Originally from the UK Darren now calls Australia home and opened his first store in 2011. The studio focuses on new and unique dessert combinations fusing science with sweetness and his celebration cakes are much sought after.

www.burchandpurchese.com

ABOUT SCOTT PICKETT

Much awarded chef and restaurateur, Scott Pickett appeared to be a talent from an early age and during his career has worked with Philippe Mouchel (Brasserie), Donovan Cooke (Ondine), Philip Howard (The Square in London) and held the position of Executive Chef at The Point Restaurant in Albert Park.

Most recently, after an extremely successful tenure at The Point, Scott decided to realise his dream and opened his first restaurant venture, *The Estelle* in Northcote. Having received a coveted chef's hat in The Age Good Food Guide in only its first year, whilst also being nominated for 'Best New Restaurant', the Estelle is definitely a valued addition to Melbourne's vibrant and eclectic food scene. Two years on the Estelle is popular with locals and destination diners.

Pickett has recently launched new venture, *Saint Crispin* at 300 Smith Street, Collingwood in partnership with chef restaurateur Joe Grbac who also trained at *The Square* with Philip Howard.

www.estellebarkitchen.com.au

www.saintcrispin.com.au

ABOUT MATTHEW PERGER

Matt Perger is a Barista, Roaster, Cupper, Innovator and Competitor. His work within the St Ali Family revolves around quality control and education with a strong focus on consistency, scalability and thorough scientific method.

Well known as the 2012 World Brewers Cup Champion, he has also placed 2nd and 3rd in the 2013 and 2011 World Barista Championships. Rather than following trends to achieve success, he treats each competition as an opportunity to display challenging new ideas and techniques to the world.

www.stali.com.au