

# Melbourne Ring Cycle 2016

ARTS CENTRE MELBOURNE

## FOOD & BEVERAGE EXPERIENCES



# Complete your Ring Cycle experience

Arts Centre Melbourne eagerly awaits the return of The Ring Cycle this November, as Opera Australia is set to stun the world with an astonishing Wagnerian showcase. My culinary team wants to complete your experience with dining packages inspired by the lavish world of The Ring Cycle.

Just like an evening at the opera, we have dining packages to heighten your senses and expand the mind – whether you dine like a king with the Königsmahl four-course degustation, or opt for elegant three-course dinners in The Pavilion or Café Vic.



The menu will change for each night of the cycle – allowing you to enjoy a range of exquisite meals. Please note that for *Das Rheingold*, the meals will be served pre-performance rather than at interval.

You can also pre-book a hamper to enjoy at your own pace, enjoy our modern Australian cuisine in The Barre or pick up an ice-cold German wheat beer and a Nürnburger sausage at one of our pop-up eateries.

Specifically timed to fit around the performances and within intervals, your culinary adventures will invite you to explore our beautiful venues and see new places, whether you are regular at Arts Centre Melbourne or not. Conveniently located close to the theatre, you won't miss a minute of the action.

A handwritten signature in white ink, which appears to read 'Darryl Hand'. The signature is stylized and fluid.

**Darryl Hand**  
**Executive Chef**  
**Arts Centre Melbourne**



## How to book

|  |   |
|--|---|
| Online   | <a href="https://artscentremelbourne.com.au/ringcycle">artscentremelbourne.com.au/ringcycle</a>         |
| Phone  | 1 300 182 183<br>Monday to Saturday, 9am – 8.30pm AEST  |
| In Person  | Theatres Building Box Office, Level 5.<br>Open Monday to Saturday,<br>9am – 8.30pm & Sunday 10am – 5pm. |
| For tickets to performances of The Melbourne Ring Cycle please visit <a href="https://opera.org.au">opera.org.au</a> |   |

### Dietary Requirements

There is a range of vegetarian and gluten-free options available. If you have any additional special dietary requirements, please email us with your booking details:  
[foodandbeverage@artscentremelbourne.com.au](mailto:foodandbeverage@artscentremelbourne.com.au)

### Seating

If you would like to sit and dine with another guest, please email us with your booking details and the names of the guests:  
[foodandbeverage@artscentremelbourne.com.au](mailto:foodandbeverage@artscentremelbourne.com.au)

### Access

Please call (03) 9281 8503 to discuss your access requirements.

# Ein Königsmahl A King's Feast

**THE HUGH WILLIAMSON ROOM**  
LEVEL 7, THEATRES BUILDING

**\$250 per guest, per meal**

+ \$7.95 transaction fee per booking

Pure indulgence, the King's Feast starts with a glass of champagne from the finest of houses, before guests are taken on a four-course degustation journey matched to some of Europe's most celebrated wines. Dinner will then conclude at second interval with a Ring Cycle themed dessert, created by our pastry chef Ferdinandus, and accompanied by a glass of sweet indulgence. King Ludwig himself would not have dined any better.

For *Das Rheingold* the meal will be served pre-performance and will commence at 5pm.

Menus will change for each performance, showcasing a variety of Victoria's best food and wine with vegetarian options available. Detailed menu available at [artscentremelbourne.com/ringcycle](http://artscentremelbourne.com/ringcycle)

## EXAMPLE MENU

### First Course:

Montgomery cheddar shortbread, truffle cream cheese and chives  
*Pol Roger Brut NV*

### Second Course:

Oak smoked salmon, apple puree, horseradish and red vein sorrel  
*Domain William Fevre Montmains Premier Cru Chablis*

### Third Course:

Cured duck prosciutto, pressed leg and confit salad with Castelfranco and cherries  
*Louis Jadot Beaune Les Theurons Premier Cru*

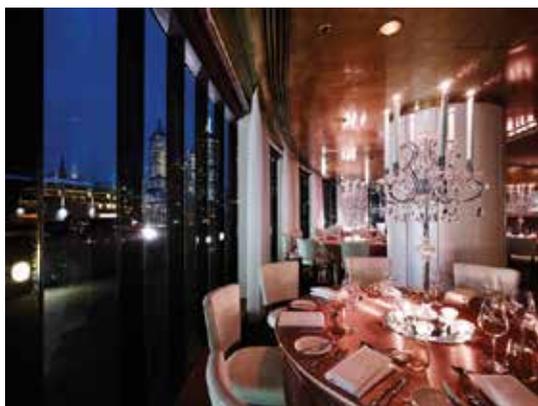
### Fourth Course:

Petuna ocean trout feuilles de brick, sorrel, mushrooms, salmon roe, sea foam and baby celery  
*Argiano Brunello di Montalcino D.O.C.G.*

### Dessert:

Elements of opera – gold leaf ganache rings, almond crumble, espresso ice cream, cardamom mousse and chocolate glass  
*Chateau Rieussec*





## Speisen unter den Sternen Dine Amongst The Stars

### THE PAVILION

LEVEL 8, THEATRES BUILDING

**\$140 per guest\***

+ \$7.95 transaction fee per booking

\*Receive a 10% discount when you book for groups of 10 or more.

With panoramic views of the city and a broad sweeping elegance, The Pavilion has some of the very best views of Melbourne. During the interval enjoy a three-course meal matched with premium wines from the local region by our Sommelier.

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#### EXAMPLE MENU

##### Sparkling:

*Quartz Reef Vintage 2007*

##### Entree:

Vitello tonnato: sliced veal back strap, confit tuna mayonnaise, poached egg, crispy caper and herb salad  
*Greywacke Wild Sauvignon Blanc*

##### Main:

Pan seared duck breast, potato boulangère, baby leek, duck leg tortellini and orange scented jus  
*Giant Steps Gladysdale Vineyard Pinot Noir*

##### Dessert:

Assiette - Mini éclairs, cherry baked cheesecake and apple strudel  
*Hollick The Nectar*

# Die Einfache Kunst des Genießens

## The Simple Art of Enjoyment Package

### CAFÉ VIC

LEVEL 6, THEATRES BUILDING

**\$110 per guest**

+ \$7.95 transaction fee per booking

For dinner in elegant surroundings, book either pre-show for *Das Rheingold* or during the first interval for *Die Walküre*, *Siegfried* or *Götterdämmerung*. Relax with a glass of Australian sparkling wine and Chef's selected canapés on arrival. Then enjoy a deliciously light entrée, a more robust main course, and two glasses of Australia's finest wines. Finish with variations on the Opera cake theme.

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#### EXAMPLE MENU

##### Entrée:

Escabeche of Harimasa kingfish, shaved heirloom carrots, watercress and yuzu sesame seeds  
*Mt Langi Ghiran*  
*Langi Riesling*

##### Main:

Aged Angus tenderloin, Paris mash, first pick greens and truffle jus  
*Xanadu Stevens Road*  
*Cabernet Sauvignon*

##### Dessert:

Opera cake: Summer Version, with white chocolate and raspberries and a touch of silver  
*Yarrabank Brut Cuvee*  
*Vintage 2009*





## Siegfried's Picknick Korb Siegfried's Hamper

**COLLECT FROM LEVEL 6, THEATRES BUILDING**

**\$80 per hamper for two**  
+ \$7.95 transaction fee per booking

A selection of savoury and sweet gourmet tastes for two, the Siegfried Hamper is designed to be enjoyed at your leisure prior to the show or during interval. There will be spaces near the theatre for you to sit and enjoy an impressive spread including pâtés, rillettes with brioche croutons, baguettes, gourmet salads, artisan cheeses, fresh fruit and homemade sweets – perhaps a black forest pannacotta or a Sacher torte. Also included in each hamper is a piccolo of red and white wine.

Hamper inclusions will change for each performance showcasing a variety of gourmet tastes. Vegetarian options are available and all breads are gluten free. Detailed menu available at [artscentremelbourne.com/ringcycle](http://artscentremelbourne.com/ringcycle)

### **EXAMPLE HAMPER**

#### **Starter:**

Rabbit and pork rillettes with red cabbage jam, crackers and hot mustard

#### **Sandwich:**

Poached lobster, vanilla bean mayo, wild rocket and crispy prosciutto in brioche rolls

#### **Salad:**

Pansy and chicken tossed salad with raspberry, mint, walnut and cabbage

#### **Cheese:**

Tarago triple cream with oat biscuits and dried pear

#### **Fruit:**

Figs and star fruit

#### **Sweet:**

Sacher Torte  
*Brancoff Estate Sauvignon Blanc and Mt Langi Ghiran Billi Billi Shiraz*

# More to eat and drink during Ring Cycle

## VARIOUS SPACES

### ARTS CENTRE MELBOURNE PRECINCT

Roam through Arts Centre Melbourne's red velvet foyer space and you will discover a Germanic variety of appetisers, snacks and more substantial sustenance. Bavarian sliders, pretzels and sweets will be on offer as well as sausages and German-style beers produced by Australian brewers.

Our foyer bars will also be in full flight with tapas, small plates, coffee and drinks on offer at the State Theatre foyer bars, Mezz Bar and Allegro. Or take advantage of the springtime and enjoy light meals and drinks alfresco at Cento out on the forecourt.

For alternative dining experiences, book in to dine at one of the restaurants beside Hamer Hall. There's modern Japanese at Saké, all-day Italian at Fatto or pizza and tapas at Teatro.





# The Barre

**ARTS CENTRE MELBOURNE'S NEWEST BAR AND EATERY**  
LEVEL 6, THEATRES BUILDING

The Barre is a sleek new space offering a touch of luxury, a hint of showmanship and striking the perfect balance. You will find a sophisticated range of modern Australian fare, some with subtle operatic and Germanic influences, craft beers and wines.

Please note, The Barre does not take bookings so we suggest visiting early before your show to enjoy a meal.



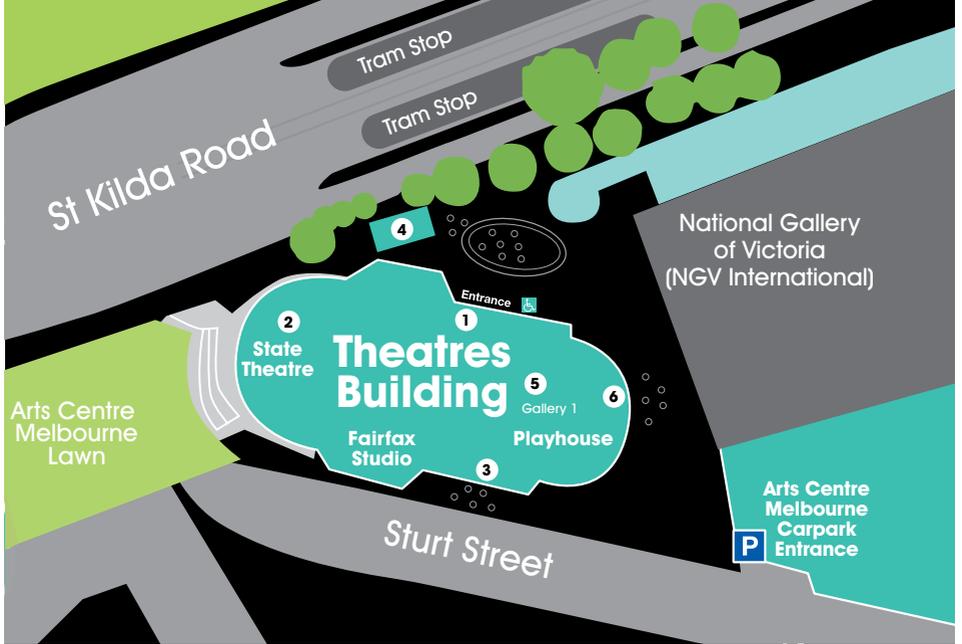
# Performance times

Our dining packages have all been designed to fit in within the performance schedule. Each option has been specifically timed to fit with the interval so that you can get back to your seat in plenty of time.

| OPERA           | START | 1ST INTERVAL    | 2ND INTERVAL | FINISH  |
|-----------------|-------|-----------------|--------------|---------|
| Das Rheingold   | 7pm*  | -               | -            | 9.30pm  |
| Die Walküre     | 5pm   | 1 hour & 15 min | 40 minutes   | 10.40pm |
| Siegfried       | 5pm   | 1 hour & 15 min | 35 minutes   | 10.50pm |
| Götterdämmerung | 4pm   | 1 hour & 30 min | 35 minutes   | 10.40pm |

\*Das *Rheingold* pre-show dining available from 5pm





1=Hugh Williamson Room. 2=The Pavilion. 3=Café Vic. 4=Cento. 5=Allegro. 6=The Barre

## Supporters

## OPERA AUSTRALIA

Melbourne Ring Cycle Principal Supporters  
Maureen Wheeler AO and Tony Wheeler AO

Melbourne Ring Cycle Major Supporters  
Hans and Petra Henkell | Anonymous (1)

OPERA AUSTRALIA PRINCIPAL PARTNER



OPERA AUSTRALIA GOVERNMENT PARTNERS



VENUE PARTNER



