

Italian flavours take centre stage at *La Traviata* on Sydney Harbour

27 March – 26 April 2020 | Fleet Steps, Mrs Macquaries Point



The food line-up for the 2020 Handa Opera on Sydney Harbour – *La Traviata*, has been announced, with Italian flavours to shine.

The premium harbourside setting will be transformed into a pop-up outdoor theatre, complete with bars, restaurants and tiered seating that highlights the spectacular Sydney city skyline. From premium to casual eats, the five different restaurant and bar areas ensure all guests are catered for. Each venue will showcase Italian-inspired dishes in celebration of the return of Verdi's iconic opera, *La Traviata*.

The Travel Associates **Platinum Club** is pop-up dining at its finest: a stunning dining room, bar and lounge set amongst the tree tops and featuring spectacular Sydney Harbour views. Celebrate a luxurious evening for two, have a memorable night out with friends or impress clients at the Travel Associates Platinum Club. Indulge in an exclusive three-course sit down dining experience, complete with table service and matched with premium Tyrrell's wines. The Fresh Collective's award-winning chefs have designed a set menu featuring dishes such as *Olive oil poached salmon, compressed cucumber, oyster leaf, garden peas, spanner crab* to start, followed by *Slow roasted Cowra lamb, pumpkin, wild mushroom, fermented buckwheat, truffled chestnut* and to finish, *Caramel sable, white almond mousse, roasted rhubarb, strawberries, rose petals, baby basil*.

Also on offer in the Platinum Club is the **Buffet Selection** which this year draws inspiration from traditional Italian dishes. Graze your way through *Amalfi-style seafood salad, fregola, fresh herbs and extra virgin olive oil, Porcini-rubbed roasted beef salad, giardiniera and corn shards* and *Butter-baked pumpkin, sage, salted ricotta and pine nuts*. Be sure to save room for desserts like *Sicilian blood orange curd tart, Panettone pudding with cinnamon and dried citrus* and *Dark cherry and dark chocolate brownie*. Whilst working your way through the buffet, waiters are on hand to top up your glass from a select range of Tyrrell's wines. Reservations for the Travel Associates Platinum Club are essential.

For a more laid-back option, head to the **HSBC Northern Terrace** for some of the best views on site. Enjoy a relaxed pre-show dinner with a choice of Italian-inspired hot, cold and dessert selections including *Roasted tomato and buffalo mozzarella frittata with tomato relish, Eggplant and lentil parmigiana baked with parmesan and basil* and *Pesto-cruste Tasmanian salmon fillet with fresh lemon*.

Keeping in theme, this year the **Southern Terrace** will feature its very own Pasta Bar. Indulge in *Rigatoni tossed with slow cooked lamb, green olives and gremolata, Penne and caponata or Farfalle with smoked salmon, green peas and mint in a light cream sauce*. Dessert is sure to be a highlight with the likes of *Torta de Verona* and *Dark chocolate mousse with espresso and praline*.

Northern Cantina is the place to meet friends pre-show for share plates, substantial mains and delicious desserts. Share plates include *Veal and pork polpetti, tomato sugo, shaved parmesan and Roasted pumpkin arancini, fried sage, saffron yoghurt*. Choose from mains such as *Red wine-braised beef, thyme, green peas, mashed potato and Rosemary-rubbed lamb shank, cannellini beans and gremolata*. Best of all, order your food and sit directly on the waterfront to enjoy sunset over Sydney Harbour.

Situated on the southern end of the site, the **Qantas Garden Bar** highlights this year's Italian theme with a selection of pizzas. Baked in a ceramic-based pizza oven, imparting a light, smoky flavour and light char to the base, toppings include *Italian pork sausage, basil, bocconcini and Chicken, roasted pumpkin, ricotta, oregano*. Other savoury and sweet snacks are also available pre-show but be sure to drop in at interval for *Sugared bomboloni drizzled with chocolate hazelnut sauce*.

There's no need to roam far for food and drinks with satellite **Sparkling & Oyster Bar** carts situated throughout the venue. Enjoy *Sydney rock oysters, prosecco mignonette and lemon* or an *Artisan salumi selection with pickled vegetables, crusty bread* and a glass of bubbles in hand throughout the evening.

To complete this memorable night out, guests can arrive at the site by water taxi. Pick up points are around Sydney Harbour, dropping guests at Andrew (Boy) Charlton Pool, just metres from the entrance to Handa Opera on Sydney Harbour.

Handa Opera on Sydney Harbour is supported by the NSW Government via its tourism and major events agency Destination NSW and Dr Haruhisa Handa through the International Foundation for Arts and Culture.

The Travel Associates Platinum Club Pre-Performance Dinner \$225 (from 5:30pm) Pre-Performance Buffet \$130 (from 6pm) Interval Macaron Tasting Trio \$49

HSBC Northern Cantina
Prices range from \$9-27

Northern Terrace
Prices range from \$9-30

Southern Terrace
Prices range from \$9-20

Qantas Garden Bar
Prices range from \$9-15

March 27 – April 26 Performance begins at 7:30pm. Site opens at 5pm for bar and restaurant venues

Bookings

Tickets from \$99 (fees may apply)

Group and concession prices available for most performances

Opera Australia Box Office | 02 9318 8200 | www.opera.org.au

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