Melbourne for witches and wizards

It’s year two for Harry Potter and the Cursed Child in Melbourne. To celebrate, take yourself out on a full-day adventure based on your Hogwarts house: Gryffindor, Slytherin, Hufflepuff or Ravenclaw

Slytherin

The Slytherin common room has a view into the Black Lake and the magical creatures therein, so you’ll be right at home at Sea Life Melbourne Aquarium, which includes a giant shark tunnel. National Gallery of Victoria has a killer fashion collection, sure to appeal to Slytherin sensibilities. Classy but never gaudy, with Champagne by the glass, French Saloon is your perfect lunch spot. Cunning and problem-solving are some of Slytherins’ strongest traits, which is why you should head to Woodbury Escape Rooms. All witches and wizards should see Harry Potter and the Cursed Child, and because the show could be called Harry Potter and the Redemption of Slytherin, it’s perfect for the descendants of Salazar. Underground, secret, filled with French Champagne – are we describing the Slytherin common room or Bar Margaux? The Hotel Windsor has elegance, class and a noble lineage – just like the members of the most misunderstood of Hogwarts houses.

Hufflepuff

Hufflepuffs love to eat, so kick off your Melbourne adventure at Queen Victoria Market, a wondrous labyrinth filled with fresh produce, knick knacks and food – oh-so-much food. Make Professor Sprout happy and head out on the Aboriginal Heritage Walk of the Royal Botanic Gardens. Time for lunch! And you can bet your bottom galleon that Hufflepuffs would enjoy the hummus-laden Israeli street food at Miznon. Be like famous Hufflepuff Newt Scamander and seek fantastic beasts at inner-city Collingwood Children’s Farm. Comfort food is what all Hufflepuffs crave, and there’s no better comfort food than pasta at Tipo 00. Hufflepuffs might not play a huge role in Harry Potter and the Cursed Child, but in true Badger style, they’re supporting their friends. Retire after the show to the DoubleTree by Hilton hotel on Flinders Street: your stay starts, as so many fantastic things do, with a cookie.
Enough is enough. Find out what you can do, right now, to aid bushfire-ravaged communities, to make the most of Melbourne sustainably, and help avert climate disaster. p13

It's time...
...to take action on climate change
WE LIKE TO have fun at Time Out. We’re here to tell you about new events, outlandish bars, delightful musicals, must-watch films... But when something threatens the ability for people to go out and enjoy their cities, it’s time to speak up. The bushfires this summer were horrific. Thirty-three people died, 18.6 million hectares burned, 5,900 buildings were destroyed and an estimated one billion animals perished. Although the immediate threat is over, there’s no telling how long the recovery will take. And when we were discussing the theme for our autumn issue, it was clear there was only one topic we wanted to focus on. Affected communities need our support, and even if you can’t donate money right now, we’ve laid out ways you can help those directly affected by the bushfires on page 24. In our Travel section, we’ve also suggested itineraries for trips out to East Gippsland and the High Country (two of the hardest-hit Victorian regions), which are not only incredibly beautiful, but open and waiting for visitors following a dire summer (p48).

But we know this isn’t about just one calamitous event. The climate is changing and the bushfire risk is getting worse. We, both as individuals and as a company, have to do something. In this issue we’ve set out 41 different ways to live more sustainably in Melbourne (p13). You can learn how to recycle properly (p10), understand how green your local council is (p20) and learn about an Indigenous youth movement fighting for climate justice (p23).

We’ve even picked out some of our favourite sustainable restaurants around Melbourne (p36), so you can feel better about your next night out. And yes, this magazine is printed on sustainably sourced paper (and we’re switching to 100 per cent recycled from next issue). We know each of these actions individually won’t change things, but if we all pledge to make better, more sustainable choices, we’re on the right track.
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THE EAST GIPPSLAND town of Mallacoota is bringing back its seafood festival this April. Despite the town being hit hard during the 2019-2020 summer bushfires, festival organisers have decided to go ahead with the festival and are encouraging visitors to come with an #emptyesky – a hashtag campaign that asks tourists to visit fire-affected regions to stock up on local produce and help boost local economies. The festival aims to showcase both the region’s seafood industry and Indigenous culture, with something for gourmands through to families.

**Wild Harvest Seafood Festival**


---

**Lightscape**


**Bran Nue Dae**

This classic Australian musical about a runaway Aboriginal teenager is returning to Melbourne for a 30th anniversary tour. Jun 12-Jul 12.

**Free from and Allergy Show**

Learn about foods that are free from things like gluten, dairy and nuts at this inclusive, allergy-friendly expo. Jul 17-19.

---

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Zookeeper in a bushfire zone

Fiona Melvin
Life science manager, Australian Bush precinct, Melbourne Zoo

Zookeeping is a very competitive field
“There’s not many jobs, let’s put it that way. People also stay around for a really long time. I’ve been fortunate enough to work with incredible individuals who have been around for over 30 years.”

How zookeepers became involved in wildlife care during the crisis
“I went to Mallacoota [in mid-January] to support the vet team by caring for the patients – mainly koalas – that came into the triage centre. This was quite a diverse role and included everything from setting up for the animals, helping treat them, feed them, occasionally bandaging them and cleaning their enclosures. I also helped the Department of Environment, Land, Water and Planning find injured animals in the bushfire zone and bring them back to the triage centre for critical care. And I was also able to help transport some koalas who had been rehabilitated back to homes in the wild.”

Koalas are cute, but let’s not forget about all the other affected animals.
“It’s hard because the fires have drastically affected so many other individual species and smaller groups, like birds. It was quite interesting for me, going into site and being a bird person, and not seeing any birds.”

Donating money is a good way to fund relief efforts.
“It’s about funding the efforts for the people who have the direct skills to help out. So for Zoos Victoria, that’s the Bushfire Emergency Wildlife Fund and then also for long term, maintaining the focus on animals. We have to reintroduce these animals into their natural habitat, and that would require quite a bit of work at those sites.”

The response from the community was incredible.
“In Mallacoota, we found an amazing community who were incredibly supportive of us being there and really wanted to show that they were there to help if they could help in any way. So it was quite a humbling experience.”

Don’t ask a zookeeper to pick a favourite animal.
“That’s a hard one! I try not to be biased because I obviously work with quite a lot of animals. But... it’s really hard not to fall in love with a koala, I’m not going to lie.”

Overheard any outré exchanges?
Tweet us @timeoutmelbourne #wordonthestreet
GET INSPIRED WITH OUR NEW CATALOGUE ONLINE NOW!

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A DUMMIES’ GUIDE TO...

Recycling

Are you doing it right? Find out here

- **Coffee cup**
  - Lid in recycling, cup in bin
  - Wash the lid and put it in recycling, but the cup itself has to go into the bin.
  - Better yet, bring a reusable cup with you, and if you forgot, have your coffee at the café. What’s five minutes?

- **Plastic bag**
  - Recycle at a REDcycle centre
  - You can’t put it in a normal recycling bin (bubow, don’t put your recycling out in a plastic bag!), but you can bring soft plastics to a REDcycle centre. Coles and Woolworths offer this service too.

- **Aluminium foil**
  - Recycle bin
  - Scrunch that baby up and pop it in normal recycling. Balls of aluminium foil are easiest to recycle if they are bigger than a golf ball, so save ‘em up until you have critical mass.

- **Pet food wrappers from sachets or logs**
  - Recycle at a REDcycle centre

- **Battery**
  - Recycle at a participating Aldi or Batteryworld

- **Pens**
  - Rubbish
  - Soz.

- **Pyrex**
  - Rubbish
  - We’re assuming it’s broken.

- **Polystyrene**
  - Recycling bin

- **Deodorant can**
  - Recycling bin
  - Ah! The sweet smell of sustainability.

- **Takeaway food container**
  - Wash and put it in the recycling.
  - Better still, use Returnr (returnr.org) or Trashless Takeaway (trashless takeaway.com.au) to find where you can bring your own containers.

- **Broken appliance**
  - Recycle
  - Find your nearest centre here: maps.sustainability.vic.gov.au/e-waste/

**What to do with this magazine when you’re finished**

You could recycle it, of course. But reusing is actually better for the environment

1. Give it to a friend so they can also read about all the cool stuff to do in Melbourne.

2. Use it to line a birdcage or litterbox.

3. Wrap gifts in it.

4. Use it as a hat in case of inclement weather.

5. Use it as a fan in case of another kind of inclement weather.

6. Make a collage out of the pictures in a crafternoon.

7. Keep it and reread it when you think, ‘what was the name of that app again?’

8. Cut out the letters and make a ransom note.

9. Make a paper boat like Georgie in *It* (avoid drains).

For more info on what goes where, visit sustainability.vic.gov.au
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Visit us at 525 Collins Street, Melbourne
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Save the planet

with 41 things you can do today, right now, to make a difference

It’s easy to get despondent about the climate crisis, but there are things you can do right now in Melbourne to live more sustainably – and make the most of our brilliant city.

By Cass Knowlton & Jess Ho

1

Travel by public transport

Not only will you reduce carbon emissions created by individual cars, but Melbourne’s tram network is entirely offset by solar power.
2 Join a car share service, like GoGet (goget.com.au), if you do need to travel by car. After all, most cars are parked 95 per cent of the time.

3 Walk or cycle when you can. Melbourne is increasing the amount of pedestrian and cycling space in the CBD.

4 Buy (and use) a reusable cup for your takeaway coffees. See responsiblecafes.org for a list of cafés that will give you a discount for using a reusable cup. Need more than one coffee in a day? Consider a Huskee cup (huskee.co), made from coffee plant husks— bring your cup into a participating café and you can swap it for a fresh one. Returnr (returnr.org) and the Cup Exchange (tcx.org) offer similar services. Or you could take the five minutes to drink it on the premises.

5 Get your takeaway food in a reusable container from Returnr at one of hundreds of cafés and restaurants throughout Melbourne, then return the bowl to any other premises that uses the system. Or bring your own container to any restaurant signed up to Trashless Takeaway (trashlesstakeaway.com.au).

6 Learn about urban beekeeping

...at Somers Bees (somersbees.com.au) or Rooftop Honey (rooftophoney.com.au), then start your own hive on your balcony, backyard or roof to encourage biodiversity. Plus you’ll get free, delicious honey.

7 Buy your fruit and veggies from an accredited farmers’ market (vfma.org.au).

8 No time to get to the market? Ceres Environment Park (ceres.org.au) will deliver fresh, seasonal, organic fruits, vegetables, meat and dairy items, as well as bakery goods, home and beauty products and pantry staples. All items are sourced locally and support local farmers.

9 Buy your dry goods in bulk at the Source Bulk Foods (thesourcebulkfoods.com.au), in BYO containers.

10 BYO containers and get your cleaning products from Roving Refills (rovingrefills.com.au). These folks travel to markets and events around Melbourne filling up BYO containers with everything from laundry liquid to pet shampoo.

11 Shop for clothes IRL instead of ordering fast fashion online. Visit op shops where you can do this, or learn about ethically made Melbourne-designed clothes on a Fashion by Foot tour (fashionbyfoot.com).

12 Visit one of Melbourne’s brilliant libraries instead of ordering new books from Amazon.

13 Compost. No compost bin or space? Many councils (like Glen Eira) take kitchen scraps in green waste bins and turn them into compost. If yours doesn’t, sign up to Sharewaste (sharewaste.com) and give your kitchen scraps to someone with a compost bin, worms or chickens.

14 Instead of staying at home with your individual airconditioning and TV on, go out and see a live show at Melbourne International Comedy Festival (not sure where to start? See page 44 for more).
THIS EARTH HOUR
#SWITCHOFF

RAISE YOUR VOICE FOR NATURE
SATURDAY 28 MARCH
8:30PM

earthhour.org.au
15 **Recycle.** This is an obvious one, but there are lots of things (batteries, pet food pouches, polystyrene) you might not know you can recycle. See sustainability.vic.gov.au for more details, and read our recycling guide on page 10.

16 **Oenophiles should head to ReWine at Queen Victoria Market or ReWine Lygon Street and fill reusable bottles** straight from the barrel (522 Lygon St, Brunswick 3056. 1300 727 186. rewire.com.au. Tue-Thu 3-10pm; Fri 3-11pm; Sat noon-11pm; Sun noon-10pm).


19 **Dispose of your old and broken e-waste** (anything with a battery, cord or plug) at a designated drop-off centre (maps.sustainability.vic.gov.au/e-waste). Many Officeworks stores will accept old electronics for proper disposal.

20 **If you don’t need a straw, don’t take one, and specify you don’t need one when ordering.** If you love straws, buy a reusable metal one from the Cruelty Free Shop (crueltyfreeshop.com.au) and bring it with you.

21 **Bring a reusable bag wherever you go.** Biome (biome.com.au) offers a variety of sizes and styles (including produce bags).

22 **Does your office use a pod coffee machine?**
Ask management if you can swap the supplier to a reusable brand like Crema Joe (cremajoe.com). The team provides metal, reusable pods and swap them out on a regular basis to reuse the pods, recycle the tops and use the grounds in fertiliser or beauty products. We use them at Time Out Melbourne, and we love them!

23 If you run a bar or restaurant and have a glut of produce or functional tools you no longer have a use for, post your excess on a Waste Not, Want Not Facebook group and pay it forward or sell it cheap.

24 Don’t buy new toys, borrow them from a local toy library (toylibraries.org.au). After all, kids get bored of them pretty fast.

25 Embarking on a bit of DIY? The Brunswick Tool Library (9-11 St Phillips St, Brunswick East 3057. brunswicktoollibrary.org. Wed 4-8pm; Sat 10am-2pm) has plenty of tools for you to borrow – and is also holding classes to teach you how to use them safely.

26 Read a lot of Bon Appétit and want to make pasta from scratch? Don’t buy an expensive kitchen appliance you won’t use, borrow one from the Carlton Kitchen Library (480 Lygon St, Carlton 3053. 03 9429 3084. carltonkitchenlibrary.myturn.com/library. Tue 3-6pm; Sat 9.30am-12.30pm).

27 Take the pledge at Party with the Planet (partywiththeplanet.org) to limit your environmental impact when you’re at music festivals. For more on what festivals are doing to become more sustainable, see page 42.

28 Hosting an event?

Instead of using disposable plates and bowls, get reusable ones from Green My Plate (facebook.com/greenmyplate). The team will hook you up with what you need, then wash, dry and reuse them.

29 Fancy a night out? Party your socks off at a venue like Union Electric (13 Heffernan Ln, Melbourne 3000. 0450 186 466. unionelectric.com.au. Mon-Thu 5pm-1am; Fri-Sun noon-1am), Ends and Means (79 Gertrude St, Fitzroy 3065. 03 9048 0514. endsandmeans.com.au. Sun-Wed 4-11pm; Thu-Sat 4pm-1am) or any one of many Melbourne bars that are prioritising sustainability. For more information on going out with a conscience, see page 36.
Love cheap food and hate waste? Of course you do. Download the Y Waste app (ywasteapp.com) or the Bring Me Home (bringmehome.com.au) app. Restaurants and cafés with excess food will post it on the app, and you can then buy it for a huge discount. Win win.

Learn about Melbourne’s environmental past, sustainable buildings in the CBD and retail shops that are doing their bit for the planet on the Green Tour by Wayward Wanders (waywardwanders.com.au). The walking tour takes you through the city and up to CERES Community Environment Park, and you’ll learn heaps about environmental initiatives – and what you can do – along the way.

Get your morning coffee from a café that participates in the Reground program. Reground (reground.com.au) picks up spent coffee grounds and uses them as fertiliser.

Buy liqueurs from Marionette (marionette.com.au), run by Melbourne hospo heavyweights. Dine at a Melbourne restaurant doing its bit for the planet.

Try Anchovy (338 Bridge Rd, Richmond 3121. 03 9428 3526. anchovy.net.au. Wed 5.30-9.30pm; Thu noon-2.30pm & 5.30-9.30pm; Fri, Sat noon-2.30 & 5.30-10pm) or Burn City Smokers (Test Kitchen, 31A Vernon St, South Kingsville 3015. 03 9043 9554. burncitysmokers.com.au. Wed-Sat 5-10pm) for a delicious meal that doesn’t cost the Earth. For more restaurants with sustainability programs, see page 36.
Get involved in a community edible garden

You’ll meet your neighbours and get some exercise – plus, of course, you’ll get loads of fresh produce (directory.communitygarden.org.au).

who buy ‘ugly’ and unsaleable fruit and turn it into delicious drinks.

Visit Library at the Dock (107 Victoria Harbour Promenade, Docklands 3008, 03 9658 9998, melbourne.vic.gov.au. Mon-Fri 8am-7pm; Sat 10am-5pm; Sun noon-5pm) and borrow equipment for sewing, crafting, audio production and more. The building itself has won many awards for its sustainable design.

Use Yarra Council’s Zero Waste map (yarracity.vic.gov.au) to find community gardens, where to recycle various items, and businesses making a commitment to the planet.

Plant trees with the Tree Project (treeproject.org.au), which organises working bees around Melbourne.

Get an awesome-looking bag from Beekeeper Parade (beekeeperparade.com), which has shops in Melbourne Central and Fitzroy. The bags are made from upcycled fashion waste otherwise destined for landfill – and the company will donate to the education of children in rural Cambodia with every purchase.

Disrupt business as usual and demand action on climate change by protesting in Melbourne. For upcoming climate protests in Melbourne, follow globalclimatestrike.net.

Reuse or recycle this magazine. See page 8 for suggestions how.
How green is

What are Melbourne councils doing to reduce waste and mitigate climate change? We scored them on four key metrics.

By Nicola Dowse

Hobsons Bay Council

Declared a climate emergency? Yes.
Carbon emissions: Plans to reduce net carbon emissions to zero during 2020. Aiming to help the community and industries in the municipality reduce their emissions to zero by 2030.
Waste: Residents have access to four kerbside bins from February 2020: one for glass; one for food and garden waste; one for all other recyclable waste; and one for general waste.
Trees and green spaces: The council partners with Greening the West to coordinate projects like tree planting and stormwater harvesting.
my council?

**Darebin Council**
- **Declared a climate emergency?** Yes.
- **Carbon emissions:** Aiming to be carbon neutral since 2012.
- **Waste:** Currently trialling organic (garden and food) waste and a separate glass kerbside collection. Yarra also provides residents with an online map (Yarra’s Zero Waste Map) that marks where they can drop off soft plastics, shop plastic free, dispose of food waste sustainably and find compost sites.
- **Trees and green spaces:** This council has committed to planting 400 new trees every year for the next eight years.

**Maribyrnong Council**
- **Declared a climate emergency?** Yes.
- **Carbon emissions:** Carbon neutral since 2015.
- **Waste:** Aiming to decrease waste generated by households by ten per cent and increase recycled content in council assets by 25 per cent by 2022.
- **Trees and green spaces:** Planning to increase canopy cover to 20 per cent on public land by 2040.

**Stonnington Council**
- **Declared a climate emergency?** No.
- **Carbon emissions:** Goal of zero net emissions by 2027-2028 with 100 per cent renewable energy to be used by the same date.
- **Waste:** Council purchasing recyclable materials for projects where possible to create “closed loop” systems.
- **Trees and green spaces:** There will be 250,000 plants and trees throughout Stonnington planted between 2018-2023.

**Yarra Council**
- **Declared a climate emergency?** Yes.
- **Carbon emissions:** Carbon neutral since 2012.
- **Waste:** Currently trialling organic (garden and food) waste and a separate glass kerbside collection. Yarra also provides residents with an online map (Yarra’s Zero Waste Map) that marks where they can drop off soft plastics, shop plastic free, dispose of food waste sustainably and find compost sites.
- **Trees and green spaces:** The 2017 Urban Forest Strategy aims to increase canopy cover by 25 per cent by 2040 through the planting of 400-800 trees annually across parks and streets.

**Melbourne Council**
- **Declared a climate emergency?** Yes.
- **Carbon emissions:** Carbon neutral since 2012.
- **Waste:** As part of its Waste and Resource Recovery Strategy 2030, the council wants to divert 90 per cent of waste from landfill.
- **Trees and green spaces:** The council’s Urban Forest Strategy aims to increase canopy cover to 40 per cent by 2040 by planting more trees, and increase biodiversity by not planting more than five per cent of any one species.

**Boroondara Council**
- **Declared a climate emergency?** No.
- **Carbon emissions:** Goal of 30-40 per cent reduction in emissions from 2007-2008 levels by 2020.
- **Waste:** Waste reduction is incentivised by offering residents discounted compost bins or worm farms through a partnership with Compost Revolution. Other councils that offer this include Stonnington, Darebin, Port Phillip, Hobsons Bay and Melbourne.
- **Trees and green spaces:** Has one of the highest levels of canopy cover in Melbourne (28 per cent); looking to implement a plan to replace ageing trees and increase species diversity.

**Glen Eira Council**
- **Declared a climate emergency?** No.
- **Carbon emissions:** Goal to be carbon neutral by 2030, has so far reduced emissions by 25 per cent from 2014 levels.
- **Waste:** Glen Eira provides organic waste bins to residents that allow them to put food waste as well as garden waste out for kerbside collection. The waste is turned into compost and used across Victoria.
- **Trees and green spaces:** As part of its 2019-2020 Environmental Sustainability Action Plan, Glen Eira aims to develop an Urban Forest Strategy as well as plant an extra 1,000 trees on nature strips.

**Port Phillip Council**
- **Declared a climate emergency?** Yes.
- **Carbon emissions:** A 60 per cent reduction on 2005 levels by 2030.
- **Waste:** Goal of 85 per cent of waste diverted from landfill by 2027-2028. Has installed a GaiaRecycle unit at South Melbourne Market that turns 360 tonnes of food waste into fertiliser every year.
- **Trees and green spaces:** Increase tree canopy cover across public and private land by ten per cent by 2027-2028.

**Bayside Council**
- **Declared a climate emergency?** Yes.
- **Carbon emissions:** Bayside announced in 2008 its plan to be carbon neutral by 2020, a goal that should be realised mid year.
- **Waste:** Residents of Bayside also have a third kerbside bin that collects garden and food waste for the firstly. The council estimates that in the first three months of use, landfill decreased by nine per cent.
- **Trees and green spaces:** The old Elsternwick Golf Course is being redeveloped into a new 14ha public green space filled with indigenous plant species and wetlands to reduce flooding risks...
Experience the very best of regional Victoria in Ballarat. Our weekends are full of open studios, paddock to plate dining, award-winning wineries, beautiful architecture, meandering outdoor walks through the autumn leaves and long afternoons enjoying our craft beer scene.

This season we’ll also be pondering Stagecraft by Ballarat-born artist David Noonan, exclusive to the Art Gallery of Ballarat (14 March - 28 June).

There is no better way to weekend than Ballarat this autumn.
MELBOURNE LIES ON the traditional land of the Boon Wurrung and Wurundjeri people, who refer to the area as ‘Naarm’. When the region was invaded and established as a European settlement in 1835, the world was knee deep in the smog of the Industrial Revolution – the city has never known a time outside of anthropogenic climate change. Seed – the youth-based Aboriginal and Torres Strait Islander climate justice network – takes the position that in Australia, climate change is intertwined with colonialism, and if you want to address one, you need to address the other.

Part of the 120,000-strong Australian Youth Climate Coalition, Seed’s role “is supporting and creating opportunities for blackfellas to organise and protect our lands and waters”, says Victorian state coordinator and Gunditjmara and Tjapwurrung man Christopher Jakobi. “Climate change is impacting our communities first and worst. Our culture, our knowledge and our spirit is ingrained in this land. And so the impact that it’s having on this land, it has on us, the people, too.”

Rising sea levels will forcibly displace Torres Strait Islanders while communities in the Northern Territory’s Central Desert will experience more days of extreme heat. The warming, drying climate across the continent will also reduce biodiversity and potentially lead to the loss of native food sources – similar to what happened during colonisation when the land was overrun by grazing livestock. “I think that the impacts are not just ingrained in the material sense,” says Jakobi, “but also within our hearts, minds and spirits. We’re going to see a loss of connection.”

Hundreds of Indigenous nations thrived across Australia for at least 60,000 years prior to European arrival, with their own systems of sustainable agriculture and landcare in place. Solutions to help address climate change, therefore, already exist within Indigenous communities. “We should be giving leadership back to First Nations people,” says Jakobi, “and then we also should be given land back as well, for us to manage and maintain as we have for time immemorial. We can collaborate with Western knowledge systems to create ways to, if not mitigate, then adapt to what the future will be.”

Seed is currently campaigning to stop fracking in the Northern Territory, a process the organisation says risks polluting groundwater, desecrates sacred sites and doesn’t allow First Nations people self-determination over their traditional lands. They’re inviting people to join them in solidarity at their peaceful weekly protests outside energy provider Origin in Exhibition Street (Time Out contacted Origin for comment). “We have conversations with staff members,” says Jakobi. “They have a lot of misinformation that filters down, and then staff are unaware of what Origin are doing and what impact that’s having.”

Find out more at www.seedmob.org.au or the Seed Indigenous Youth Climate Network Facebook page.
FOR BUSHFIRE AFFECTED communities, the rebuilding has only just begun. These residents still need your support to recover; here are some ways you can help.

Donate blood
The Australian Red Cross Lifeline has urged people to consider donating blood during this time if you are able to. Booking in is very simple and you can do so at donateblood.com.au/donate.

Donate goods
If you have purchased food items in the hopes of getting them to the affected areas, you can drop them off at Foodbank, Victoria’s official emergency food and water relief organisation. Contact the food team to arrange a delivery time (4/2 Somerville Rd, Yarraville 3013. 03 9362 8300. www.foodbank.org.au).

Givit matches donated goods with items that bushfire victims have requested following the disaster. The organisation acts like a broker, assisting bushfire-affected communities rebuild their lives with items like washing machines, fuel vouchers and children’s toys (givit.org.au).

Book a holiday at home
Summer was prime tourist season for many of the towns affected by the bushfires. Businesses need footfall in order to recover, so why not make a pledge to visit these towns in the next couple of months? Read more about supporting these towns (and having an awesome time) on p48.

Attend upcoming regional events
If you don’t have the scope to stay overnight, why not travel for a day for a special event?

The Wild Harvest Seafood Festival returns to Mallacoota for 2020 with a slightly altered program, but still the same fish-filled flair. Feast on fresh fish and oysters, head to the seafood market or hop on an inlet cruise of Mallacoota where you’ll learn about estuary health, the habitat and the effects of the recent bushfires (www.wildharvestseafoodfestival.com. Apr 3-5).

Picnic in the Park is taking place in Mirimbah Park, at the base of Mount Stirling and Mount Buller in the Victorian High Country. Bring an empty picnic hamper and fill it with wares from some of the High Country’s best growers, producers and winemakers. There will be live entertainment, kids activities and heaps more (picnicinthepark2020.com. Sun Mar 8).

Join Bridge Road Brewers in Beechworth for the sixth annual High Country Hops. The eight craft breweries that make up the High Country Brewery Trail in northern Victoria get together once a year to celebrate local produce, music, and of course, beer. Entry into the festival grounds is free (bridgeroadbrewers.com.au/event/high-country-hops-2020. Mar 28-29).

Buy from fire-affected businesses
Fire-affected communities are dealing not only with the physical devastation of the bushfires, but the economic impact. The lack of business in these popular getaway destinations has meant many businesses need help getting back on track. These initiatives have been set up in the past couple of months, each seeking long-term sustainable support for bush communities.

@BuyFromTheBush showcases a number of drought-stricken rural Australian businesses including children’s stores, artists, artisan producers and workshops.
@SpendWithThem profiles small businesses in fire-affected regions of Australia – products range from jewellery and fashion to wine, produce and accommodation options.
@EmptyEsky is a movement that encourages city dwellers to head out

Bushfire victims in Victoria

Donating money is the best way to help, but it’s not the only way

Donate blood
The Australian Red Cross Lifeline has urged people to consider donating blood during this time if you are able to. Booking in is very simple and you can do so at donateblood.com.au/donate.

Donate goods
If you have purchased food items in the hopes of getting them to the affected areas, you can drop them off at Foodbank, Victoria’s official emergency food and water relief organisation. Contact the food team to arrange a delivery time (4/2 Somerville Rd, Yarraville 3013. 03 9362 8300. www.foodbank.org.au).

Givit matches donated goods with items that bushfire victims have requested following the disaster. The organisation acts like a broker, assisting bushfire-affected communities rebuild their lives with items like washing machines, fuel vouchers and children’s toys (givit.org.au).

Book a holiday at home
Summer was prime tourist season for many of the towns affected by the bushfires. Businesses need footfall in order to recover, so why not make a pledge to visit these towns in the next couple of months? Read more about supporting these towns (and having an awesome time) on p48.

Attend upcoming regional events
If you don’t have the scope to stay overnight, why not travel for a day for a special event?

The Wild Harvest Seafood Festival returns to Mallacoota for 2020 with a slightly altered program, but still the same fish-filled flair. Feast on fresh fish and oysters, head to the seafood market or hop on an inlet cruise of Mallacoota where you’ll learn about estuary health, the habitat and the effects of the recent bushfires (www.wildharvestseafoodfestival.com. Apr 3-5).

Picnic in the Park is taking place in Mirimbah Park, at the base of Mount Stirling and Mount Buller in the Victorian High Country. Bring an empty picnic hamper and fill it with wares from some of the High Country’s best growers, producers and winemakers. There will be live entertainment, kids activities and heaps more (picnicinthepark2020.com. Sun Mar 8).

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and support businesses affected by the bushfires by bringing an empty esky and filling it with local produce.

**Volunteer your time**

Volunteer-run charity BlazeAid was set up in the wake of the 2009 Black Saturday fires. The organisation works with residents across rural Australia following natural disasters such as fires and floods. As a volunteer you’ll help to rebuild fences and other structures that have been damaged or destroyed. It’s not all heavy work though—many fences will need to be cleared of debris first, or new fences rewired. If you’re aged between 12 and 85 and are keen to help, head to blazeaid.com.au.

**Knit a Trauma Teddy**

Are you handy with a pair of needles? Consider knitting a Trauma Teddy, an adorable teddy bear toy distributed to children following traumatic events. A Red Cross initiative, Trauma Teddies are all handmade (sewn together, stuffed and labelled) by volunteers from across Australia. You can download the Trauma Teddy pattern online at redcross.org.au/get-involved/connect/volunteer/knitting-for-charity-trauma-teddies.

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**Organisations worth donating to**

**The Victorian Bushfire Appeal**

The Victorian government has set up a dedicated appeal in partnership with Bendigo Bank and the Salvation Army. All donated funds will go directly to local communities affected by the fires. → www.vic.gov.au/bushfireappeal.

**Country Fire Authority (CFA)**

The CFA’s public fund is used to fund research programs and development, as well as direct support to brigades where needed. → www.cfa.vic.gov.au/about/victorian-bushfire-relief/donate.

**Gippsland Emergency Relief Fund**

This registered charity provides immediate short-term funds to Gippslanders affected by natural disasters. → gerf.org.au.

**Wildlife Victoria**

Donations will be distributed to wildlife shelters and carers in order for them to rebuild enclosures and equipment lost during the fires. → wildlifevictoria.org.au/donate/donate-to-wildlife-victoria.

**Bushfire Emergency Wildlife Fund**

Zoo Victoria’s fund helps with emergency veterinary assistance and long-term species recovery. → donate.zoo.org.au/donation.

**Foundation for Rural and Regional Renewal**

The FRRR’s Disaster Resilience and Recovery Fund gives grants to local not-for-profit groups. → frr.org.au/cb_pages/disaster_resilience_and_recovery_fund.php.

**Australian Red Cross**

The fund set up by the Red Cross has helped send staff and volunteers to affected communities. → redcross.org.au/campaigns/disaster-relief-and-recovery-donate.

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**Good Causes**

**Where to volunteer in Melbourne**

**Asylum Seeker Resource Centre**

Australia’s largest human rights organisation helps individuals with their physical, mental and social wellbeing. There are many ways to help, whether it’s in the food and clothing bank or the health and law department. → asc.org.au/become-a-volunteer.

**Lost Dogs Home**

Volunteers change the lives of thousands of animals that end up in the shelter each year and are valued dearly by the organisation. There are opportunities to suit different skill sets. Not only can you lend a little love and care toward our furry counterparts, but you can also gain experience in the animal welfare sector. → dogshome.com/volunteer-at-lost-dogs-home/volunteer-overview.

**CERES**

Get in tune with Mother Earth and plant your own delicious organic produce to share. The Centre for Education and Research in Environmental Strategies is an award-winning, not-for-profit sustainability centre located on 4.5 hectares near Merri Creek in East Brunswick. Volunteers have the opportunity to come together for community-based learning and to share ideas about living well together too. → ceres.org.au/volunteer.

**Mind Australia**

Every year, Mind supports nearly 10,000 people who have been affected by mental illness. To volunteer, you don’t need any professional experience in mental health; they’re looking for caring individuals to meet with people living with mental illness to help combat social isolation, as well as helpers at their community garden in Thornbury. → mindaustralia.org.au/work-us/volunteer-mind.

**Adult Multicultural Education Services**

As a volunteer for AMES, you’ll be assisting newly arrived migrants and refugees settle in to life in Victoria. You could teach English, mentor those looking to pursue a career or give practical help (anything from taking public transport to paying bills) as a Settlement Volunteer. → rebecca.russo@ames.net.au/volunteering.
Things to Do

TO DO

Keep busy throughout autumn – there’s plenty happening

MARCH

Wine and Cheese Fest
How could you not love an event that brings together all the best cheese and artisan smallgoods producers with more than 50 wine, beer and cider makers? Taste your way through all the cheese, charcuterie, olives and other delicious nibbles with your branded tasting glass in hand. Your ticket also includes free masterclasses, tastings and the Grape Stomp Comp.

Melbourne Design Week
This 11-day festival features more than 300 events showcasing the work of local and international design superstars. Highlights of the festival include a major keynote address by architect Francis Kéré; host of podcast Design Matters Debbie Millman; Fairphone founder Bas van Abel; and Australian architecture studio NMBW.

Melbourne International Comedy Festival
In need of a hearty chuckle? MICF is the third largest international comedy festival in the world and boasts more than 400 shows. Book ahead for those big names you’ve just gotta see, or just rock up to Melbourne Town Hall to check out what’s on for the night or chat to the friendly festival staff for recommendations. There’s something for everyone.

Wine Machine Yarra Valley
Wine Machine is an epic rural celebration of all things booze, tunes and dancing, with barrels of wine and food trucks to keep you moving and grooving. This year is headlined by the Naked and Famous, who will be joined by master of ceremonies Hot Franco, DJ Regard, Young Franco, Don West and more.

APRIL

Tesselaar Kabloom Festival
Revel in the colours of nature at this exciting autumnal festival in the Dandenongs, which brings together circus arts and millions of flowers. Wander through two hectares of fields and historical gardens bursting with marigolds, petunias, cleomes, sunflowers and much more. There’s a daily circus show and tons of activities for people of all ages — and kids get in for free.

Wall to Wall Festival
The walls of the High Country city of Benalla (two and a half hours’ drive from Melbourne) become an ever-changing artistic landscape for some of the world’s best street artists in this regional festival. Thousands of locals and out-of-towners gather annually to see the creation of storeys-high murals and visit exhibitions, artist talks, workshops, walking tours and more.

Europa Night Market
The latest nocturnal market to squeeze in at the Queen Vic Market celebrates delicious and diverse continental food and drink traditions with over 40 European stallholders. Expect a weekly autumnal bazaar with everything from German currywurst to Portuguese barbecue to Spanish paella and Irish Guinness wings.

MAY

Sri Lankan Festival
Back and bigger, this festival takes over Queen Victoria Market for the Sinhalese and Tamil New Year, celebrating Sri Lankan arts and heritage. There’ll be cultural performances, live music and workshops along with authentic food stalls serving up Sri Lankan staples like kottu, hoppers, curries and sweets.

Dog Lovers Show
This annual festival for dogs, their humans and adoring pooch fans is back to get tails wagging. Over 40,000 canine tragedies and 950 good doggos representing more than 150 breeds are expected to pack out the event. There’ll be free talks from experts like the Dr Harry, doggie Olympic feats, shopping, an adoption zone, and food trucks where you can chow-chow down. Pats are not only allowed, they’re encouraged.
→ Royal Exhibition Building, 9 Nicholson St, Carlton 3053. 03 9696 9961. dogloversshow.com.au. Fri-Sun 9.30am-5pm. $27.50. May 1-3.
**Things to Do**

**Tim Minchin: Back**

The irreverent Minchin brings his 2019 tour, Back, back again. The musician, comedian and composer will be playing “old songs, new songs, fuck-you songs”. The 2019 iteration of Back was the first time Minchin had toured Australia in a decade, an absence acutely felt if the 69,000-strong attendance was anything to go by.


**Big Vegan Market**

You won’t need to second-guess a single ingredient at this massive event with more than 200 stalls that will make the hearts of every meat-shunning ethical shopper sing with joy. You’ll find mountains of top-notch vegan eats as well as cruelty-free fashion, crafts and skincare. In 2018 the event attracted more than 15,500 visitors.

– Royal Exhibition Building, 9 Nicholson St, Carlton 3053. bigveganmarket.com.au. 10am-6pm. $0-$5. May 9-10.

**Good Beer Week**

From humble beginnings, Australia’s preeminent beer event attracts 75,000 visitors from home and abroad for more than 300 events celebrating ales, stouts, sours and crafty brews galore along with the people who make and love them. Playing host to the Australian International Beer Awards (AIBA), GBW has something for everyone from the hardcore beer lover to those who just enjoy beer-adjacent good times. There’ll be feasts to satisfy foodies and educational experiences to get you schooled in yeasty brews.


**Treasures of the Natural World**

Can’t make the trek to London to see the city’s most impressive museum? Don’t stress. Some of the Natural History Museum’s oldest, rarest and strangest items are arriving in Melbourne from May. There are over 200 objects including items from Charles Darwin’s personal collection, a 200 million-year-old Ichthyosaurus fossil, a 717-gram gold nugget and a rare Martian meteorite that fell to Earth in 1911.

Collingwood Children’s Farm

Here’s how to make the most of your family’s trip to Melbourne’s urban agricultural experience. By Phoebe Humphrey

**FOR MORE THAN 40 years**, Collingwood Children’s Farm has been teaching kids about agriculture and the great outdoors. Note: activities and times can vary during the week, so call ahead on the morning of your visit to check what’s available.

**Getting there**
The paid parking lot fills quickly, but it’s friendlier on the environment (not to mention the wallet) to catch a train to Victoria Park and walk for ten minutes. Parents, we recommend you make a beeline for the Farm Café, where you can pick up a coffee (BYO reusable cup) and the little ones can grab a bite off the kids’ menu.

**Mid morning**
The farm’s activity board shows all the workshops and activities running that day. At 10.15am you can visit Daphne or Finna, the farm’s friendly resident cows, and give them a brush. Daphne is a Dairy Shorthorn, a breed known for gentleness (perfect for children). You can also see the farmer let the chooks out – the farm features six different chicken breeds.

**Noon**
If the young’uns get restless eating at a café, the picnic basket package is the way to go. Designed for families, the basket comes with a rug so you can comfortably stake out your lunch spot of choice in the stables paddock. Order online to skip the queue.

**Early afternoon**
The main highlight of the day for kids tends to be the guinea pig cuddles (say no more). The next big thing is the baby animal feeding. Kids can feed lambs, goats, chickens and bunnies. The baby animals are weaned at four weeks of age, so don’t miss those cuddles. It’s also redeveloping its sustainability tour for 2020 to teach children the importance of eco-friendly practices they can adopt at home.

**Late afternoon**
Wander around and spot the sheep, geese and one of the farm’s three cats, Miso, Toki or Mash. If you want to learn more about the farm’s plants, you can help in the garden during Weed, Feed and Learn. This activity lets kids get their hands dirty harvesting plants while the farmer teaches them about the produce and how to feed animals.

**Don’t miss**
At Family Day on the first Sunday of the month all the usual activities are available as well as free tractor rides, $2 pony rides and multiple animal feeding walks. The farm is also redeveloping its sustainability tour for 2020 to teach children the importance of eco-friendly practices they can adopt at home.

**Kids**

**DON’T MISS**

**Hot kids’ events in autumn**

**↑ CHARLIE AND THE WAR AGAINST THE GRANNIES**
Alan Brough stars in the live musical adaptation of his ridiculously fun children’s book – featuring shadow puppetry, live music and three really stinky farts.
The story follows anxious 12-year-old Charlie Duncan, who only ever wanted a simple paper round, but instead ends up uncovering a league of evil grannies.


**MINI MYSTERY FAMILY WORKSHOP**
Melbourne Museum’s new Learning Lab opens in March. This first-of-its-kind digital learning space will host workshops for children and families. During the school holidays, it will host a full-day workshop linked to the Mini Mega Model Museum exhibition, where kids and grown-ups must solve a museum mystery. Suitable for ages 8-10.


**GIGGLE & HOOT LIVE**
Jimmy Giggle may have hung up his pyjamas for the last time on his much-loved ABC Kids show after ten years, but he’s not done.

Jimmy is hitting the road with his owl pals Hoot and Hootabelle in a new live show that takes them on pirate adventures and to the stars. Preschoolers can sing and stomp along with familiar songs.

→ Arts Centre Melbourne, 100 St Kilda Rd, Melbourne 3004. 1300 182 183. artscentre melbourne.com.au. 10am & 12.30pm. $31.65-$37.75. Apr 7-9.

**THE GREAT EASTER EGG HUNT AT LUNA PARK**
The park will again be running its egg-citing annual chocolate egg hunt over both Easter Saturday and Sunday, overseen by the Mad Hatter. That means twice as much chocolate, and it’s free to participate when you buy an unlimited rides ticket.

→ Luna Park Melbourne, 18 Lower Esplanade, St Kilda 3182. 03 9525 5033. lunapark.com.au. 12.30pm. Free. Apr 11-12.

**PAW PATROL LIVE! RACE TO THE RESCUE**
The canine crew from this popular animated children’s show comes to life on stage through innovative puppetry as this action-packed musical adventure returns to Aussie stages. This Adventure Bay story is a great introduction to live theatre.

→ Margaret Court Arena, Olympic Blvd, Melbourne 3001. 132 849. ticketek.com.au. 10am, 1pm. $29.90-$79.90. May 2 & 3.

Goodbye summer, hello autumnal beauties.

**AN ALPINE SYMPHONY**
5 – 7 March

**SCHEHERAZADE**
13 – 16 March

**BEETHOVEN & MENDELSSOHN**
19 – 20 March

**BEN FOLDS: THE SYMPHONIC TOUR**
22 March

**STAND UP SYMPHONY: A COMEDY FESTIVAL GALA**
31 March

**HARDENBERGER: TRUMPET ROYALTY**
16 – 18 April

**SYMPHONIC DANCES**
1 – 4 May

**THE FIVE: BEETHOVEN’S EMPEROR CONCERTO**
14 – 16 May

**THE LARK ASCENDING**
21 – 22 May

**HARRY POTTER AND THE HALF-BLOOD PRINCE™**
21 – 23 May

BOOK NOW MSO.COM.AU
Ten artworks at the NGV every Melburnian should see

While the National Gallery of Victoria is best known for its annual roster of blockbuster exhibitions, it’s also home to an impressive permanent collection. Here are ten of the most important works owned by our city’s premier gallery.

By NGV Curators
1. **Françoise Gilot, ‘Blue Eyes (Les Yeux Bleus)’ (1956)**  
   **Where you can see it:** Lvl 2, NGV International.  
   **Why it matters:** Françoise Gilot was a leading figure in the mid-20th century Parisian art scene. This was the first work from the significant ‘School of Paris’ to enter the NGV collection.

2. **Grace Cossington Smith, ‘The Bridge in Curve’ (1930)**  
   **Where you can see it:** Lvl 2, NGV Australia.  
   **Why it matters:** Grace Cossington Smith’s paintings of the Sydney Harbour Bridge celebrate it as a powerful symbol of technology and modernity. By painting the emerging rather than completed bridge, Cossington Smith also focuses our attention on the energy and ambition required to create it.

   **Where you can see it:** The painting will be back on display in December.  
   **Why it matters:** Emily Kam Kngwarray’s monochrome work, painted continuously over two days, is one of the most visually striking and recognisable pieces in the NGV Collection.

4. **Camille Pissarro, ‘Boulevard Montmartre, Morning, Cloudy Weather (Boulevard Montmartre, Matin, Temps Gris)’ (1897)**  
   **Where you can see it:** Lvl 2, NGV International.  
   **Why it matters:** This was the first impressionist work purchased by the NGV (in 1907). At this time, it was one of the first impressionist works purchased by a museum anywhere in the world.

5. **Korea, ‘Books and Things (Chaekgeori)’ (late 19th century)**  
   **Where you can see it:** Lvl 12, NGV International.  
   **Why it matters:** This has become the most significant Korean work in the NGV Asian Collection: a rare, important example of the chaekgeori (translated as “books and things”) genre of painting representing Korea’s unique aesthetics and philosophical aspects of scholarly practice.

6. **Giambattista Tiepolo, ‘The Banquet of Cleopatra’ (1743-44)**  
   **Where you can see it:** Lvl 2, NGV International.  
   **Why it matters:** Giambattista Tiepolo is regarded as one of the leading 18th-century painters, and ‘The Banquet of Cleopatra’ is considered to be his masterpiece. The painting is physically impressive in terms of both its scale and its vivid colour, and has long been a favourite among the millions of people who visit the NGV.

7. **Rei Kawakubo, Comme des Garçons, ‘Cape, shorts, socks and boots’ (2014)...from the Blood and Roses collection spring-summer 2015**
THE OTOLITH GROUP: XENOGENESIS
Founded by London artists Kodwo Eshun and Anjalika Sagar in 2002, the Otolith Group’s work is about screen culture, communication and identity. This exhibition features five film and installation works including ‘O Horizon’, a film developed and shot in West Bengal, India.

DESTINY
It’s difficult to believe that it’s been 15 years since Destiny Deacon has had a solo exhibition. The Torres Strait Islander artist’s work offers a darkly funny and frequently poignant look at contemporary Australian life. Deacon is best known for her photography, but there’ll be more than 100 multi-disciplinary works on show, including video, sculpture and installation, drawn from 30 years of work.

FRANCES BARRETT: MEATUS
This immersive exhibition of sound and light comes from Sydney artist Frances Barrett. She’s turning ACCA’s galleries into a kind of “meatus” – an opening leading to the interior of the body, such as the ear or mouth – for audiences to enter, collaborating with multiple artists to create a new space for listening.
→ Australian Centre for Contemporary Art, 111 Sturt St, Southbank 3006. 03 9697 9999. acca.melbourne. Tue-Fri 10am-5pm; Sat, Sun 11am-5pm. Free. Apr 4-Jun 8.

Where you can see it: Lvl 3, NGV International.
Why it matters: Rei Kawakubo is one of the most important figures in contemporary fashion, and this is a fabulous example of her innovative design, celebrated in the Collecting Commune exhibition at NGV International (until July 26). It has recently been acquired by the NGV.

Hannah Brontë, ‘Umma’s Tongue – Molten at 6000°’ (2017)
Where you can see it: Lvl 3, NGV International.
Why it matters: Another recent acquisition for the gallery, the work exemplifies Brontë’s art, which deals with women’s empowerment and Indigenous stories. This emerging contemporary artist works across photography, textiles and video.

Mary Beale, ‘Portrait of a Lady’ (c 1680)
Where you can see it: Lvl 2, NGV International.
Why it matters: One of the first professional female painters and businesswomen of her time, Mary Beale was highly successful among nobility and was able to support her family through her work.

Where you can see it: Lvl 3, NGV Australia.
Why it matters: Reko Rennie is a Melbourne-based artist known for exploring his Indigenous identity through a mix of contemporary mediums, from vibrant sculptures to animation and music.
WE'RE NOT SURE how we got onto Boris Johnson’s weird assertion that he likes to make model buses in his spare time, but actor Zahra Newman’s analogy turns out to be fitting. She’s currently in development with US actor Scott Shepherd and director Paul Lazar on a highly idiosyncratic adaptation of Macbeth, called This Ignorant Present, premiering at the Malthouse in May. In it, a man tinkers in his basement not with models but with a strange machine, a contraption that is linked in some way with his compulsion to enact and reenact Shakespeare’s Macbeth.

The idea originated with Shepherd, an actor familiar to film and TV audiences from his roles in The Young Pope and Spielberg’s Bridge of Spies but who has a long association with renowned theatre company the Wooster Group. He performed a variation on the idea decades ago, as a solo performance, “uncut, with a bunch of junk from my apartment, working hard for two and a half hours. I did four performances, and when it was done I said to myself, I just need to remember never to do that again.”

And yet here he is, preparing to remount it alongside Newman and a child actor, who will play not only Fleance and Macduff’s murdered son, but Malcolm, Duncan’s less than stellar heir. “Initially, it seems [to the audience] that we are going to witness this solo enactment of Shakespeare’s play, but right around the time when Lady Macbeth is supposed to enter, this woman shows up, and she brings a decidedly different energy.” It soon becomes clear that these two people are using the dynamic between Macbeth and Lady Macbeth to work through or extrapolate something within their own relationship.

“Fetish is a word that has been used quite a bit,” Newman says of the rehearsal process. Macbeth is a “work of fetish and obsession. It’s definitely dark. There are undertones of sex and violence and power, of sex as power and violence as power.” Eric Dyer’s set design, “without giving too much away, certainly reflects that”.

It’s a Stygian place, where rituals are performed in the shadows. Ritual is a central theme in Macbeth, and the idea of the play itself forming the basis of a ritual is an intriguing, if disturbing, one. What kind of a world exorcises its demons via a play about murderous ambition and tormenting guilt? Well, ours, as it turns out. Shepherd explains that “the play is full of these reports of the natural world reacting violently to the operations of the people,” where falcons are killed by owls and horses eat each other. In a chilling echo of this country’s recent catastrophic environmental horror show, the play talks of “darkness in the middle of the day.”

Newman, however, is quick to douse any impression that the play will be politically didactic, or needlessly reductive. “I don’t like theatre that tells an audience what the ‘meaning’ is. Audiences are smart, they can figure it out for themselves.” Besides, the simple act of casting can have profound effects on the way an audience interprets the lines. “Things that can be revelatory about gender, inclusion, race or any number of social issues, often come from the fact that, for instance, I’m the one saying it.” Given that Newman will play various roles, including the avenger Macduff, the interpretive possibilities seem endless.

Certainly the image of a man fiddling with his machine who gets interrupted by a woman and a child, and must be overthrown, has deliciously resonant connotations and is proof of Shakespeare’s uncanny ability to remain relevant. According to Shepherd, we return obsessively to the Macbeths of this world because “there’s still so much to learn.”

Macbeth (This Ignorant Present), Malthouse Theatre, 113 Sturt St, Southbank 3006. 03 9685 5111. malthousetheatre.com.au. $35-$75. May 9-31.

Macbeth, Shakespeare’s bloody tragedy of vaulting ambition, gets a domestic rethink in this electrifying (and electrified) staging. By Tim Byrne
Samsara
Performed by Chinese dancer Hu Shenyan and British-born Indian dancer Aakash Odedra, Samsara is inspired by the 16th-century Chinese classic Journey to the West. It brings together contemporary dance with Chinese folk dance and the classical Indian dance form Kathak.  

Kurios: Cabinet of Curiosities
Every couple of years, globe-trotting circus company Cirque du Soleil pops up its Grand Chapiteau in Melbourne for a season of good old-fashioned spectacle. Its next show to come to town has got a decidedly retro vibe and has been widely praised as the company’s best in years. When it was in New York back in 2016, Time Out gave it a five-star review.  

Samen
Benjamin Law is making his playwriting debut with this comedy about family and the art of letting go at Melbourne Theatre Company. Siblings come together to celebrate their mother’s 60th birthday and help to clean up her house. But her hoarding habits prove particularly difficult to overcome.  

Spamalot
Ever since Graham Chapman galloped across the silver screen as King Arthur (with the help of a trusty sidekick and an even trustier coconut), the world has loved Monty Python and the Holy Grail. In 2004, original Python Eric Idle turned the movie into a stage musical called Spamalot. This production originated at Sydney’s Hayes Theatre Co, where Richard Carroll (Calamity Jane) directed a cast of misfit knights.  

BILLY ELLIOT THE MUSICAL
Don your ballet shoes and practice your plié – Billy Elliot the Musical is back on Australian shores for a tenth anniversary tour. With a score by Elton John, the show tells the story of a young boy from a northern English mining community dreaming of life as a ballet dancer.  

One Flew Over the Cuckoo’s Nest
Before the Jack Nicholson-led 1975 film One Flew Over the Cuckoo’s Nest, there was Dale Wasserman’s 1963 stage version of Ken Kesey’s 1962 novel about a war of wills in a psychiatric hospital. It was a big deal when it premiered on Broadway, starring Kirk Douglas and Gene Wilder. Now the play is coming to Melbourne in a new production starring Lachy Hulme (Offspring, Romper Stomper).  

Sexual Misconduct of the Middle Classes
Quite a few playwrights have tried to tackle the #MeToo movement, but Melbourne Theatre Company artistic director Brett Sheehy says Canadian writer Hannah Moscovitch has landed a point that few others have managed. Her play follows a university teacher who has an affair with an 18-year-old student.  

Madama Butterfly
After endless revivals of Elijah Moshinsky’s beloved Butterfly, Opera Australia is finally bringing a new production to Melbourne. This is the first of the company’s “digital” productions to come our way, using 12 massive high-definition LED panels, which fly in and out of the space, spin around and feature custom-made animations and film. Dance legend Graeme Murphy directs.  

Sydney Dance Company: Bonachela/Forsythe
One of the country’s most thrilling dance ensembles returns with a new triple bill. Sydney Dance Company’s artistic director, Rafael Bonachela, is making a work set to a brand-new score by Bryce Dessner from American band the National. His work will appear alongside choreographic legend William Forsythe’s ‘NNNN’, and ‘E2 7SD’, the work that launched Bonachela’s career.  
→ Arts Centre Melbourne, 100 St Kilda Rd, Melbourne 3004. 1300 182 183. www.artscentremelbourne.com.au. $30-$690. May 12-16.
11 films to see in autumn 2020

Women who kick arse dominate the movie landscape from March to May.

By Nick Dent

dedicated to French films outside of France. The 31st event will screen new movies starring Karin Viard, Vincent Cassel, Fabrice Lucchini, Omar Sy and Juliette Binoche. 

See this: Alliance Française French Film Festival

Since launching in 1989 the AFFFF has grown into the largest festival dedicated to French films outside of France. The 31st event will screen new movies starring Karin Viard, Vincent Cassel, Fabrice Lucchini, Omar Sy and Juliette Binoche.

See this: Alliance Française French Film Festival

Downhill Mar 5
An American couple (Will Ferrell and Julia Louis-Dreyfus) on holiday in the Alps uncover fault lines in their marriage when an avalanche strikes. Based on the satirical Swedish/French movie Force Majeure, it’s been adapted by the screenwriters of Alexander Payne’s The Descendants.
See this if you liked: Marriage Story

In Fabric Mar 12
How’s this for size: a killer dress marks the entry of a teacher (Keri Russell) who takes an interest in a troubled student with a deadly secret. Guillermo Del Toro produces this Gothic monster tale.
See this if you liked: An American Werewolf in London

Queen and Slim Mar 12
A lawyer (Jodie Turner-Smith) ends up on the run from the law acclamed as both uproariously funny and daringly cast. Dev Patel takes on the title role.
See this if you liked: Wuthering Heights (2011)

No Time to Die Apr 8
Daniel Craig extends his licence to kill for one last hurrah, with a retired 007 going in search of a missing scientist and coming up against Rami Malek’s Safin. Phoebe Waller-Bridge (Fleabag) polished the script, making her the first woman screenwriter to tackle a Bond since the early 1960s. Maybe a woman can direct next time too?
See this if you liked: Killing Eve

Antlers Apr 16
Talented filmmaker Scott Cooper (Crazy Heart) directs the story of a teacher (Keri Russell) who takes an interest in a troubled student with a deadly secret.
See this if you liked: Somersault, Lore, Atonement, The Descendants

Misbehave Apr 23
The Miss World Pageant held in London in 1970 marked a turning point in modern-day feminism and race relations, with the event marked by protests that helped galvanise the Women’s Liberation movement. Directed by Philippa Lowthorpe, the film stars Keira Knightley, Gugu Mbatha-Raw and Greg Kinnear as smarmy host Bob Hope.
See this if you liked: Battle of the Sexes

Black Widow Apr 30
Double Oscar nominee Scarlett Johansson steps into the spotlight as the lead in a Marvel movie, with visionary Aussie filmmaker Cate Shortland (Sommersby, Lore, Berlin Syndrome) becoming the first woman to independently helm a Marvel epic.
See this if you liked: Wonder Woman

The Woman in the Window May 14
A housebound New Yorker (Amy Adams) witnesses a murder in the house across the street in an all-star adaptation of AJ Finn’s bestseller, Gary Oldman, Julianne Moore, Anthony Mackie and Jennifer Jason Leigh are part of the cast, and Joe Wright (Atonement, Darkest Hour) directs.
See this if you liked: The Girl on the Train

I Am Woman May 21
Australian pop star Helen Reddy, best known as the singer and co-writer of the feminist anthem ‘I Am Woman’, is the subject of this music biopic that chronicles her battles against sexist record company executives and her influence on US and world politics. Tilda Cobham-Hervey (52 Tuesdays, Hotel Mumbai) plays the title role in an Australian production directed by South Korean-born Unjoo Moon.
See this if you liked: La Vie en Rose

Women who kick arse dominate the movie landscape from March to May.

By Nick Dent
Feasting with a future

If you’d like to eat like there is a tomorrow, we’ve rounded up a list of restaurants doing the most to reduce their overall waste and carbon emissions while overhauling how they operate in a waste-ridden industry. By Jess Ho

Oakridge

Time Out Melbourne’s Restaurant of the Year 2019 operates a zero-waste kitchen in an award-winning winery

Oakridge Winery is the home of some spectacular wines and a buzzing cellar door, but don’t skip the dining room. Having spent the past four years honing their location-sensitive craft into something approaching peak deliciousness, Matt Stone and Jo Barrett can now boast one of the most delicious zero-waste kitchens in the country. The duo has banned single-use plastics, and they either use food ‘waste’ in other dishes, feed it to the kitchen garden’s chickens, or return it to the soil in the garden or Oakridge’s vineyard. Produce that isn’t grown at the winery is also foraged or sourced exclusively from the Yarra Valley to reduce the kitchen’s food miles. And if that isn’t enough, Barrett takes Four Pillars’ spent oranges from gin production and puts them to use in one of her signature desserts, in turn making Four Pillars a more sustainable business.

- 184 Maroondah Hwy, Coldstream 3770.
- Oakridgewines.com.au. Thu-Mon 11.30-3pm.

Theodore’s Brunswick

Brunswick’s family-favourite bar and café has banned takeaway cups

Local and seasonal produce is a no-brainer for the crew at Theodore’s, but when there is a glut of produce like tomatoes in summer, the team gets to work preserving the fruit so it’s available to them all year. The low cost of

- 19-21 Woods St, Beaconsfield 3807.
- Omyrestaurant.com.au. Thu-Fri 6-11pm; Sat, Sun noon-11pm.

0 My

The Bertoncello brothers’ Beaconsfield fine diner is run self-sufficiently with its one-hectare farm

If you catch a train out to Beaconsfield and have the privilege of eating from O My’s 25-strong seasonal ‘snack’ menu, you’ll realise that the entire experience is vegetable-forward, with every single plant coming directly from O My’s farm. All fruit and veg is utilised, preserved for the colder months, dried out and repurposed in dishes like the zero-waste pumpkin dish, which is an ever-changing plate of pasta that uses the skin, seeds and flesh of a pumpkin. Whole animals are purchased directly from the farmer, and every single part is used across the restaurant and bar. If you peek into the kitchen, you’ll see a collection of three bins under the bench separating all organic waste into compost, chicken feed or landfill (which is minimal). In addition to eating kitchen scraps, the chickens fertilise the soil at the farm and eat any pests, allowing for organic farming. As for those citrus peels that don’t do the chickens or soil any favours, the kitchen team transforms them into a high-powered cleaning product, meaning no harsh chemicals are used in the kitchen. Needless to say, there are no single-use plastics present in the building. Brothers Blayne and Chayse Bertoncello are serving mind-blowing food that’s also a model for zero waste and sustainability.

- 19-21 Woods St, Beaconsfield 3807.
- 03 9769 9000. omyrestaurant.com.au. Thu-Fri 6-11pm; Sat, Sun noon-11pm.

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Graham Denholm
the exercise is just a bonus. When an ingredient is purchased, it is also used across the kitchen and the bar: yolks from eggs are used in mayonnaise, while the whites go to the bar to make sours. Theodore’s also has a composting program, with all packaging for the venue either recyclable, compostable or biodegradable. And while it may be a little controversial for a café, there are no takeaway coffee cups available – the staff instead encourage a reusable system. As for all those empty bottles and jars, they get upcycled into water bottles, cups, or are reused in the restaurant’s preserve program.

Anchovy

Time Out Melbourne’s Chef of the Year 2019 is bringing some of the most exciting modern-Asian food we’ve tasted, along with a zero-waste philosophy. Waste not, want not is at the heart of Anchovy’s philosophy. Everything in the restaurant gets reused or repurposed, right down to the coasters and menus, which get cut up and used as notepads once the information is no longer relevant. Stalks from herbs are used to smoke or barbecue proteins, while vegetable scraps go into an organic bin. Even water used to wash the herbs and veggies gets used to water the garden out the back of the restaurant. Chef and co-owner Thi Le also buys in whole animals and performs a bit of butchery to ensure that none of the animal goes to waste; bones become stocks, excess fat is cut off and used to make pastries, and any protein that doesn’t make it to the plate for the customer finds its way into staff meals. And while those boxes the produce comes in are hard to avoid, at Anchovy these are returned to the distributor for reuse until they break down.

Little Creatures Geelong

This brewery, restaurant and function space inside an old wool mill has declared war on waste. It’s a no-brainer for a bar not to use plastic straws, but Little Creatures Geelong takes its sustainability program a little further across the board. Aside from a composting schedule, Little Creatures tries to reduce food waste before produce even reaches that stage by donating excess food to local community groups and shelters. Mussel shells that are a byproduct of the mussels served in the brewery are cleaned, collected and stored for pickup by the Nature Conservancy to be returned to Port Phillip Bay to recreate lost shellfish reefs and boost habitats for marine life. Coffee grounds are also donated to a local co-op that gives it a second life in community gardens.

Pho Nom

CBD shoppers go here for fast, ethically produced Vietnamese street food. Emporium, Lonsdale St; T4, 567 Collins St; ELLA, Cnr Elizabeth & La Trobe Sts, Melbourne 3000.

Land of Plenty

This charcoal barbecue restaurant and bar in St Kilda is run by hospitality veterans.

Burn City Smokers

Melbourne’s best barbecue crew delivers slow-and-low cooked meats.

Wonder Pop and Deli

A little pie shop in the Melbourne CBD has ambitious flavours and a cult following.

Greasy Zoes

This 15-seater suburban restaurant is taking big risks and creating amazing dishes.

Ima Project Café

Carlton’s favourite Japanese café serves up considered Japanese breakfasts.

Rat the Café

The menu’s waste-free approach puts Rat the Café a cut above.

Attica

One of Australia’s best restaurants is also taking care of Australia.

Brae

One of our regional gems has a mind for sustainability and produce-driven dining.
**CHEAP EATS**

**Blok M Express**

**AT BLOK M,** nightclub-like queues form anytime after half-past 12 on a Friday afternoon. What the place lacks in space and comfort it makes up for with the unapologetically punchy flavours of Indonesian food. It draws from every corner of Indonesia – its balado (a chilli-based spice mixture) dishes are from West Sumatra, while its grilled chicken owes its provenance to Java. If you’re unsure where to start, the ‘Blok M special entrée’ contains bite-sized portions of Indonesia’s most ubiquitous, appetite-whetting dishes. Lempia, influenced by the Chinese spring roll, is softer, spongier and lighter than its East Asian equivalent owing to the use of thin egg crépes. – Block M’s diced prawn and bamboo shoot ones are fresh and moreish. It’s hard to go past the combo meal option, where you add an oxtail or chicken soup, fried egg and drink to any meal for a mere $4. Go for the oxtail soup, or sop buntut as it’s known in Indonesia, with ‘buntut’ meaning ‘tail’. Beef tails are braised until tender in a fragrant concoction of garlic, onion, ginger, nutmeg and cloves and served as a broth. Blok M’s bone-warming one is topped with spring onions and fried shallots, and it’s the definition of umami. The soup is one of the six components of the nasi campur, a melting pot of flavours presented on Blok M’s banana-leaf motif plate. The smokiness of the lightly charred strips of cabbage and julienne carrot finds its counterpart in the fall-off-the-bone grilled chicken drumsticks, salty-sweet from their sweet soy, kaffir lime and galangal marinade and tinged yellow from turmeric. Waitstaff ask you if you want your mie goreng spicy or non-spicy – opt for the former if you’re a chilli fiend, and you won’t be disappointed. What arrives looks more intimidating than it tastes – a mountain of egg noodles dusted with chilli powder of such a bright shade of lurid red it almost makes our eyes water. ■ Sonia Nair

THE BEST THING about Hazel is the toast. It isn’t an afterthought to accompany a star entrée; it is the star. The bread, made in the kitchen’s woodfired oven, is topped with the likes of steak tartare, lightly pickled mussels or duck liver pâté. The tartare comes in generous chunks tossed with shallot, cornichon and a touch of chilli, with a layer of anchovy cream on the bread adding extra oomph. Every bite is a satisfying balance of crunch, fat, salt and sweet – in other words, exactly what you want in a snack. And Hazel is oh-so-much about giving the people what they want. This is the first restaurant by the crew who elevated Melbourne’s breakfast game with cafés Higher Ground, Top Paddock and the Kettle Black, but the cooking here is unpretentious. Scan the menu and you’ll recognise just about everything on it, from fettuccine to grilled prawns. Eating here feels like a throwback to simpler times, with a country kitchen look to match. Chef Zac Nicholson and his team aren’t too cool for garlic butter, which is spooned over just-firm rings of calamari, and they aren’t above lamb chops, which are cut from the forequarter for an extra meaty dish, each chop charred by the woodfired oven but juicy in all the right places. A chimichurri heavy on mint calls to mind Sunday roasts with mint sauce. Slender fillets of rock flathead are less successful when we visit. The textbook crisp skin is there, but the flesh is cooked unevenly, saved only by a sunshine-yellow beurre blanc. The undeniably talented kitchen is almost too efficient, leading to some uneven pacing of the meal. We recommend ordering starters and main courses in two waves to avoid a crowded table of lukewarm food. But the final act, a warm ginger cake, is a triumph of bittersweet marmalade notes, enhanced further by a bright lemon curd icecream. After all this comfort food served on mismatched vintage plates, you might think you’re dining at a friend’s (very polished) house. But awkward service shatters the carefree illusion. And if you’re looking for anything more interesting than a Trocken riesling by the glass, you’re out of luck, which is surprising given the breadth of the rest of the wine list. Dive into the wide selection of amaros or cocktails instead. As the newcomer of Flinders Lane, arguably Melbourne’s million-dollar mile of dining, Hazel brings many things its neighbours don’t have, like bookings, a spacious bar and uncomplicated food. Take a seat, order a round of toast and lose yourself in the soundtrack of Patti Smith, Joe Strummer and friends. ■ Hazel, 164 Flinders Ln, Melbourne 3000. 03 9070 4938. hazeleat.com.au. Mon-Sat noon-3pm & 6-11pm; Sun noon-4pm.

**WHAT IS IT...**

A no-frills Indonesian eatery.

**WHY GO...**

For the flavour-bursting lele balado and nasi campur.

> 380 Little Bourke St, Melbourne 3000. 03 9600 2534. Sun-Thu 11am-9pm; Fri-Sat 11am-10pm.

**WHY GO...**

For the flavour-bursting lele balado and nasi campur.

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THE BEST

Bánh mì in Melbourne

Whether filled with pork, chicken or tofu, it’s the best meal you can buy for under $10. By Sonia Nair. Photography by Michael Pham

1 Bun Bun Bakery
Springvale
Order this: Traditional pork roll, $5.50 (cash only)
Lines snake out the door no matter what time you visit, but the five well-organised women behind the counter remain unfazed – between them churning out between 600 to 1,000 rolls every day. Bun Bun’s fresh housemade bread is the perfect foil for the fresh hams and steamed pork belly. The sandwich is lifted by the julienned pickled carrot, fresh cucumber and spring onion shoots. A hot tip: ask for extra coriander and chilli to offset the rich chicken liver pâté and butter. → 1/288 Springvale Rd, Springvale 3171. Mon-Sat 6am-6pm; Sun 7am-5pm.

2 Phuoc Thanh
Richmond
Order this: Pork salad roll, $4.50
Phuoc Thanh is nothing to look at, but it serves up one of the best bánh mì in Melbourne. Flaky, light yet substantial bread envelopes Vietnamese hams, pork loaf and brown (a jelly-based terrine made from the pig’s head) as well as a smattering of fresh lettuce, which breaks up the typical holy trinity of pickled carrot, fresh cucumber and coriander. The grilled pork salad roll is laced with caramelised onions layering the sweetness on a roll already sweet from the soy marinade blanketing the barbecued pork. → 206 Victoria St, Richmond 3121. Daily 5.30am-6pm.

3 To’s Bakery & Café
Footscray
Order this: Mixed ham roll, $5.50
Hopkins Street is a battleground between To’s and the flashier Nhu Lan, but we’d vote for To’s. To’s reasonably priced mixed ham roll surprises us with its addition of pickled capsicum, though it’s disguised in the melange of pickled carrot, fresh coriander and cucumber. The mixed hams in To’s traditional roll are firm and freshly sliced with a decent slab of head cheese – a meat jelly made from the head of a pig – adding a pleasingly gelatinous fattiness. The richness of To’s crisp pork roll is offset by the absence of pâté or butter, with shards of cracking punctuating every second bite. → 122 Hopkins St, Footscray 3011. Daily 6am-7.30pm.

4 Selina Hot Bread / Hoang Lan Hot Bread
Sunshine
Order this: Tofu roll, $5 (cash only)
Selina Hot Bread is a rising star in vegan bánh mì with its mock tuna, mock barbecue pork and mock chicken. The VN ham roll is a steal at $5 with five generous slabs of cold cuts (some a bit too thick) packed in with raw onion, shallots, red chilli, coriander and pickled carrot with the requisite spreads of pâté and butter. The tofu roll is filled with spongy pieces of tofu that are microwaved and stuck in a roll that is assembled with raw onion. The soy-and-hoisin marinated tofu absorbs all the savoury notes of its seasoning and works a treat with the crunchy housemade bread. → 5/310 Hampshire Rd, Sunshine 3020. Daily 5am-6pm.

5 Anloi Deli
Springvale
Order this: Chicken roll, $5.50 (cash only)
Anloi has two L-shaped counters dedicated to takeaway meals, processed meats and condiments, leaving a tiny portion of the shop reserved for bánh mì orders and a bottleneck of hungry customers that accrue once lunchtime hits. Anloi Deli’s piquant ham roll is complemented by the abundant coriander sprigs with swipes of pâté and butter. Don’t leave without trying the well-seasoned, moreish and tender chicken roll – it’s the high-performing underdog. The only place where Anloi falters is when it comes to its bread, which is ever so slightly tough. → Shop 4, Springvale Shopping Centre 46-58 Buckingham Ave, Springvale 3171. Daily 8am-6pm.

6 Pho Nom
Melbourne
Order this: Crispy roast pork belly roll, $9
Everything that would be in a mixed ham roll is replicated in this one – from the generous spread of pâté to butter to the packed-in pickled carrot, fresh cucumber and sprigs of coriander – but it replaces the cold cuts with sticky pork belly marinated in a plum sauce framed by the crunch of impeccably roasted crackling. We also enjoy this deeply fried, free-from-grease, five-spice-speckled Milawa chicken roll doused in sriracha mayo. → Lower Ground, Emporium Melbourne, 287 Lonsdale St, Melbourne 3000. Tue, Wed & Sat-Mon 10am-7pm; Thu, Fri 10am-9pm.
Can music festivals be sustainable?

Here’s how to be a hot mess without turning the planet into one. By Nicola Dowse

FOR MOTIVATION TO care for the environment you only have to look to the recent music festival season. Falls Festival in Lorne was forced to cancel after only one day due to extreme weather conditions over New Year’s Eve. Rainbow Serpent was postponed and most likely will not be returning to its regular site in Lexton. A Day on the Green in Rutherglen was cancelled because of hazardous smoke.

Related to the issue of how festivals can adapt to a warming planet is the issue of whether they can be sustainable. In 2015, photos emerged of trashed fields following Glastonbury Festival in the UK: plastic bottles, garbage bags and discarded camping equipment littered the famous green grounds of Worthy Farm, illustrating the sheer mass of rubbish created by the event.

For the last 27 years, thousands of people have descended on the pristine Erskine Falls just outside Lorne for the Falls Festival. And keeping that area pristine has always been front and centre for festival organisers, says general manager Elise Huntley. “It started in Lorne and the way in which waste was sorted,” she says, “and then it became about reducing waste.”

Huntley says that Falls is “conscious of the impact we have on the environment,” and that they “believe we can play a part in helping to affect positive change through sustainability initiatives”. Those initiatives span the food that punters eat to the buildings they party under. A lot of the structures used at the Lorne and Marion Bay events are made from recycled products, while food and market vendors have to stick to green guidelines, with food waste going to compost or local farmers. Single-use plastics have been further reduced at this year’s festivals with the implementation of a reusable cup system (reusable water bottles were already in use).

And then there’s the issue of human waste. Shit happens, and when it does you use (on average) five litres of water to flush it away. Multiply that by 15,000 punters going to the loo around seven times a day and your event turns pretty thirsty. Enter the compostable toilet. Falls was one of the first major festivals in Australia to install these water- and chemical-free green latrines in 2003, after learning about them being used at Glastonbury.

Just over 100 kilometres north, Golden Plains and Meredith music festivals are likewise proving that it’s possible to throw an Earth-friendly festival. Single-use water bottles have been completely eliminated from the Meredith Supernatural Amphitheatre (there are water...
refilling stations instead) as have non-compostable plates and utensils. There are 184 permanent composting toilets on site as well as 32 showers that harvest and repurpose all water run off. The festivals even power many of the campground lights using solar power.

But a major challenge for both festivals still remains: getting guests on board with going green. Meredith collects around 60 tonnes of rubbish created by festivalgoers, while over at Falls getting people to alter their habits is a major obstacle. “Any sustainability initiatives require a commitment from us, the event and then for our patrons to accept and embrace the change,” says Huntley.

At Glastonbury, some guests still buy cheap, poorly made camping equipment and then ditch it. Most camping festivals, however, encourage guests to invest in good-quality tents that will last year after year. Huntley says she’s seen a reduction in waste left at the sites in previous years (guests now also have the option of hiring a tent at Falls), while Meredith and Golden Plains, too, have noted a reduction in ratty couches being left behind (which would have to be sent to landfill).

Part of it comes down to education. Falls partners with Green Music Australia to send teams out into the festival to get campers on board through conversation. “Most people do want to do the right thing,” says Huntley. “You’ve got to try and make it as easy as possible for them to be able to do the right thing.”

How to party sustainably at festivals

☑ Buy a good-quality tent you can reuse – or borrow one from a friend.

☑ Carpool to the site, or see if the festival runs a shuttle bus.

☑ Bring a reusable water bottle.

☑ Don’t just pee anywhere – go to the toilets where your waste can be treated properly so it doesn’t harm the environment.

☑ Whatever you take in, take out, or dispose of properly on site.
Chi Nguyen: Lotus

What’s your ideal heckle?
“It would be my dream if I am making rice paper rolls onstage as part of my show, and a Vietnamese aunty from the audience screams: ‘You’re rolling it wrong!’ I would give her all my box office earnings.”

If a DNA test revealed you were actually the love child of two famous comedians, who would they be?
“Ali Wong and Hannah Gadsby. I am loudly awkward and have a lot to say to the world.”

What’s a pre-show ritual that you definitely don’t do, but you’d like to try for the purpose of interviews like this one?
“Meditation, parkour, taking the first bite out of a ripe peach, cracking my back, making love in the warm ocean on a summer night, screaming into a pillow.”

Everything LOL is new again

Melbourne International Comedy Festival (Mar 25-Apr 19) returns this month with a fresh crop of smart local quipsters among the big names. These stars of the future are primed for their breakthrough moment. By Ben Neutze

Lauren Bonner: Heartbreaker

What/who inspired you to do comedy?
“My ex-boyfriend thought I could maybe do comedy but that I should probably go to TAFE and do a course to become a chartered accountant as well, so now I’m doing everything I can to succeed in order to spite him.”

Netflix offers you a special and asks for “something as groundbreaking as Nanette”. What do you do?
“I’ve always had a fantasy of doing that magician trick where you pull an endless string of silk handkerchiefs out of your pocket, but I would pull them out of my pussy instead.”

What’s a pre-show ritual that you definitely don’t do, but you’d like to try for the purpose of interviews like this one?
“Meditation, parkour, taking the first bite out of a ripe peach, cracking my back, making love in the warm ocean on a summer night, screaming into a pillow.”

Chris Ryan: I Thought It Would Be Nice

What’s your ideal heckle?
“Last week, I started telling an audience that I took up adult hip-hop dancing and a bloke immediately yelled ‘show us!’ and the crowd erupted. Ideally, I would have had a routine ready to go and music cued for just that, because that was a great heckle.”

How would a critic describe your Netflix special?
“I don’t know, but nothing could be worse than my mum’s response to my first ever comedy show: ‘Yes… no… the coffee was good.’”

Let’s say you won the Barry Award this year – who would you thank? What would you say?
“Oh God, this is the pits. That’s not the speech, that’s what I think.”
DREW LYNCH
FRIDAY 17 APRIL
THE COMIC’S LOUNGE
DREWLYNCH.COM

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9-19 APRIL
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ISM0.FUN

Ms. Pat
AUSTRALIAN TOUR 2020
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THE COMIC’S LOUNGE
MSPATCOMEDY.COM

IAN EDWARDS
WOMEN ARE MIRACULOUS
THURSDAY 16 APRIL
THE COMIC’S LOUNGE
IANEDWARDSCOMEDIAN.COM

BOOK AT ABPPRESENTS.COM.AU
Daniel Sloss: Hubris
After more than a decade of critically acclaimed shows, two Netflix specials and countless high-profile TV gigs, Daniel Sloss’s star has truly risen. You can always rely on the Scottish comedian for the sort of laughs that’ll have you clutching your sides and cringing in equal measure. ➔ Hamer Hall, 100 St Kilda Rd, Melbourne 3004. comedyfestival.com.au. $40-$54.90. Apr 11-19.

Joel Creasey: Messy Bitch
Creasey has had a dream run on TV, hosting Australia’s Eurovision coverage and showing up on reality and competition shows. But it’s on the stand-up stage where he’s at his unfiltered best. Expect the acid-tongued prince of Australian comedy to deliver sass and a touch of scandal. ➔ Melbourne Town Hall, 90-130 Swanston St, Melbourne 3000. comedyfestival.com.au. $30-$45. Apr 9-18.

Nazeem Hussain: Hussain That?
Hussain has been a favourite of the Australian stand-up scene for more than a decade, but he’s now being discovered by the world, with a Netflix special and sell-out seasons globally (including an opening spot for Dave Chapelle in New York). He’s not giving away much about this new show, but we’re always big fans of his politically charged, tell-it-as-it-is style. ➔ Melbourne Town Hall. comedyfestival.com.au. $30-$40. Mar 26-Apr 19.

Urzila Carlson: Token African
The always-affable stand-up star, best known in Australia for her appearances on Have You Been Paying Attention?, has such an enormous following she basically always sells out. This year, she’s embracing her role as a “Token African” to explore what makes a person African and what we can learn from African cultures. ➔ Melbourne Town Hall. comedyfestival.com.au. $40-$55. Mar 26-Apr 17.

Zoë Coombs Marr: Agony! Misery!

Rose Piper: Goddess
What/who inspired you to do comedy?
“As a young kid, some bullies were beating me down when all of a sudden a lollipop-like figure emerged, and like magic, disarmed them all with some relatable observational comedy. He pulled me up and said, ‘They won’t bother you anymore, kid.’ That man was Carl Barron.”

If a DNA test revealed you were actually the love child of two famous comedians, who would they be?
“Who cares? I’m rich! I don’t need comedy when I’ve got famous parents. See you losers from my beach house!”

If you weren’t doing comedy, what would you be doing?
“Putting more time into my side projects. I’m Banksy, Deadmau5 and both members of Daft Punk.”

David Woodhead: Take Care
If a DNA test revealed you were actually two famous comedians, who would they be?
“Oh man, Wanda Sykes and Will Ferrell. Mainly for the hair.”

How would a critic describe your Netflix special?
“They’d probably have some cliché line like ‘Dave Woodhead is a big guy with big jokes.’ Critics always bring my height into their reviews. Like bro, I just did a whole hour where I told you so many details about my life and all you got out of it was that I’m tall. I mean, most critics are just mid-20-year-olds with a journalism degree, trying to fight a hangover.”

If you weren’t doing comedy, what would you be doing?
“I think I would be a chef or a tradie. Not that I like cooking or building stuff. I just think I have that look.”

Want a sure bet at this year’s festival?
1 Daniel Sloss
2 Joel Creasey
3 Nazeem Hussain
4 Urzila Carlson
5 Zoë Coombs Marr
FESTIVAL LAUGHS are JUST around the CORNER!
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(IRELAND)

JOSIE LONG
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(UK)

LIZA TREYGER
(USA)

KANAN GILL
(INDIA)

26 MAR - 19 APR

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**High Country**

**ALTHOUGH THE BEAUTIFUL Alpine National Park, Mount Buffalo and the Upper Murray region were severely impacted by the 2019-20 bushfires, most of Victoria’s High Country is now open for business. The resorts of Falls Creek, Mount Hotham, Dinner Plain and Mount Buller are all open, as are businesses in places like Bright, Wangaratta and Beechworth. The fires have devastated the region’s economy and tourism industries, with more than half of tourism businesses surveyed by Tourism North-East reporting that they did zero business in the first week of the year, and another quarter saying business was down more than 75 per cent.

Start your holiday in the gold mining town of Beechworth, which has been untouched by the fires. The Beechworth Gorge Walk is, for lack of a better word, gorgeous. The circuit takes roughly an hour, during which you’ll be taken past gum-lined vistas, colossal granite boulders, babbling creeks and languid, crystal-clear pools. After that, spend some time learning about the Kelly Gang at the Old Beechworth Gaol tour (Cnr Williams St & Ford Sts, Beechworth 3747. 11am weekdays; 11am & 1pm weekends and public holidays). Local guides are knowledgeable and helpful, full of interesting facts and historical tidbits that will keep you engaged (and at times, a little bit grossed out). Spend a day exploring Beechworth’s entire historic precinct – you will learn the fascinating history of the region.

Also spend some time in the stunning town of Bright, now reopened after being evacuated during the worst of the fires. The Ovens River runs right through the town, and it is a very seasonal beast. In spring the snowmelt from the nearby mountains turns it into a roaring torrent, irresistible to adrenaline junkies – whitewater kayaking is popular when the river is high. In late summer, the river drops by several metres and becomes a lazy current, perfect for swimming. Reward your bravery with a beer (or several) at local stalwart the Bright Brewery (121 Great Alpine Rd, Bright 3741. Daily 11am-10pm). There is one venue in Bright that every single person in town mentions: Tomahawks (15 Camp St, Bright 3741. Wed-Sun noon-late). The venue feels like the most fun Hawaiian beachside bar you can imagine got transplanted to the snow, and the food is exceptionally good. Burgers and small sharing plates are the order of the day here, and the Southern fried chicken, lamb ribs and char-grilled broccoli are must-haves. Wash them down with a Tiki Sour cocktail.
East Gippsland

THE 2019-20 BUSHFIRES hit East Gippsland particularly hard, but there are plenty of gorgeous spots that escaped the fires completely unscathed. Destination Gippsland recommends visiting some unaffected areas, when it is safe to do so, to support the local industry.

If you’re a nature lover, take the ferry from Paynesville over to the pocket-sized Raymond Island and follow the signs for the koala trail. This easy 1.2km stroll will take you around the island in search of native wildlife, including a few dozen dozing koalas nestled high in the tree forks. While in the area, make sure you stop into Sardine Eatery and Bar (3/69A Esplanade, Paynesville 3880. Tue-Sun noon-3pm & 6pm-late). Ex-Vue de Monde head chef Mark Briggs made a tree change in 2017 and set up shop in Paynesville. If everyone at the table is keen, opt for the $85 tasting menu. You’ll be treated to the freshest seafood from Lakes Entrance, as well as Victorian meat, game and in-season produce.

One of the most attractive parts of East Gippsland is Lakes Entrance, and the region’s crown jewel is Ninety Mile Beach. At just over 151km in length (about 94 miles), it’s characterised by long, sandy dunes that separate the Gippsland Lakes from Bass Strait and is perfect for swimming, long strolls and whale-spotting. If you’d like a more secluded spot for a dip, head back on the Princes Highway and turn off at Lake Bunga Beach Road to find a lesser-known section of sand near Lake Bunga. Rent a boat to try your hand at angling, or just paddle across the lake, go for a walk to appreciate some of Victoria’s most beautiful scenery, or buy fish fresh from numerous fishers along the shore.

Find more Victorian escapes at timeout.com/melbourne

TOP TIPS FOR

Regional Victoria breaks

1. Check the Vic Emergency website (emergency.vic.gov.au/respond) to ensure where you are going is safe.
2. Check the air quality (epa.vic.gov.au/EPAAirWatch) before you head out.
3. Be sun smart. You will want to spend a lot of time outside, so make sure you slip, slop and slap.
4. Bring a cooler with you and fill it with local produce. Local producers will appreciate your support—and you’ll appreciate a homegrown feast.
5. Spend money. Buy gifts for your friends, early Christmas presents, or treats for yourself.
6. Take the train when you can to avoid unnecessary cars on the road. Check vline.com.au for routes.
7. Carpool. It reduces carbon emissions, and holidays are more fun with friends.
8. Although all of the businesses and regions mentioned were open at the time Time Out went to print, things change, so make sure you call ahead to ensure they are open.
YOUR MELBOURNE CHEAT SHEET
Ease into autumn with our guide to Melbourne’s unmissable events

☐ Torch the Place
MTC stages Benjamin Law’s debut play about family ties and compulsion.
→ Until Mar 21.

☐ Billy Elliot the Musical
Yes, ballet can be for lads in Elton John’s musical version of the film, revived at the Regent Theatre.
→ Until Apr 19.

☐ Alliance Française French Film Festival
A star-studded line-up of Gallic greats graces this year’s fête of French movies.
→ Mar 12-Apr 8.

☐ Kurios: Cabinet of Curiosities
One of Cirque du Soleil’s best-reviewed shows sets up under the big top at Flemington.
→ Mar 12-May 10.

☐ Melbourne International Comedy Festival
The joke’s on us as the world’s funniest people converge on Melbourne.
→ Mar 25-Apr 19.

☐ Melbourne International Flower and Garden Show
If it’s green and grows, it’s on display at Royal Exhibition Building and Carlton Gardens.
→ Mar 25-29.

☐ Charlie and the War Against the Grannies
Down with the Granny State! Alan Brough’s book for kids comes alive on stage with Brough himself in the title role.
→ Mar 28-Apr 5.

☐ Tim Minchin
We’re so ready for this: the super-funny star takes to the Hamer Hall stage to play songs old and new.

☐ Destiny
Rediscover the force of Destiny Deacon, a great Australian artist having her first solo show in 15 years at NGV Australia.

☐ Frances Barrett: Meatus
A Sydney artist invites you to her latest opening (so to speak) at ACCA.
→ Apr 4-Jun 8.

☐ Sri Lankan Festival
Hopper us up: it’s a day of arts, music and delicious food at Queen Victoria Market.
→ Sun Apr 26.

☐ No Time to Die
Daniel Craig’s 007 swansong parachutes into cinemas in April, with Rami Malek as the villain and Cary Fukunaga (Beasts of No Nation) in the director’s chair.
→ From Apr 8.

☐ Black Widow
Australia’s Cate Shortland directs Scarlett Johansson in the latest Marvel Universe epic, with Florence Pugh and David Harbour along for the ride.
→ From Apr 30.

☐ Big Vegan Market
Giving up animal products is good for the Earth – this market helps show you how.
→ May 9-10.
Ravenclaw

Ravenclaws love new experiences, so enjoy a full Japanese breakfast or nori and furikake on toast at Ima Project Café before embarking on a Hidden Secrets Tour of Melbourne’s famous back alleys. Readings = World’s. Best. Bookstore. If that doesn’t get your Ravenclaw heart racing, nothing will. Learn about Melbourne’s modern and Indigenous history, the natural world, the human body and dinosaurs at Melbourne Museum. At Annam you can have an express lunch in 45 minutes (Wed-Fri only) to get you well fed and back to your books quicksmart. State Library of Victoria is the most Ravenclaw of all of Melbourne’s spaces – book a Dome to Catacomb tour. Have a pre-theatre classic pub meal and drink at quirky Natural History Public Bar, where you’ll find taxidermied animals in glass cases, then head to Harry Potter and the Cursed Child. Book a room on one of the upper floors of the Sofitel to remind you of lofty Ravenclaw Tower and be refreshed for more learning tomorrow.

Gryffindor

Wake up bright, early and raring to go and head to Melbourne’s famous Degraves Street for a coffee – you’ll need all your bravery to navigate the crowds. Gryffindors will empathise with KAWS’ triumphant backstory, so go to the NGV International for immersive, kid-friendly KAWS: Playtime exhibition, on until April 13. Come for the burgers, but stay for the skewers of offal at Butchers Diner. Yes, offal. Come on – you’re brave! Try and find a butterbeer rip-off at Collingwood’s Stomping Ground, an inner-city brewery. Gryffindors looking for a special little something-something best check out Block Arcade, one of Melbourne’s most magnificent arcades. Want to show off your courage? Of course you do, you’re a Gryffindor... head over to Rush Escape Game in South Yarra then brave the queues at Chin Chin where you can try dishes spanning South East Asia. Harry Potter and the Cursed Child is a magical, immersive production; if you stay at funky boutique hotel Ovolo Laneways, you’ll be right around the corner from the Princess Theatre.

Welcome back to Hogwarts! Are you ready for year 2? Get your tickets at: www.harrypottertheplay.com/au/