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## EXPERIENCE A NIGHT OF NATIVE FOOD AND CULTURE: VIVID SYDNEY FOOD

**The Parliament of NSW is hosting a one-night-only Native Food Experience on 3 June as part of the Vivid Sydney Food program. Held during Reconciliation Week and on Mabo Day, the event highlights the story of Country, culture and community, adding deeper meaning to the gathering.**

Fusing two culinary talents – renowned indigenous chef Dwayne Bannon-Harrison and Parliament’s Executive Chef Vanessa Harcourt – the duo will showcase the flavours of native Australian ingredients.

Media presenter Simon Marnie, a passionate advocate for Australian food and hospitality, will explore the stories behind the food at the June 3 event, as host. He will engage in conversation with the chefs, delve into the history and share the surprising versatility of indigenous flavours.

Chef Dwayne Bannon-Harrison is a proud Yuin man from the Shoalhaven region, founder and owner of Ngaran Ngaran Culture Awareness, and co-founder of Mirritya Mundy, a venture focused on indigenous and native food.

“Creating food is about more than just nourishment; it’s about building relationships, connecting people to the land and preserving traditions,” he said.

“I want people to be curious about native food and to even explore growing it themselves.”

Mr Bannon-Harrison said the experience at NSW Parliament House, in Sydney’s CBD, will be a fantastic opportunity for people to try new flavours. He said native plants and berries often aren’t found in mainstream cuisine.

“There are 6000 different proteins from fruits, nuts and spices to explore. These plants offer remarkable health benefits, like eucalypt and tea tree which heal the land and in turn heal the people,” he said.

Parliament of NSW Executive Chef Vanessa Harcourt is excited as both chefs are committed to using seasonal and locally sourced produce.



"I'm particularly keen to learn more about Dwayne's expertise with seafood and how he incorporates flavours like native ginger, lemon myrtle and cinnamon myrtle into his dishes," she said.

Chef Vanessa will be including ingredients from Parliament's rooftop native herb garden for the evening's menu.

This exclusive event promises to be a night of discovery, bringing together native ingredients and the stories they carry. Drawing on centuries of traditional knowledge and modern culinary techniques, Vanessa and Dwayne will serve up an unforgettable menu that heroes native Australian produce. From rainforest fruits and coastal seafood to game meats and desert botanicals, every dish will tell a story of Country, culture and community.

Tickets for the Native Food Experience at the Parliament of NSW on Tuesday, 3 June are \$160. Guests will not only enjoy a unique dining experience but will also gain a deeper appreciation for the land and its culture.

To secure your place at the table, visit the [NSW Parliament website](https://www.parliament.nsw.gov.au/visiting-the-parliament-house).

Vivid Sydney will be held from Friday 23 May to Saturday 14 June, for more information, visit [vividsydney.com](https://www.vividsydney.com)

### **About Vivid Sydney**

Vivid Sydney, the Southern Hemisphere's leading multi-artform festival, transforms Sydney into a vibrant hub of creativity, innovation and community connection. Over 23 nights, light installations, music, ideas and food inspire global audiences and drive cultural exchange. The 2025 theme, 'Dream', sparks imagination and engagement, attracting visitors and fuelling economic growth. Proudly owned by Destination NSW, Vivid Sydney showcases NSW's cultural vibrancy and positions it as a global leader in artistic innovation.