



Carriageworks announces the NIGHT MARKET, curated by Kylie Kwong, celebrating Chinese New Year with DJ Tyson Koh and 50+ of Australia's leading food & wine producers

OVER 50 STALLHOLDERS: OVER 50 STALLHOLDERS: ALMOND BAR | BAR BROSE | BILLY KWONG | EDIBLE BUG SHOP | ELEVEN BRIDGE | GOOD LUCK PINBONE | ICEBERGS DINING ROOM & BAR | LANKAN FILLING STATION | LONG CHIM | MOON PARK | NO.1 BENT STREET | ROCKPOOL BAR & GRILL | ROOTSTOCK SYDNEY | SPICE | AM | SPIRIT PEOPLE & PS40 | STRANGELOVE VITAMIN CO. | TWO METRE TALL COMPANY | THE WAYSIDE CHAPEL

Sydney, Australia: Carriageworks in association with Sydney Festival and 2017 Sydney Chinese New Year Festival presents the NIGHT MARKET, a one-night only vibrant celebration of Chinese New Year, curated by award-winning chef Kylie Kwong and featuring more than 50 of Australia's leading chefs, restaurateurs and providores. Welcoming the year of the Rooster on Saturday 28 January from 5pm - 10pm, the NIGHT MARKET offers a melting pot of contemporary Asian food, pop culture and sounds including a live performance by DJ Tyson Koh and speciality dishes created exclusively for Carriageworks.

Inspired by the streets of Harajuku (Tokyo), Hongdae (Seoul) and AnFu Lu (Shanghai) the NIGHT MARKET brings together more than 50 stallholders including: Billy Kwong; Rockpool Bar and Grill; Eleven Bridge; Moon Park;

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Embargoed until 4 January 2017

Good Luck Pinbone; Lankan Filling Station; Almond Bar; Bar Brose; Edible Bug Shop; The Urban Beehive; Icebergs Dining Room & Bar; The Dolphin Hotel; The Wayside Chapel; Two Good Company; Saskia Beer Farm Produce; Mark Eather Sustainable Seafood; Long Chim; Cornersmith.

Market Curator Kylie Kwong said: *"The NIGHT MARKET will mark the first night of the 2017 Sydney Chinese New Year Festival and Sydney Festival's final evening through a vibrant celebration created by some of Australia's most exciting chefs, producers and winemakers with a focus on Asian cuisine. My vision is to offer a melting pot of multi-cultural food dishes in which all of these amazing foodies are asked to think of a dish that reflects their own unique style, with an Asian twist!"*

Carriageworks Director, Lisa Havilah added: *"The NIGHT MARKET builds on our popular series of markets showcasing the best local produce, chefs and providores, with a celebration of contemporary Asia that welcomes the Year of the Rooster. Expect Australia's leading chefs to transform seasonal produce into inspired, bespoke food offerings inspired by contemporary Asian cuisine."*

Many of the individual dishes will be created exclusively for the NIGHT MARKET including Chef **Mike McEnearney's** famous No.1 Bent Street sourdough that will be used to create 'Sourdough Prawn Toast' and a Chinese New Year inspired gelato collaboration between Kylie Kwong and RivaReno Gelato. The NIGHT MARKET also represents the only chance for Sydneysiders to experience dishes by **Lankan Filling Station by O Tama Carey** and **Moon Park**.

Other food highlights include **Billy Kwong's** Pork Dumplings with Ginger & Tamari, Pork Buns filled with Saskia Beer's Pork and Wayside Chapel Rooftop Honey; and Steamed Savoury Pancakes with Organic Eggs, Salt Bush and Asian Herbs. Syrian food with an Asian interpretation will be offered at **Almond Bar** with their 'Beef and Black Bean Shawarma with Chinese Cabbage Tabouli & White Sesame' and Tasmanian fisherman **Mark Eather** will serve his pristine, line-caught, sashimi grade seafood. **Good Luck Pinbone** will offer a Vegetarian-style Mapo Tofu in a Bun, **Rockpool Bar & Grill** will serve up 'Beef Short Rib Bossam with Cumin Chilli and Black Vinegar' and Saskia Beer Farm Produce will offer her Barossa Valley produced 'Berkshire Pork with Chinese spice, white sesame and Sorrel, a touch of the Barossa!'

Outback Pride will offer a range of organically cultivated Indigenous produce and Skye Blackburn of the **Edible Bug Shop**, in keeping with traditional Chinese culinary tradition, will serve roasted edible insects. **The Wayside Chapel** and **Rob Caslick's Two Good Company** will also be present. Kylie Kwong is a 3rd generation Australian and 29th generation Chinese, and alongside Carriageworks, highlights these stalls as key to her 'Australian-Chinese' New Year message, which is all about celebration, collaboration, sustainability and community.

DJ Tyson Koh will perform live at the NIGHT MARKET delivering sounds described as a cocktail of soul, disco, yacht rock and fuzzy world funk. Koh has been the producer of ABC's long-running music program Rage since 2011 and presents the weekly show Loose Joints on Sydney's Fbi Radio, which he has hosted since 2008. Koh has performed at events including the Big Day Out, Playground Weekender, Harvest, Parklife and the Biennale of Sydney. This led to music programming for major events like Sydney Festival, the Commonwealth Games in Delhi and Darling Harbour's NYE 2015 fireworks display.

The drinks offering at the NIGHT MARKET includes a **Rootstock Sydney** stall, showcasing the best quality vignerons from Australia. Tasmanian craft brewery, **Two Metre Tall Company** will be pouring their latest collaboration 'BK Project Brew – Farmhouse ambigua 3' on tap. Bespoke cocktails will be offered by **Spirit People & PS40**, **StrangeLove Vitamin Co.** and locally-based **Poor Toms Gin** will present a gin bar, whilst Billy Kwong's Tasmanian gin distiller **Killara Distillery** will also be present. Visitors will also be able to sample the highest quality Sake bar run by **Black Market Sake** as well as vermouth by **Maidenii** and cleansing ales by locals, **Batch Brewing Company** and **The Grifter Brewing Company**.

The NIGHT MARKET builds on the popular Carriageworks series of NIGHT MARKETS presented during 2016, including two markets presented as part of Vivid Sydney 2016 and the SPRING NIGHT MARKET in September Carriageworks also presents the weekly Carriageworks Farmers Market, recognised as one of Australia's leading Artisan farmers markets, that attracts over 5,000 people every Saturday and supports over 120 NSW producers.

Entry to the NIGHT MARKET is \$10.

Ends

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KEY DATES & DETAILS:

Saturday 28 January 2017 5.00-10.00pm

Ticket price \$10

Bookings [here](#)

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MEDIA CONTACTS: For further information and interviews please contact Jasmine Hersee jasmine@articulatepr.com.au, or 0406 649 393 or Kym Elphinstone kym@articulatepr.com.au, 0421 106 139.

ABOUT CARRIAGEWORKS:

Carriageworks presents a contemporary multi-arts program that engages artists and audiences with contemporary ideas and issues. The program is artist led and emerges from Carriageworks' commitment to reflecting social and cultural diversity. The Carriageworks artistic program is ambitious, risk taking and unrelenting in its support of artists. Carriageworks is a cultural facility of the NSW Government and is supported by Arts NSW. The Carriageworks program can be viewed at <http://www.carriageworks.com.au>

STALLHOLDERS:

Achacha

Almond Bar

Bar Brose

Bar Pho

Batch Brewing Co.

Billy Kwong

Black Market Sake

Cornersmith

Dessertmakers

Ding the Recipe

Edible Bug Shop

Eleven Bridge

Eloquesta Wines

FREEMAN Vineyards

Belgrove Distillery

Giorgio de Maria Fun Wines

Good Luck Pinbone

Hand n Hoe Organic Macadamias

Icebergs Dining Room & Bar

Juicing by Colours

Killara Distillery

La Bastide

Lankan Filling Station

Long Chim

Maidenii

Mark Eather

Moon Park

Neo Organic Tea

No.1 Bent Street

Outback Pride

Pepe Saya

Poor Toms Gin

PS40

RivaReno Gelato

Rockpool Bar & Grill

Rootstock Sydney

Saskia Beer Farm Produce

Serious Deliria

Shepherd's Artisan Bakehouse

Spice I Am

Spirit People

StrangeLove Vitamin Co.

The Dolphin

The Grifter Brewing Co.

The Pines Kiama

The Urban Beehive

The Wayside Chapel

Two Good Co.

Two Metre Tall Farmhouse Ale & Cider

Vale Creek Wines

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