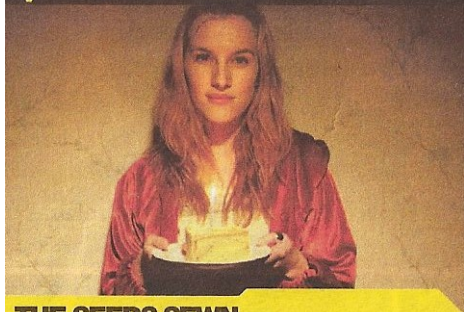


art shorts

compiled by scott patrick mitchell



THE SEEDS SEWN

Did you happen to catch the recent production of Antigone that appeared in Perth during PIAF? If so, then you'll already know how fantastic a leading lady Kate Mulvany is. If not, then you have the opportunity to catch her in action when she appears in The Seed, a play which she also wrote. Here the Helpmann Award winner appears in a story about war and family and how sometimes you have to travel to the ends of the earth just to understand where you come from. Add the fact that the costumes are designed by Micka Agosta (think Priscilla, The Boy from Oz and Australia) and it's all the more reason to witness this little gem. The Seed will appear at The Playhouse Theatre from June 2 to 6.

www.bocsticketing.com.au



EAT ME!

Eat my monologue! That's it... eat it good! Luxe is all set to present perhaps one of the more interesting cultural events you will attend this year: Eat My Monologue! It's an interesting premise: fine food meets fine theatre, the two combining out the back of Luxe in the gorgeous BamBoo surrounds. Six playwrights, five directors, two musicians and 18 actors combine forces to deliver an evening that is sure to leave you salivating. And that's just the acting! The food is off the scale and will have you coming back for more. Tickets are available now for the May 14 and 28 events. www.luxebar.com/bamboo

Long-reign the Longrain Master Chef

Meet the man who turned the humble betel leaf into a must-have flavour experience.

Sydney chef Martin Boetz has not only created some of Australia's most exciting Thai infused dishes at his multi-award winning Longrain restaurants but inspired thousands of householders with his cookbook Modern Thai Food.

Unfortunately he has no plans to create a Longrain in Perth but luckily the wily team at BamBOO, in Mount Lawley, have convinced him to fly over annually and provide a night of sumptuous feasting, including signature Longrain cocktails.

This year the focus will be on WA's fresh seafood by Catalano's.

'It's easier on the barbecue and it cooks quicker this way and I know that WA has a good selection of seafood such as dhufish and scampi,' Boetz said from his Sydney restaurant.

'One thing I will be doing which isn't seafood is the Thai beef salad but I will be making betel leaf with dhufish, which will be roasted in the wood-fired oven there.'

A seafood curry created in a sizzling paella pan with Thai basil will also be on the menu.

Boetz said the secret to good Thai food was getting the right balance between the hot, sweet, sour and salty.

'Reading and practicing and talking to people who are good at creating Asian food' were his biggest tips.

When in Thailand he spends most of his time in Bangkok and when Thai food becomes too much he will cook himself some rustic Italian.

Although originally trained in western restaurants, Boetz together with sommelier Sam Christie created Longrain around the concept of communal long tables to recreate Asian style banquet dining in a sophisticated warehouse-style setting in Sydney's Surrey Hills in 1999.

By that time Boetz had been working as the head chef at Sailors Thai for a number of years and took his knowledge to create an award-winning formula for modern cuisine, which saw the birth of his second restaurant in Melbourne's Little Burke Street five years later.

'They're two different people. It's like they have different personalities even though I thought they would be similar,' Boetz said.

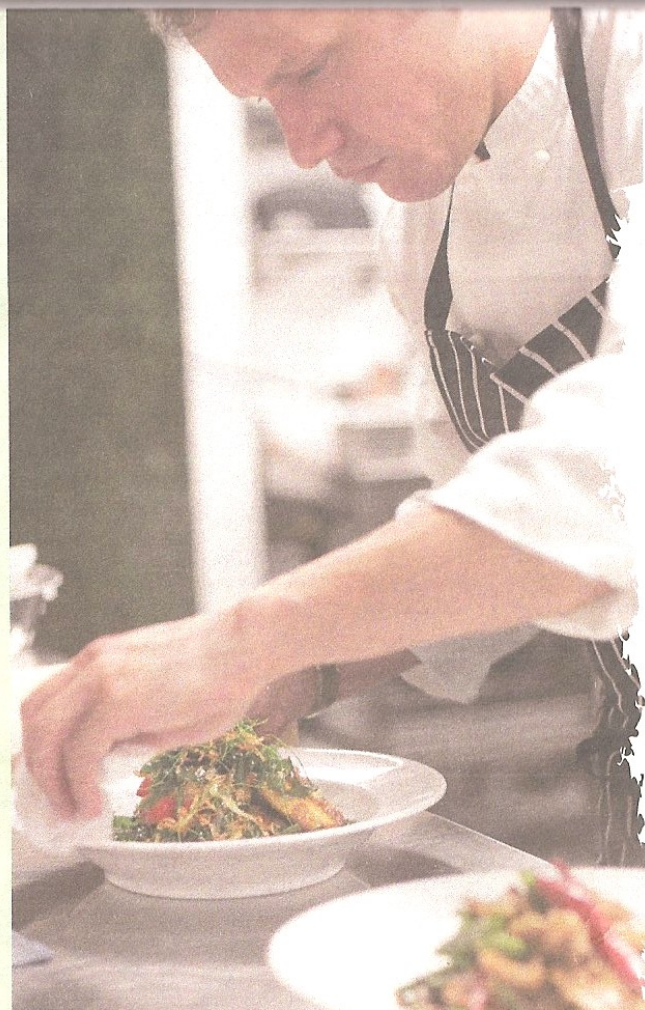
'Sydney and Melbourne people have different tastes and like different things so it took a while to create a loyal following in Melbourne.

'(For example) braised veal chin is not popular in Melbourne but is exhaustingly ordered in Sydney, which I find bizarre.'

Boetz will be joined by 42 Below's Jeremy Shipley and Luxe Bar's Andy Freeman, who will style Pacific Pash and Soho-la cocktails muddled from fresh mint, lychees, limes, pineapple and vodka.

Clare Valley's Knappenstein wines will also be served with the three course meal, with tickets available at \$100 per person from the website www.bamboobamboobamboo.com

Aia Styles



Cocktails @ Home BamBoo

Don't fret, the days of donning your favourite threads and hitting BamBoo's social scene are not over.

Luxe Bar and BamBoo owner Andy Freeman says Cocktails @ Home just means you know how to throw the rockin' after-party.

'It was just a little idea I had - with parties, barbecues and summer coming up, people are starting to socialise at home so all we're doing is teaching a few little tricks,' he said.

The art of cocktail making will be taught by one of BamBoo's most experienced bartenders, James Spencer.

'When we gave the brief we wanted things you've got in the cupboard and not have to go out and find, like dragon fruit or agave nectar,' Freeman said.

'More like marmalade martinis and strawberry and pepper martinis. Nothing too Avant-garde, just ready to rock 'n roll.'

BamBoo chef Christopher Wright will help you match up home-made canapés to the cocktails.

His menu includes smoked chicken and pine nut filo parcels with a caramelised capsicum and red onion salsa, coffee encrusted beef fillet with porcini mushroom jus and sourdough pumpkin scones with blueberry and quince compote.

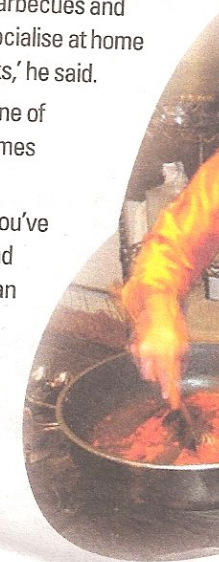
'The concept behind capsicum and chicken is that they are flavours that meld well together so you want to keep everything else nice and subtle,' Wright said.

'The cocktail is a capsicum martini and with the vodka in it is very subtle compared to normal gin so we keep it light to possibly enhance the martini itself, with the pine nuts which are very aromatic, the chicken which is smoked and the filo which is extremely light'

Drooling yet?

Wright says the menu will appeal to those who possess a range of cooking skills, from mixing and wrapping to precision baking.

Cocktails @ Home will be held on October 23. Tickets are available online at www.bamboobamboobamboo.com.



Performing Arts

Monologues with bite

8th November 2008

What is a monologue, you may ask?

A monologue is a (usually long) dramatic speech by a single actor but be prepared to digest much more than this mere morsel of an explanation.

EAT My Monologue is the brainchild of Bamboo Manager and theatre visionary Claire French, who promises a seasonal feast of contemporary Australian works that range from the dramatic to black comedy.

French along with fellow visionary and locally-acclaimed director Marisa Gareffa are cultivating a new wave of interest in theatre through these bite-sized performances.



'It's about grass roots theatre and wanting to get into the back of people's throats so they can enjoy theatre, food and drinks and feel completely replenished by it and can see what amazing local talent we have and what does happen in Perth,' French said.

'I'm loving it,' Gareffa said.

'As a director to read and work on some of the most amazing new work to ever come out of Australia without having to stage a full play – I love that!

'It gives the audience the chance to taste 12 new works and get a feel for what they like so that when they see those names come up they'll say, 'I've seen a monologue from those plays', and start to see theatre as something more familiar.'

In its second season at Bamboo's amphitheatre, the new line-up is bursting with more robust scripts recognised the world over.

Opening with Andrew Bovell's monologue from the multi-award-winning When the Rain Stops Falling, followed by The Modern International Dead by Damien Millar, The Blonde, the Brunette and the Vengeful Redhead by Robert Hewett, The Burnt Piano by Justin Fleming, Frequent Flyer by Anna Barnes and an original piece devised by Gareffa about an actor preparing for a monologue, in all the show runs for about two hours.

Each performance will have subtle differences since they are channelled through varying actors, who include Warren Herbu, Helen Angell, Nick MacLaine and Nicole Shostak while Black Swan State Theatre Company Associate Director Adam Mitchell will direct the next wave of actors, Analisa Bell and Katya Shevtsov.

Book-ended by original melodies written specifically for the show by Brett Murray, with lyrics singer/songwriter Zoe Lelshman, the music lifts the monologues into a fantastical world of lilting lullabies and blues undertones.

EAT My Monologue begins this 6.30pm Friday (November 6) at Bamboo and will run again on December 4 and January 8.

As part of the ticket, audiences can have a three course meal served in a picnic box which includes Chermoula - Crusted Salmon, Saffron & roasted Capsicum Cous Cous Salad.

EAT My Monologue buffet package tickets are \$75 or just pay \$25 for a theatre seat or \$10 to get in the door.

Tickets are available online at bamboobamboobamboo.com or by phoning 0226 1217.

Aja Styles

<http://www.outinperth.com/index.php/reviews/theatre/monologues-with-bite>

