

mx Artworks



One of the Contempora2 sculptures, *Rise* by John Woffinden.

A taste for sculpture

Art can be edgy, ground breaking and yes, sometimes you can even eat it. These Docklands chefs sculpt beauty from everyday produce.

A free outdoor exhibition has Docklands looking like a work of art.

As part of the Contempora2 Sculpture Award, contemporary works by 24 Australian artists will be dotted around the Waterfront City and NewQuay promenades, making it Melbourne's largest exhibition of contemporary sculpture.

The exhibition showcases works by some of Australia's best-known artists including Peter Blizzard, Anton Hasell, John Kelly, Roman Liebach and Andrew Rogers.

Inspired by the art surrounding them, four Docklands chefs have created their own edible works of art to celebrate Contempora2.

Wander along the Docklands boardwalk daily until March 12 and help choose the \$1500 award winner by filling in an entry form.

Sculptures exhibited were selected by Melbourne architect Karl Fender of Fender Katsalidis and one of Australia's leading curators, Ken Scarlett.

While the exhibition, presented by Cruz Galleries and Waterfront City, is a festival of the senses, visitors' tastebuds will also get a workout with more than 20 waterfront cafes and restaurants all within walking distance.

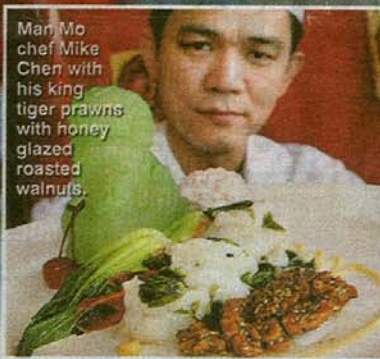
"The skill, passion and hard work put into preparing a dish is no less than an artist creating his masterpiece - an overall package of colour, aroma and taste," Man Mo chef Mike Chen said.

Check out the other special "art" dishes at Kobe Jones, Livebait and new kid on the block, Fish Seafood Grill & Rotisserie.

■ For more information about Contempora2, visit www.thatsmelbourne.com.au



Aqua Infusion by Fish Seafood Grill chef Anthony Dole.



Man Mo chef Mike Chen with his king tiger prawns with honey glazed roasted walnuts.



Lollipop Carpaccio by Kobe Jones chef Junzo Nagamine.

