

MEDIA RELEASE

8 March 2021

# European dining experience announced for Handa Opera on Sydney Harbour - *La Traviata*

26 March – 25 April 2021 | Fleet Steps, Mrs Macquaries Point



**\*HSBC Platinum Club Early Bird Deal Closes This Friday 12 March\***

**A feast for the eyes, ears and stomach. A European inspired menu that celebrates the best of local Sydney cuisines has been announced for Handa Opera on Sydney Harbour – *La Traviata*.**

The premium harbourside setting will be transformed into a pop-up opera house, **complete with bars, restaurants** and tiered seating that make the most of the spectacular Sydney skyline views. Five different restaurant and bar areas will serve a European-inspired menu that will highlight the flavours of France and Italy in celebration of the triumphant return of Opera Australia's production of *La Traviata*.

The **HSBC Platinum Club** is pop-up dining at its finest: a sumptuous undercover restaurant and bar with premium Sydney Harbour views. The Club offers exclusive **two or three-course sit-down fine dining** with table-service, matching wine and a set menu from **The Fresh Collective's** award-winning chefs.

Upon arrival guests will be presented with Pane di Casa with Extra Virgin Olive Oil and Aged Balsamic Vinegar, then will be able to choose from a selection of delectable, European-inspired entrées, mains and desserts.

No evening at the opera is complete without a glass of wine, a natural accompaniment to celebration, conversation and music. We are proud to announce our partnership with **Handpicked Wines** as the official wine partner of **Opera Australia**. Waiters are on hand to top up your glass with **Handpicked Wines'** award-winning wine selections from Australia's leading fine wine regions. Reservations for the HSBC Platinum Club are essential.

For a more laid-back option, guests can dine with some of the best views on site as a backdrop on the **Northern Terrace**. Enjoy **bistro-style dining** from **Frenchies Bistro and Brewery** with a choice of French-inspired hot, cold and dessert selections.

The **Southern Terrace** will transform into an outdoor **Italian Pizzeria**, offering guests a range of rustic Italian treats from **Puntino Catering**.

The **Northern Cantina** will offer **Italian cafe-style dining on Sydney Harbour**, serving small plates, hearty main dishes and desserts. Guests are able to order their food and sit directly on the waterfront, taking in the views of Sydney Harbour.

On the southern end of the site, the **QBE Garden Bar** will serve a range of savoury and sweet bites and gelato from **Cupido** as well as a range of hot and cold beverages.

To complete this memorable night out, guests can arrive at the site by Water Taxi. Pick up points are around Sydney Harbour, dropping guests at Andrew (Boy) Charlton Pool, just metres from the entrance to Handa Opera on Sydney Harbour.

Handa Opera on Sydney Harbour is supported by the NSW Government via its tourism and major events agency Destination NSW and Dr Haruhisa Handa through the International Foundation for Arts and Culture.

STRATEGIC AND  
GOVERNMENT SPONSOR



PATRON-IN-CHIEF  
**DR HARUHISA HANDA**



PRINCIPAL PARTNER



GOVERNMENT PARTNER



**The HSBC Platinum Club \*\*Early Bird specials book by Friday 12 March\*\***

\$225 for three courses (early bird price: \$190)

\$180 for two courses (early bird price: \$150)

**March 26 – April 25**

Performance begins at 7:30pm

Site opens at 5:30pm for bar and restaurant venues

**Bookings**

Tickets from \$99 (fees may apply)

Group and concession prices available for most performances

Opera Australia Box Office | 02 9318 8200 | [www.opera.org.au](http://www.opera.org.au)

**Media enquiries**

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**Menus**

**HSBC PLATINUM CLUB**

**On Arrival**

Pane di casa, extra virgin olive oil, aged balsamic vinegar

**Entrée**

Olive oil poached salmon, compressed cucumber, oyster leaf, garden peas, spanner crab

Vannella burrata, fresh figs, heirloom tomatoes dried and fresh, aged vincotto, amaranth

**Main Course**

Slow roasted Cowra lamb, pumpkin, wild mushroom, fermented buckwheat, truffled chestnut crumble

Corn-fed chicken, crispy prosciutto and pine nut gremolata, caramelised cauliflower purée, cavolo nero,

black garlic

Sweet potato and chard rotolo, zucchini blossoms, lemon thyme, puffed grains, woodland sorrel

**Dessert**

White almond mousse, roasted rhubarb, strawberries, rose petals, baby basil

Selection of Italian artisan cheeses, quince paste, dried and fresh fruits, lavoche

**BAR MENU**

Marinated olives \$10

Roasted nuts \$10

Artisan salumi selection \$19

Gourmet cheese selection \$19

Roasted pumpkin arancini with chilli yoghurt, parmesan flakes \$19

Angus beef polpetti with salsa puttanesca and salted ricotta \$19

Blood orange dark chocolate brownie \$9

**NORTHERN TERRACE**

Prices range from \$8 - \$30

Red wine Cowra beef bourguignon \$30  
 Crispy skin Tasmanian Atlantic salmon \$28  
 Aligot \$18  
 Goats cheese and leek quiche \$15  
 French fries \$8

Mixed olives with Provençal herbs \$8  
 Mixed nuts \$10  
 Charcuterie selection \$16  
 Cheese selection  
 Nicoise salad \$20

**DESSERTS**

Canelé \$8  
 Macarons set of three \$12  
 Tarte tatin served warm \$10  
 Chocolate fondant served warm \$12

**INTERVAL**

Goats cheese and leek quiche \$15  
 French fries \$8  
 Mixed olives with Provençal herbs \$8  
 Mixed nuts \$10  
 Charcuterie selection \$16  
 Cheese selection \$20  
 Nicoise salad \$20  
 Tarte tatin served warm \$10

**NORTHERN CANTINA**

Prices range from \$6-28

Funghi ragù \$16  
 Antipasti \$20  
 Cheese board \$20  
 Marinated olives: in citrus and bay leaf \$9  
 Nuts: with Amalfi sea salt and herbs \$10

Sir Reuben burger \$18  
 Beef cheeks \$28  
 Chicken cacciatore \$25  
 Mediterranean vegetable stack \$22  
 Beef lasagna \$24  
 Italian club sandwich \$14  
 Vegan rainbow wrap \$14  
 Autumn salad \$10  
 Radicchio orange and fennel salad \$10

Assorted cannoli box of three \$15  
 Peanut butter and jam brownie \$6

**SOUTHERN TERRACE**

Prices range from \$6 - \$22

PIZZA BAR \$18 - \$22  
 Margherita - Funghi - Diavola - Puntino

Antipasti \$20  
 Cheese Board \$20  
 Marinated olives in citrus and bay leaf \$9  
 Nuts with Amalfi sea salt and herbs \$10  
 Italian Club Sandwich \$14  
 Vegan Rainbow Wrap \$14  
 Autumn Salad \$10  
 Radicchio Orange and Fennel Salad \$10

**DOLCI E CAFÉ**

Assorted cannoli box of three \$15  
 Peanut butter and jam brownie \$6

**QBE GARDEN BAR**

Prices range from \$4-19

Charcuterie board \$18.50  
 Vegetarian Mediterranean mezze board \$16.50  
 Cheese board \$18.50  
 Shitake mushroom arancini (4 pieces) \$15  
 Marinated mixed olives \$6.50  
 Mixed salted nuts \$6.50

**GELATO CUPS \$7**

Vanilla bean  
 Death by chocolate  
 Lemon sorbet

**SWEETS \$8**

Orange polenta cake  
 Flourless chocolate brownie