

SBS FOOD AND SCREEN TERRITORY PRESENT  
AN INDIGO PRODUCTIONS AND 360 DEGREE FILMS  
PRODUCTION

JIMMY SHU'S

# TASTE OF THE TERRITORY

8x26 MINUTES  
PRESS KIT

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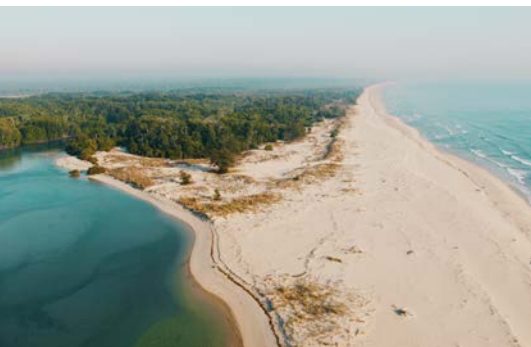
SBS and the Producers acknowledge the Larrakia, Jawoyn, Bininj and Kunibidji people, the traditional custodians of the land in Australia on which this program was filmed.





## ONE LINE

*Jimmy Shu's Taste of the Territory* takes you on a culinary journey to the multicultural melting pot of Darwin and the Top End.



## ONE PARAGRAPH

*Jimmy Shu's Taste of the Territory* is an 8-part series that takes you on a culinary journey to the multicultural melting pot of Australia's Northern Territory. Host and celebrated chef, Jimmy Shu, explores the diverse food scene of tropical Darwin through the sights, smells, breathtaking landscapes and stories of the Top End's most celebrated and hidden foodies! Join Jimmy as he lifts the lid on the family recipes of Darwin's home cooks, tastes the street food and local produce of the famous Darwin markets and delves into the amazing flavours of Indigenous bush foods. *Jimmy Shu's Taste of the Territory* takes you on an adventure to meet the region's most fascinating people through their love affair with food!

## LONGER SYNOPSIS

*Jimmy Shu's Taste of the Territory* is an 8-part series that takes you on a culinary journey to the multicultural melting pot of Australia's Northern Territory. Host and celebrated chef, Jimmy Shu, explores the diverse food scene of tropical Darwin through the sights, smells, breathtaking landscapes and stories of the Top End's most celebrated and hidden foodies! Join Jimmy as he lifts the lid on the family recipes of Darwin's home cooks, tastes the street food and local produce of the famous Darwin markets and delves into the amazing flavours of Indigenous bush foods. *Jimmy Shu's Taste of the Territory* takes you on an adventure to meet the region's most fascinating people through their love affair with food!

Part travelogue, part food odyssey, part cooking show, *Jimmy Shu's Taste of the Territory* is as much about showcasing the kaleidoscope of culture and personal stories of these incredible characters as it is about the food they produce. Darwin is not just a melting pot of food but a haven for opportunity and hope to the many waves of migrants who have often overcome immense hardship to start a new life here. Over decades and across generations, they have made Darwin their home and contributed significantly to its tapestry of identity through their culture and food. This has shaped not only what locals eat, but the very essence of a multicultural food palette of Chinese, Vietnamese, Thai, Indian, Cambodian, Malay, Indonesian food that is created in the home kitchens of Darwinites every day. As Jimmy's friends share their food and recipes, they will also share their own stories of resilience, what brought them to Darwin and the childhood memories and culture that inspires their most personal expression of who they are: their food.





## EPISODE ONE FRESH PRODUCE

Host and chef **Jimmy Shu** introduces the 8-part series and promises to take us on a culinary journey through multicultural Darwin and the Top End.

We're at the bustling Rapid Creek markets early on a Sunday morning. It's abuzz with activity and a cacophony of sound from the produce growers, food stalls and locals doing their weekly shop. Jimmy has been coming here every Sunday at 6am to get his local produce for his restaurant *Hanuman*. He knows almost all the stall holders and takes us on a tour of the market, introducing us to his favourite fresh produce growers and their amazing array of tropical and Asian produce.

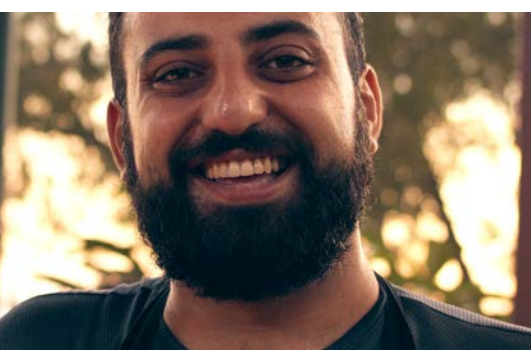
After the markets Jimmy heads south to Humpty Doo, 40km from Darwin to meet Muy Keav. Jimmy's been buying produce from her, for over 10 years. Muy and Jimmy walk around the massive farm and admire the different varieties of mango, fresh herbs that originated in Asia. As she picks a range of ingredients, she tells Jimmy about how she grew up under Pol Pot in Cambodia until her family finally fled and came to Australia in 1982 as refugees.

Muy learnt to cook from her mother and grandmother and shows Jimmy how to make one of her traditional recipes – Cambodian Green Mango salad.

Jimmy is back at the Rapid Creek Market where we meet home cook Karunika Pematratne. Karunika is from Sri Lanka and shares stories about her childhood as she shows Jimmy how to cook her favourite Sri Lankan Baby Jackfruit Curry.

Finally, Jimmy heads down to watch the sunset on the spectacular Nightcliff foreshore where he grabs a bite to eat from the popular food truck *Needle In A Haystack*.





## EPISODE TWO FLAVOUR

Our episode begins at the colourful Malak Night Market. It's sunset. Jimmy buys some dumplings and introduces this episode's theme – flavour. He tells us how the flavour of food can invoke excitement, innovation and take you right back to your childhood.

The dry season in the Top End is a time for festivals. And one of the most popular is Glenti, a Greek cultural festival. Jimmy meets some of the Greek community preparing food for the event and learns to make the Greek speciality – Dolmades.

Next Jimmy goes inside the home of recent arrivals to Darwin – Jordanian mother and son Nadeem and Taghreed who run the food truck *Flavours of Damascus*.

Nadeem shares his experience of how the war in Syria impacted their lives. They came to Darwin as refugees and with the help of lots of community support have started their own business to share their food and culture. They show Jimmy how to make one of their favourite home cooked recipes – Lamb Kabsa.

Jimmy takes us to a tiny eatery well-hidden in an arcade off the Darwin Mall. *Sumatra Cafe*, serves authentic Indonesian food and has a horde of loyal followers. You'd never know it was there unless someone told you about it. Chef Harmiati Basyaruddin shares her story of arriving in Darwin and Jimmy eats his favourite selections from their menu.

Finally, Jimmy takes us to one of Darwin's original tropical homes, the historic Burnett House. Here he prepares a local specialty Pearl Meat Cerviche.





## EPISODE THREE SEAFOOD

The Top End of Australia has some of the best, freshest seafood in the country and in this episode Jimmy will show you why.

Jimmy tells us that it was his search for Silver Barramundi that brought him to Darwin 29 years ago. He loved the place so much he decided to pick up his life and move. Jimmy takes us to meet one of his closest friends, long time fisherman Billy Boustead who lives at Shoal Bay outside Darwin. The two friends go fishing, catch a barramundi which Jimmy turns into one of his favourite dishes, Barramundi Meen Moolie.

At one of Darwin's wharfs we meet self-taught chef Rachael Ciesolka. Rachael shows Jimmy how to cook her signature Lemon Citrus Mud Crab dish.

Next Jimmy takes us to meet Larrakia woman Leslie Gordon. Leslie takes Jimmy into the mangroves to collect traditional seafood. She talks about the abundant seafood available around the Darwin region that Larrakia people have been eating forever. Leslie shows Jimmy how to collect and cook Longbums, a traditional seafood, on an open fire.

Finally Jimmy hits one of the local pubs where we meet Justin Whitrow who runs *Smokey J's Brew and Que*. Justin is an innovator and has found a unique way to smoke crocodile.





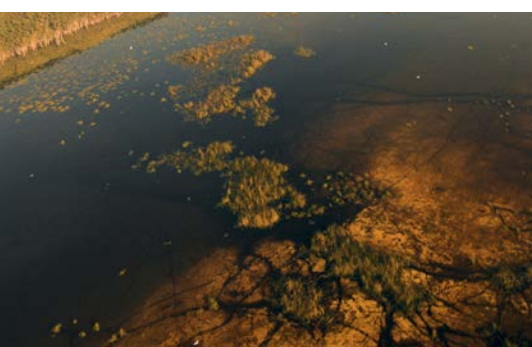
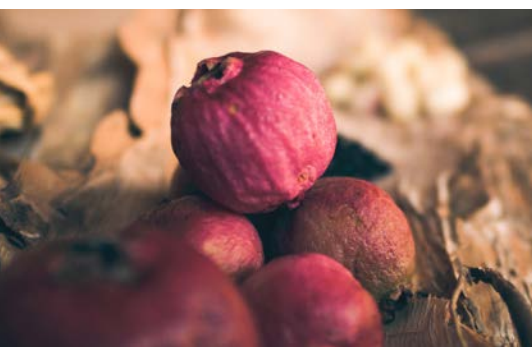


## EPISODE FOUR BUSH FOODS

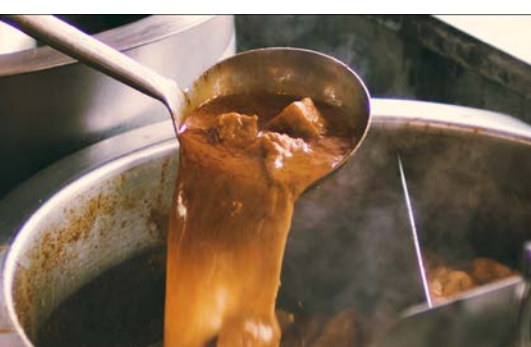
This week Jimmy heads 500km east of Darwin to the remote Arnhem Land coastal community of Maningrida. Jimmy visits *Maningrida Wild Foods* and goes out harvesting with local landowners for various bush foods that are now sold commercially.

Traditional owner Leila Nimbadja shares stories from her childhood and takes Jimmy to hunt for long yam. Jimmy catches up with Don Wilton, one of only a few people in the Northern Territory with an Aboriginal Coastal Fishing Licence. Don teaches Jimmy how they cook seafood the traditional way, on hot coals on the beach.

Jimmy talks to Chef Alan Hickey at the popular Darwin cafe *Speakers Corner* that's nestled inside Parliament House. Alan says they use Indigenous ingredients as much as possible and he cooks their speciality Maningrida Bush Apple Bundle, their newest experiment with bush food through a partnership with *Maningrida Wild Foods*.







## EPISODE FIVE STREET FOOD

Jimmy Shu is at the busy Parap Saturday markets where he tells us that street food is one of the best ways to get to know a culture. In this episode he tastes some of Darwin's most popular street food.

Jimmy talks about Darwin's Laksa obsession and takes us to *Mary's Laksa* stall to meet Mary who has been making Darwin's most famous Laksa for over 20 years. Jimmy tries one of Mary's famous laksas.

As we continue our tour of the street food in Parap Market, we meet Wayne who runs the famous Vietnamese stall. Jimmy tells us Wayne makes an amazing Banh Mi. As Wayne works the grill full of marinated pork on sticks, he tells us his pork balls are his most popular item. They end up in his Banh Mi but lots of people just buy them on the stick sometimes 5-10 at a time. Wayne says the marinade recipe has been perfected over years and is a family secret that he'll never share! Wayne learnt to cook from his mum and doesn't follow rules or recipes, just instinct. As we see Banh Mis and steaming bowls of Pho being made by the dozen, quick and precise as the line at the stall grows, Wayne talks about how his family came to Darwin from Vietnam as political refugees and how they have built a life here. Their family has had this food stall for 23 years and now Wayne runs the business as his parents are retired. He says, "I'm no chef. I'm a stirrer. But I stir some good sh\*t!" Jimmy eats one of Wayne's famous Banh Mis.

Jimmy takes us to the Sunday Rapid Creek Market and shows us his favourite breakfast street food, which has become a weekly ritual for him, a regional Thai braised pork delicacy that's cooked by master street food chef Kanchana.

Jimmy goes to meet Amye Un who runs a small eatery on the Stuart Highway in town, *Warung Ibu Amye*. As Amye shows Jimmy how to make her mother's charcoal chicken, her signature dish, she tells Jimmy about her life. One of 10 children born to a poor family, Amye grew up in a village in then, Indonesian occupied West Timor. She tells her story of coming to Darwin from West Timor carrying a suitcase filled with rice because she thought "That white people only eat bread, not rice." She opened *Warung Ibu Amye* in 2007 where she serves up her mother's favourite Timorese and Balinese recipes. "I like to cook something that reminds me of her."





## EPISODE SIX MEAT

Jimmy visits the breathtaking landscapes of Kakadu to find out about Top End bush foods that Aboriginal people have been eating for thousands of years. He meets traditional owner Mandy Muir who takes Jimmy to see her country via a boat trip along the spectacular Yellow Waters.

Next Jimmy meets young Bininj chef, Ben Tyler who runs *Kakadu Kitchen*. It's the end of the dry season and there are plenty of magpie geese in the waterways of Kakadu. Ben shows Jimmy how he and his family cook the goose using the traditional method of hot coals. Jimmy then shows Ben how to make Magpie Goose Dumplings.



Next Jimmy hits the famous Nightcliff Sunday market and tells us that one of the amazing things about the food available at the markets in Darwin, is that it is made in the kitchens of home cooks with no professional training who make authentic food from their own cultures and have turned that passion into a business.



We meet Samiah and her daughter Sitti. Samiah came to Darwin in the 70's from Malaysia where she had an arranged marriage. She learnt to cook from her mother. She's been selling home style Malaysian food at the Nightcliff markets for 15 years. She's a self taught cook and cooks family recipes that have been passed down to the women in her family over generations.

Samiah and Sitti show Jimmy how to make their innovative signature dish – Beef Rendang Roti Wrap.

Jimmy takes us to *Roast & Noodle 328*, a little restaurant in the Mall's Galleria food court famous for its Hong Kong style roasted meats. This is one of Jimmy's favourite places and owned by his dear friend Danny Yeum, who according to Jimmy is one of the best Chinese chef's he's ever known. Danny takes Jimmy through the kitchen and shows Jimmy how he makes his signature Roast Duck.



Jimmy goes to *Moorish Cafe*, Darwin's first tapas restaurant and talks to owner Marc Wagnan about how Darwin's food scene has changed so rapidly. Jimmy tries their beef brisket showcasing local beef from Eva Valley Meats.





## EPISODE SEVEN DESSERT

Jimmy takes us to meet Darwin's only chocolatier Leo Cleanthous at his boutique chocolate cafe *Bumble Bean Chocolates*. Leo grew up in Darwin and tells Jimmy that though he's an accountant by trade, chocolate is his passion. Jimmy tastes Leo's unique creations that fuse handmade chocolate with Darwin's tropical produce like mango, rosella, Kakadu plum.

Jimmy goes to meet Petra, whose raw cakes have become almost a staple dessert in local Darwin homes. Petra and Jimmy wander the market buying ingredients as Petra talks about why she moved from Slovenia to Darwin and how her desserts are inspired by Darwin's tropical lifestyle and climate. Petra and Jimmy then go to a local shoe shop in Nightcliff where Petra gets her lemons and limes from the owner of the shop who grows them in his backyard. Petra shows Jimmy how to make her Lime and Macadamia Raw Cheesecake.

Jimmy takes us to meet Wana Sinclair, who's a master Thai dessert maker. Wana has been selling her traditional Thai sweets at the Rapid Creek market for over 5 years when she took over her mother's stall. She tells us her mother has had this stall since the 1980s and it's one of the oldest stalls at the market.

She tells Jimmy that she and her mum moved to Darwin from Thailand in 1978. Wana has been watching her mum and the old ladies make traditional Thai sweets since she was a little girl. She's a pastry chef by trade so is taking traditional recipes and adding a modern twist to them. Her mum used to sell Thai sweets outside their house in Thailand and when they moved to Darwin, they continued the tradition.

Wana shows Jimmy how to make her signature Mung Bean Donut, something that is only available at her stall in Darwin. It's a very traditional Thai recipe she has been perfected over many years.

We're at festival park during Darwin Festival. It's full of people enjoying the dry season. The *Hanuman* stall has been at the festival for almost 20 years and has become synonymous with a night out during the festival. One of their most popular items on the menu is Jimmy's Sticky Black Rice Creme Brûlée. Jimmy tells us how he came up with this inventive dessert that fuses modern French cuisine with the Asian flavours Jimmy grew up with.



## EPISODE EIGHT

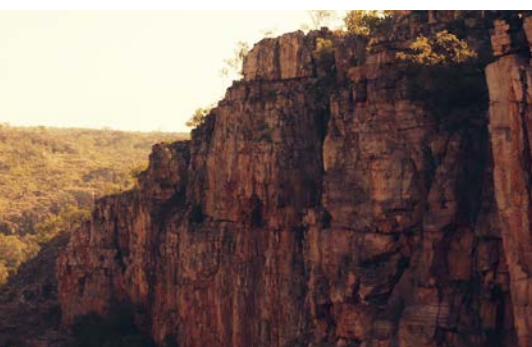
# TASTE OF THE TOP END



Jimmy is in the Darwin CBD. He tells us as Darwin continues to become more and more cosmopolitan, the city's dynamic food scene continues to grow. He tells us this last episode is a celebration of the best of the taste of the Top End.



After 7 episodes of showing the best of Darwin's food secrets, Jimmy Shu takes us into the kitchen of his own award winning Darwin restaurant *Hanuman*, that opened in 1992. Jimmy tells us about his Chinese Sri Lankan background and how that has inspired his love of Indian/Malay/Nonya cuisine. He tells us that his father and mother moved from China to Sri Lanka when his father got an opportunity to be a silk peddler (literally on a bicycle) in Sri Lanka and then opened one of the 1st Chinese restaurants there in the 40's. Jimmy was his apprentice from a young age learning to make noodles, cook crabs but he also absorbed the flavours of south east Asia from Sri Lankan cuisine. Jimmy has spent a lifetime travelling and learning new ways to cook and *Hanuman* is the epitome of that life and his love for Asian fusion food. Jimmy cooks one of his favourite dishes from his childhood, Chinese Roast Pork Belly with Garlic Noodles.



Jimmy goes to *Pee Wee's* at East Point. With its stunning waterfront location, tropical architecture and modern local cuisine, *Pee Wee's* is a food experience that showcases the best of local Top End produce. Jimmy meets Danny, their dessert chef who shows Jimmy how to make their signature Coconut Lime Pannacotta.

To end the series Jimmy travels to Nitmiluk National Park (Katherine Gorge), *Cicada Lodge*, 300km south of Darwin. The Lodge is nestled in natural bush, high above the ancient waterways of the Katherine River system.

*Cicada Lodge* is 100% Indigenous owned by the Jawoyn people.

Experienced tour guide James Brooks takes Jimmy on a boat cruise down the gorge to look at some of the region's oldest rock art.



Jimmy spends the day with young Indigenous chef Sage Bowman-Kean who is the sous chef at *Cicada Lodge*. Sage shows Jimmy how to assemble their signature tasting platter that combines incredible native ingredients and local produce from the area with contemporary cuisine.

Sage tells Jimmy that growing up in Nitmiluk, she's learnt an enormous amount about local native ingredients from the Jawoyn elders and is passionate about using native ingredients to showcase Indigenous culture in modern ways.



Our series ends with a recap of some of the highlights from the series where we celebrate the best of Taste of the Territory.



## PRESENTER JIMMY SHU



Jimmy Shu grew up in Sri Lanka to Chinese parents and spent much of his childhood in the kitchen as his father was a chef. He arrived in Australia in 1974 and settled in Melbourne to open his first restaurant. Two pioneering restaurants later – the modern *Thai Isthmus of Kra* in South Melbourne and *Monsoon* in Melbourne's CBD, fate took him to Darwin in 1989 and he's been here ever since. Jimmy opened the pan Asian restaurant *Hanuman* in Darwin in 1992 and later another in Alice Springs. With tastes inspired by Jimmy's childhood, *Hanuman* is a uniquely Darwin fusion of Thai, Nonya and Tamil cuisines. Twenty-five years after it opened, *Hanuman* won Jimmy his first chef's hat in the 2018 Good Food Guide.







## DIRECTOR'S STATEMENT

### NAINA SEN

The Top End is unlike anywhere else in Australia. Its diverse and eclectic food scene is a real microcosm for what is so special about this part of the world. A distinct cultural mix of Indigenous knowledge, the flavours of Asian migration and our tropical lifestyle has created a vibrant, dynamic food scene that is one of Australia's best kept secrets. With *Jimmy Shu's Taste of The Territory*, I wanted to create a series that is a celebration of this incredible cultural diversity.

Having grown up in New Delhi, India, I come from a culture where you plan your next meal as you're still eating your current one, so food has always been a big part of my own cultural upbringing.

Like so many other migrants from South East Asia who live here, I have very consciously chosen to live in Darwin as it's somewhere that reminds me, in little and big ways of where I grew up.

So a fundamental vision for this show has always been to give viewers an immersive, intimate, insiders view of Darwin and The Top End, in a way audiences have never had access to before.

I've lived in Darwin on and off for almost 15 years and as someone who's a self-proclaimed, foodie, I've met some amazing people in the Top End food scene with some incredible stories to tell, stories they have never had the chance to tell wider audiences.

For this series, I wanted to use food as a vehicle for personal storytelling and as an expression of cultural identity. So the series is as much about the incredible back stories of the people we meet as it is about the delicious food that they create.

Living in the Top End, it is a privilege to be surrounded by the oldest living culture in the world. Having worked extensively with Aboriginal communities in the Top End for over 12 years, I was also very excited about collaborating with community elders in Kakadu, Maningrida and Nitmiluk (Katherine Gorge) to showcase the wealth of Indigenous ingredients and culture through the extraordinary food and breathtaking landscapes of the region, to mainstream audiences.

I've always been a big fan of Jimmy Shu's pan Asian restaurant, *Hanuman* and have an immense respect for what Jimmy has done to put Darwin on the Australian culinary map. For me, he was the obvious choice to host the series. When I first spoke to Jimmy on the phone about coming on board the series, he was in Sri Lanka, checking a fish delivery that had just come in, for a special reunion dinner of his school friends that he was cooking for that night. A dinner he tries to host every year. This is Jimmy in a nutshell; generous, an extraordinary chef and as passionate about food as he is about feeding people!





Jimmy's total enthusiasm and incredible knowledge of food, his own cross-cultural Chinese, Sri Lankan upbringing and vast network of long-standing relationships within the food industry in Darwin have brought an invaluable perspective to the overall authenticity and tone of the series.

Our shared South East Asian upbringing also meant that we had an instant shorthand for the many things we both loved about living in Darwin and a shared commitment about what we wanted the show to be. He's definitely one of the best humans, I've ever had the privilege to work with and I'm so grateful for the absolute trust he put in me and the vision for the show.

We've had a stupendous amount of Top End talent that has worked on this show. The majority of our crew are long term residents of Darwin and the Top End and have all brought with them their own nuanced understanding of this region and a wealth of creative experience of working with the logistical challenges and cultural complexities specific to the Top End.

This is our collective love letter to the Top End.

We've been humbled by the total generosity of the many people who have shared their stories and food with us and we hope we've created a series that is a fitting reflection of the incredible melting pot of cultures and food that are the heart and soul of Darwin and the Top End and that showcases the rich complexity of this region that we all love and call home.



## PRODUCTION TEAM



### PRODUCER, DIRECTOR, WRITER, EDITOR NAINA SEN

Born in New Delhi, India, Naina Sen is an award winning documentary filmmaker whose practice is strongly based on cross-cultural storytelling. Completing her Masters in Cinema Studies in 2003, Naina has worked extensively with remote Aboriginal communities in North-East Arnhem Land and the Central Desert in the Northern Territory for almost 15 years.

From 2008 – 2011, Naina created visual projections for renowned Indigenous musician Dr G Yunupingu, touring with him nationally and internationally.

In 2010 she directed *Stories Through Song*, a half hour documentary for PBS on Dr G Yunupingu and was also associate producer on his ABC Australian Story profile, *You're The Voice*.

In 2013, Naina produced the multi-screen installation film *Wanarn Is Our Home* for the acclaimed *Land and Body* art exhibition (Winner: Australian Arts in Asia Award)

She also directed eight short films for Melbourne Museum's internationally award-winning exhibition *First Peoples*.

In 2015 Naina co-wrote and edited half hour documentary *Bulunu Milkarri* (SBS/NITV, Sydney Film Festival, ImagiNative Film Festival Winner: Best Language Production)

In 2017 Naina produced and directed her debut feature documentary, *The Song Keepers*, on the Central Australian Aboriginal Women's Choir which premiered at the Melbourne International Film Festival and was theatrically released across Australia in 2018 to critical acclaim. *The Song Keepers* was nominated for best feature documentary by Screen Producers Australia (SPA) Awards 2017, Film Critics Circle of Australia Awards 2018, the audience award for best documentary at MIFF 2017 and for the prestigious Walkley Documentary award for excellence in journalism.





## PRODUCER SALLY INGLETON

Sally Ingleton is one of Australia's most experienced documentary filmmakers and has sold award-winning programs in all major territories. Her company 360 Degree Films is based in Darwin.

Sally has a passion for telling stories across all genres be they wildlife such as PENGUIN ISLAND (ABC, BBC, Arte France), DEVIL ISLAND (ABC, ITV, France TV), KANGAROO MOB (ABC, PBS), POSSUM WARS (ABC, Arte France); nature science such as SEED HUNTER (ABCTV, Arte France, SVT, RTE, National Geographic), ACID OCEAN for WGBH NOVA, ZDF, ARTE France and SBS, AUSTRALIA'S GREAT FLOOD about the Queensland floods of 2011 for National Geographic TV which won the Best Documentary at the 2011 Australian Subscription TV Awards and MUDDY WATERS: LIFE AND DEATH ON THE GREAT BARRIER REEF (SBS); social issues such as TAYAMANGAJIRRI (NITV), INDIAN WEDDING RACE (SBS) and FRANTIC FAMILY RESCUE (ABC) or arts EYE FOR ARCHITECTURE (SBS).

Sally is currently producing and directing the feature documentary WILD THINGS about environmental activism in Australia.



## DIRECTOR OF PHOTOGRAPHY CHRIS PHILLIPS

Chris Phillips is a filmmaker and cinematographer with a long history of projects in the social justice space.

His maiden short documentary LOST RAMBOS about tribal fighting in Papua New Guinea won the Best Short Documentary at the 2019 Melbourne International Film festival.

Chris has collaborated with director Naina Sen as the Director of Photography on both JIMMY SHU'S TASTE OF THE TERRITORY and the feature documentary THE SONG KEEPERS which premiered at MIFF in 2017.

Chris has also run a production company delivering commercial campaigns for companies including Greenpeace, The Red Cross, Nike and Red Bull.



## SOUND RECORDIST BEN WARD

Ben Ward is an award-winning documentary filmmaker, creative producer and visual artist. With a focus on cross-cultural storytelling and creative media production, Ben has produced short form documentary film for broadcast television (SBS/NITV) as well as many other independent film and art projects. Born, raised and schooled in Melbourne, he has been living in the Northern Territory since 1996 and worked extensively with the Anangu peoples of the Central and Western desert regions, and Yolngu peoples of North East Arnhem Land. Ben is a freelance filmmaker, director of photography, location sound recordist, editor and trainer.





## SOUND RECORDIST FRANCIS DIATSCHENKO

Francis Diatschenko is a sound recordist, composer and musician based in Darwin, Australia. He has built a career over 25 years working in music, television and film. Select film projects include sound recordist on feature documentary *The Song Keepers* (MIFF, SBS/NITV) 2017, *Not Just Numbers* documentary - Composer/ recording engineer (Brindle Films) 2019, *No More* TVC - Sound recordist (Global Headquarters) 2019, *Sunset* Short film - Composer/Recording engineer.

He was also the sound recordist/sound designer on a range of installation films for Melbourne Museum's award winning *First Peoples* exhibition.

These compliment his career as an acclaimed guitarist. Francis has performed as a soloist and in ensemble with recitals in some of the world's most revered venues including Sydney Opera House (AUS) Carnegie Hall (New York) Queen Elizabeth Hall, Union Chapel and many more.



## COMPOSER AND MUSIC MIX KRIS KEOGH

Kris Keogh is a composer and music producer from Arnhem Land, NT, Australia. His classical training sits happily at odds with his 20 years in the electronic underground. He has produced a series of glitched, ambient '[Processed Harp Works](#)' under his own name, and makes heavy bass music as Laptop Destroyer.

Keogh runs ZZAAPP HQ, an award-winning audio mixing and mastering service and designs his own custom audio processing software. He writes about music on his [SuperSuperSounds](#) blog and is an Australia Council Peer Assessor.

*Jimmy Shu's Taste of The Territory* is his first foray into music for television.



## SOUND DESIGN MATTHEW CUNLIFFE

Matt Cunliffe is an ARIA and AACTA award winning musician, sound engineer and composer.

He has 25+ years of experience in the production of recorded sound applied to music, theatre, dance, film and television and is also recognised by the American Guild of Musical Artists in New York City, USA as an entertainment industry professional in the area of television-based audio post-production.

NT based film credits include audio post-production on 3x "Songlines on Screen" by SBS/NITV (2015-17) and ADR for "Top End Wedding" (2018).

Recent work with 360 Degree Films includes the documentary "Tayamangajirri" (2019).





## PUBLICITY ANGLES

### FEATURE STORY ON JIMMY SHU

Jimmy's profile and story of coming to Darwin and building the Two Hat Hanuman Restaurant business.

### INTERVIEW WITH DIRECTOR NAINA SEN ON THE MAKING OF THE SERIES

### INTERVIEW WITH JIMMY SHU AND DIRECTOR NAINA SEN

Naina Sen and Jimmy Shu talk about their collaborative process, behind the scenes highlights and challenges.

### PROFILE THE MULTICULTURAL STREET FOOD OF DARWIN AND ITS MARKETS

Interview key street vans – Mary's Laksa, Ayme's Charcoal Chicken, Needle In a Haystack, Banh Mi stall and Petra's Raw Cakes.

### UNIQUE FLAVOURS OF INDIGENOUS BUSH FOODS

Profile story of how Indigenous bush foods are making their way onto menus across Australia. Foods such as the Maningrida bush apple, Kakadu plum, wattle seed and many more.

### PROFILE ON HOW THE MELTING POT OF DARWIN HAS CREATED AN AMAZING FOOD SCENE.

This story can cover the many produce growers and food stalls that share their culinary delights at the famous Darwin markets of Parap, Mindil Beach and Rapid Creek. Apart from the markets there are many small food outlets in the Darwin Mall and along the Stuart Highway that also offer Asian delicacies using fresh local tropical produce.

### PROFILE ON FRESH PRODUCE AND MARKET GARDENS ON DARWIN AND SURROUNDS LIKE HUMPTY DOO.

The rural hamlets of Humpty Doo and Howard Springs are full of market gardens and orchards where many tropical fruits and vegetables are grown. Every grower has a story. Darwin is also one of the main centres of mango production in Australia.

### DARWIN'S STREET FOOD VANS

Darwin is famous for its laksas. It would be possible to do a feature on several of Darwin best laksa stalls and get their recipes.

Darwin celebrates its multicultural communities by hosting numerous food festivals throughout the year such as – Laksa Festival, Festival of Glenti.





## KEY QUOTES

*Here in Darwin, a distinct cultural mix of Indigenous knowledge, the flavours of Asian migration and incredible tropical produce has created a vibrant, dynamic food scene that's one of Australia's best kept secrets.*

– JIMMY SHU, PRESENTER (EP 1)

*Our tropical climate and the many Asian communities that now call Darwin home means that all the fresh produce you find in places like Thailand, Vietnam, Malaysia - in fact, most of Asia - is all grown right here, in the Top End. This has greatly shaped what we eat here in Darwin and our love for tropical flavours fused with Asian influences.*

– JIMMY SHU, PRESENTER (EP 1)

*As Darwin becomes more cosmopolitan, people from all over the world are coming to live in this tropical city adding the flavours of their heritage to Darwin's rapidly growing food scene.*

– JIMMY SHU, PRESENTER (EP 2)

*With my store, I sell what I eat, so I sell many variety of product that you can find in Cambodian households. So I introduce the ingredients and the recipe to them, they go home to cook it and the next week they come back and say 'this one's beautiful' and that makes me feel so excited, that I can teach someone something.*

– MUY KEAV, PRODUCE GROWER (EP 1)


*In my country [Sri Lanka], the kitchen is actually like a pharmacy. The main ingredients are to heal the body... When I touch the food with the hands, I feel like it's my own thing, it's a part of my life. Close to the ingredients, close to the land, close to the plants.*

– KARUNIKA PEMARATHNE, HOME COOK (EP 1)

*If you want to start to know a culture, you will know it by their food. When you have a taste you will say 'Ah, this has got so much flavour', as much flavour as it has history... Every dish, it has a big story behind it*

– NADEM TURKIA, FOOD TRUCK FLAVOURS OF DAMASCUS (EP 2)





## KEY QUOTES

*You touch the chicken like you touch your girlfriend or your wife or someone you love.*

– **AYME UN, CHEF AND OWNER, WARUNG IBU AYME (EP 5)**

*The wetland system provides a lot of the bush food sources, a lot of which my family have lived on for generations. Bush tucker and culture are like husband and wife, they go together, and all of our cultures are based around food basically.*

– **MANDY MUIR, CULTURAL GUIDE, MURDUDJURL CULTURAL TOURS, KAKADU (EP 6)**

*It's really important that we don't waste any of the food that we get from the country. This is how our old people have always done it, in a way that honours their animals. We don't waste much meat, we use pretty much all of it... A lot more people are foraging, getting to know Australian ingredients from the bush which Aboriginal people have been using for a very long time.*

– **BEN TYLER, KAKADU KITCHEN (EP 6)**

*In Hong Kong we don't have a very rich family background, so basically when my mother was in a good mood, or it's somebody's birthday, my mother would go and buy some chow sui which is grilled pork and we would sit together, looking at that food, my mouth watering. What inspires me about my food is that all the food actually reminds you of how young you used to be, how precious all this food used to be. Remembering? Yes. I call it remembering.*

– **DANNY YUEM, CHEF AND OWNER, ROAST DUCK AND NOODLE 328 (EP 6)**

*Food is not just any food. Food is all about love. To me... my food is touching people. Every Saturday, if you come in here, you see family, family, family.*

– **DANNY YUEM, CHEF AND OWNER, ROAST DUCK AND NOODLE 328 (EP 6)**





## KEY CREDITS

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