#### You're invited to...



# EALIMABIIA

ENVIRONMENTAL HEALTH & DESIGN



Hear from Healthabitat (HH) Director Paul Torzillo and Healthabitat O/S (HH O/S) Director David Donald, on current projects and plans for future works. Have an opportunity to ask questions, share in informal discussions and meet with other like-minded people. HH team will be on hand to answer any questions about the work in this intimate setting. All proceeds will be donated to Healthabitat O/S – a subsidiary of Healthabitat established to provide tax deductibility for donations, all of which directly fund projects.

Healthabitat is an Australian company with the goal of improving the health of disadvantaged people, particularly children, by improving their housing and the condition of the living environment.

Tuesday 15th August - 6-10pm

Rising Sun Workshop, 1c Whateley street, Newtown

Pre-purchase only: www.healthabitat\_at\_rsw.eventbrite.com.au | Tickets: \$110

## **Accessibility**

Service will be delivered on the first floor. There is ramp access and disabled and ambulant toilet access to ground floor. Special requirements for wheelchair access to first floor via stair are to be advised.

## Getting there

Parking: There is a 14-space car park on Whateley street with 2 hour paid parking. Alternatively street parking is available on surrounding streets. There are two designated car parking spaces for disabled access.

Public transport: Newtown train station is a 5minute walk to Whateley street from either King or Wlison streets. Buses to King street are frequent with bus stops near Whateley and Church streets.

## **Format**

6:00pm – Arrival & Seating 6:30pm – Welcome

Heleana Genaus – Co-founder Rising Sun Workshop and Communications manager HH and HH O/S.

7:00pm – Intro and Overview
Paul Torzillo Director – HH and HH O/S

7:30pm-8:00pm - International Projects

David Donald - Program Manager HH O/S

# Menu & Dining

The menu designed to share especially for the night by resident culinary creative Nick Smith with accompanying wines selected by Dan Cesarano. A communal dining experience catered to mingling and sharing. Contact RSW with dietary requirements.

## Menu

Cauliflower & oyster mushroom chawanmushi

King prawn over charcoal, furikake butter

Smallfry - Grenache, Rose, Cinsault - Barossa

Hiramasa kingfish with green dragon salsa

Chargrilled brassicas with kimchi dressing

Sparrow & Vine - Chardonnay - Yarra Valley

Roast kurabuta pork with kikurage & clams

Togarashi slaw

Sparrow & Vine - Nebbiolo - Gundagai

Coffee crème caramel, peanut crunch *Umeshu Ippin Mito sake* 





