

Media Release

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Noma Australia Booking Details Announced

Bookings for Noma Australia at Barangaroo Sydney will open at 10am AEDT (Australian Eastern Daylight Time), 30 October at www.noma.dk/australia.

René Redzepi, one of the world's best-known and most respected chefs, will close Noma Copenhagen and bring his entire team to their temporary home in Sydney's new harbour-side Barangaroo development with the support of Tourism Australia and Lendlease. Noma Australia will showcase the country's extraordinary produce as seen through Redzepi's eyes.

The Noma Australia residency will run for ten weeks from 26 January until 2 April, serving lunch and dinner Tuesday to Saturday. Bookings for all tables will be made available at once to provide a fair and transparent way of accessing a reservation to all potential diners. Bookings can be made for tables of two, four, six and eight.

The menu will cost AUD\$485 per person (plus 1.65% CC fee). The beverage offerings at Noma Australia will include an all-Australian wine pairing or non-alcoholic pairing, and short global wine list.

On plans for Noma Australia René Redzepi said: "The menu development is looking really good. Between our sommeliers and kitchen staff we've already been on six research trips to Australia over the past ten months. We've gone to as many regions as we can, to get a good perspective on the amazing produce in Australia. In December, we'll move the entire creative team to Sydney so they can spend time putting together a menu that best showcases what we've found on our trips."

Mads Kleppe, Noma sommelier said: "Through Noma Australia we have been given the unique opportunity to learn about Australian wine. During our research trips we have meet a group of talented and dedicated producers and farmers that make lively and energetic wines, beers, ciders and spirits that we are looking forward to serve our guests next year."

Key partner of Noma Australia Tourism Australia Managing Director John O'Sullivan said: "Rene has spent the past few months unearthing interesting and unique produce from all corners of Australia through a series of extensive research trips. From native fruits in South Australia to seafood in Victoria and Queensland and seaweed in Tasmania, Rene and his team will be creating a truly inspiring and memorable Australian menu, with some of Australia's most interesting wines to match."

Gary Horwitz, Head of Retail at Lendlease said Rene's concept for Noma Australia is well underway at Barangaroo: "Lendlease and our award-winning design partner, Foolsap Studio, have been developing the Noma Australia restaurant fitout for several months now. The design is progressing extremely well and we look forward to unveiling a beautiful space in the new year which fulfills Rene's vision for Noma Australia."

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Details of Noma Australia reservations:

- Noma Australia will only run for ten weeks offering a menu of Australian produce, served only during this residency
- Reservations are non-refundable
- Reservations are transferable only where guests are no longer able to attend, and must be registered online with the Noma Australia team
- Reservations can only be made for one table at a time
- Cost of menu is required to be paid in full at time of booking
- Drinks will not have to be prepaid and will simply be offered at lunch and dinner
- Full terms and conditions will need to be agreed to upon confirming a reservation

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Noma

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