



MEDIA RELEASE

YOUR HERO THIS SUMMER: FRESH NEW MENU AND PRIVATE DINING EXPERIENCE

Film, food and culture collide at Hero this summer, with a unique private cinema dining experience in ACMI's Gandel Digital Future Lab 1, and a brand new seasonal menu.

Thrilled to be back in the kitchen, Martini has crafted a fresh, European-focussed, seasonal menu with her trademark culinary spin – uncomplicated cooking packed with flavour that celebrates local Victorian produce.

Hungry punters will be greeted by standout dishes such as mussels in smoked butter and fermented chilli with potato cake; asparagus 'salad' with egg butter sauce and salsa verde; pasta stracci and prawn al aglio, chilli and white bean; and to finish, new treats from dessert queen Philippa Sibley, like la baci bombe.

A selection of Hero favourites remain including the potato bread, fermented blueberry and goats curd; crumbed fish, iceberg and tartare sandwich; and the much-ordered Peach Melba.

Of the new menu, Martini said: "It's such a pleasure to cook with in-season produce, when it's tender and full of flavour."

Alongside a new restaurant menu, Hero will supercharge its events and activations, teaming Martini's menus with ACMI spaces including a brand new private cinema screening room dining experience like no other. Lucky patrons can dine during Hero's opening hours at ACMI with a cinema all to themselves.

The private cinema dining experience can cater for up to 40 seated guests, and up to 90 guests for a cocktail party. The experience features a curated menu by Karen Martini, paired with wines from Hero's excellent wine list.

Of the private dining experience, HospitalityM co-founder Michael Gebran said: "Karen and I teamed up with a vision to bring food and creativity together within extraordinary settings around Melbourne. Hero is our flagship dining experience at ACMI, and the remainder of spaces in the state-of-the-art building are available for us to offer bespoke events of all styles and sizes. This includes a private dining offering set within your own cinema screening room. It's intimate, moody and so unique."

Located in the heart of the city at ACMI, Australia's national museum of screen culture, Hero is a contemporary day-to-night dining and wine bar experience.



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ACMI Director and CEO Katrina Sedgwick OAM said: “It’s great to be back at Hero and share a meal together again. There’s no where else I’d prefer to spend the summer, than at our world-class museum and its beautifully designed – and delicious – dining space.”

For full details of the new menu, visit <https://www.heroacmi.com.au/menu/>

To book a private cinema screening room dining experience visit events@hospitalitym.com.au or call 1300 351 600

HERO

Level 1, ACMI, Fed Square, Melbourne
Wednesday – Saturday - 12pm to late
Sunday – 12pm – 4pm
heroacmi.com.au

Images are available to download here

About Karen Martini

Karen Martini is an award-winning chef, restaurateur, author and television presenter. Together with business partner Michael Gebran she owns and operates boutique hospitality group HospitalityM. Karen was the founding executive chef at critically acclaimed venues Melbourne Wine Room and Sydney’s Icebergs Dining Room and Bar, receiving two chef’s hats at each and winning The Sydney Morning Herald ‘Best New Restaurant’ award for Icebergs in 2004. In 2004, Karen and her partner Michael Sapountsis launched much-loved St Kilda pizzeria, Mr. Wolf, which they ran for 15 years until selling recently, to focus on Hero and HospitalityM. The couple sold Melbourne Wine Room in 2011 to pursue new projects.

About HospitalityM

HospitalityM is a boutique hospitality group owned and operated by creative and innovative leader Michael Gebran and award-winning chef and restaurateur, Karen Martini. Drawing on the pair’s extensive combined experience working in some of Australia’s most iconic venues, HospitalityM delivers the highest levels of innovation, expertise and creativity.



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