

## About Harry Mangat and Sandy Soerjadhi



Let's just cut to the chase; we love food, people and nature. Biji Dining is what allows us to bring all this together. Inspired by the bold and vibrant flavours of India, our pop up events move where we travel; exposing us to different cultures, climates, produce and exciting new challenges - all reflected in the food we create.

Our concept is simple, we serve a menu that evolves with the seasons. We explore new and inventive ways of creating dishes that blend rich Indian heritage with beautiful, local Australian produce. Our belief is to use whatever is available, supporting local growers and small producers; focused on sustainability, minimal waste and all that is good for this earth.

Our food changes often. At times, too often. So as unpredictable as the seasons are fast becoming, we thrive on the excitement of what's currently available. Much to my stress (and amazement), this unpredictability seems to suit Harry well. What is predictable is how quality produce can really shine on a plate. Our menus are designed for sharing and - although Harry comes from Punjab, North India - the flavours aren't typically "authentic" Indian nor Punjabi. Instead, he purposely blends spices to create flavours reminiscent of his heritage, marrying them with local Australian produce in a non-traditional way. Think of fenugreek scented bread with coconut ghee or aromatic snapper curry with eucalyptus oil and fermented chilli. Our aim is to create dishes that are fresh, bright and light - using spices to enhance but never overtake - food that is layered, interesting and just plain delicious.