

Adrian Zanardo-Ley

Portfolio July 2025

1. NEVER

BRAND IDENTITY, 2025

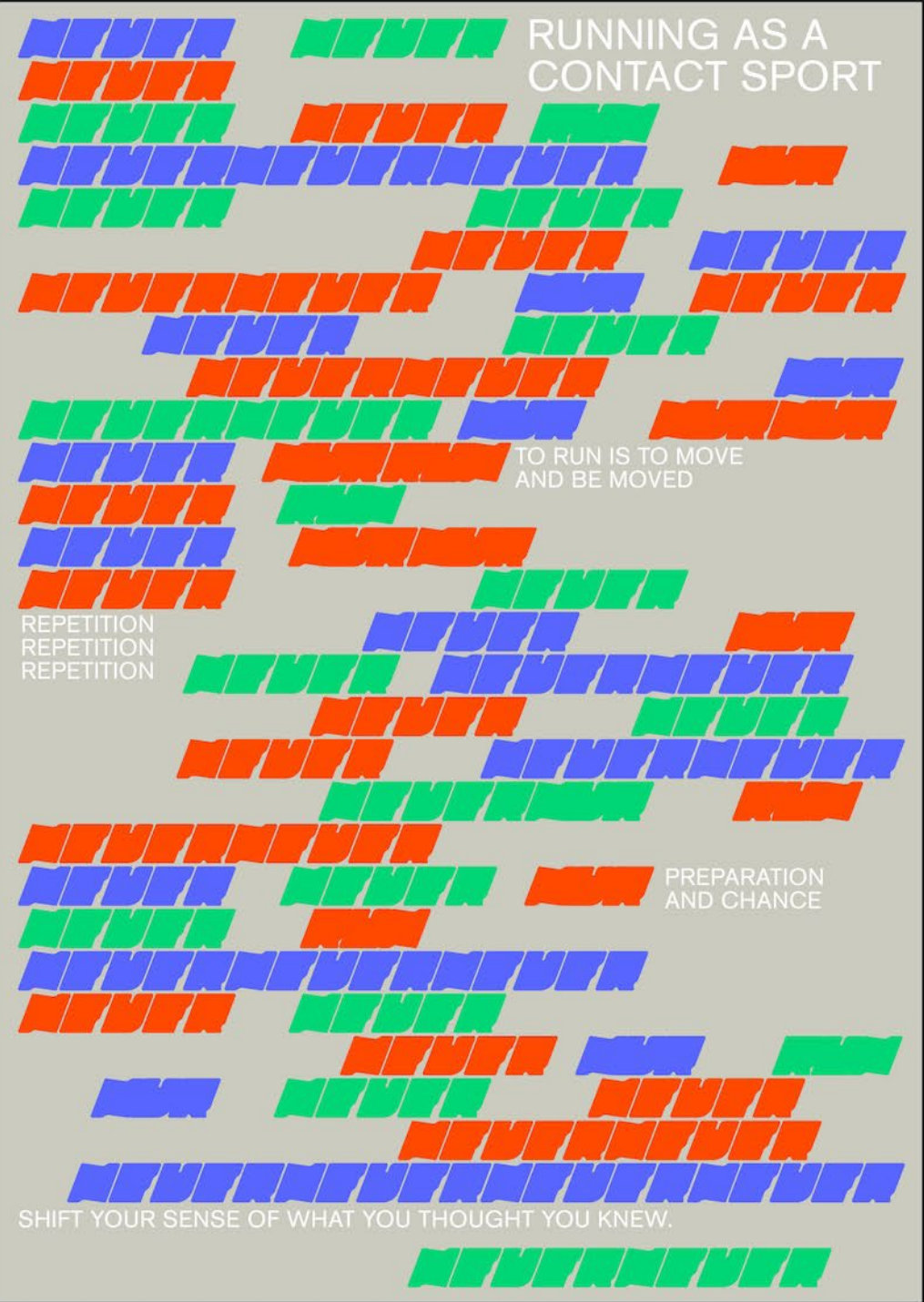
NEVER is a Melbourne-based clothing brand offering both performance and lifestyle running apparel. The creative direction of the brand centres around pushing the edginess of running culture, zigging where others zag, imagining NEVER as a community akin to the crowd of a warehouse rave. Logotype treatment is experimental and brutalist, its blockish qualities translated to holding shapes, pattern-making and abstraction. The colour palette is intense and leans into the digital spectrum, while typography remains pared back, allowing brand copy to stand out even through a multi-layered approach to creating visuals.

Image treatments reference scientific imaging techniques, while text treatment incorporates movement, dynamism and shape of limbs, muscles and shoes.

NEVER's first cut-and-sew collection was a pure expression of the brand identity, released in April 2025.

junior designer: saskia lloyd / product development: fergus brown / digital photography: riley wolff





Running As A Contact Sport

The release found in running comes from a desire to touch something beyond or within yourself that is difficult to access when still.

To run is to move and be moved.

This is why it is vital that everyone
has access to spaces for running.

The ability to enter these spaces,
material and immaterial,
is what makes it possible to be present for the
beautiful and unusual experiences
that can emerge from repetition,
repetition,
repetition,
and from the combination of preparation and chance.

These experiences can exceed your imagination;
they can shift your sense of what you thought you knew.







Never give up, Never settle, Never lose that rhythm.
Stop running? I would never do that...

NVR

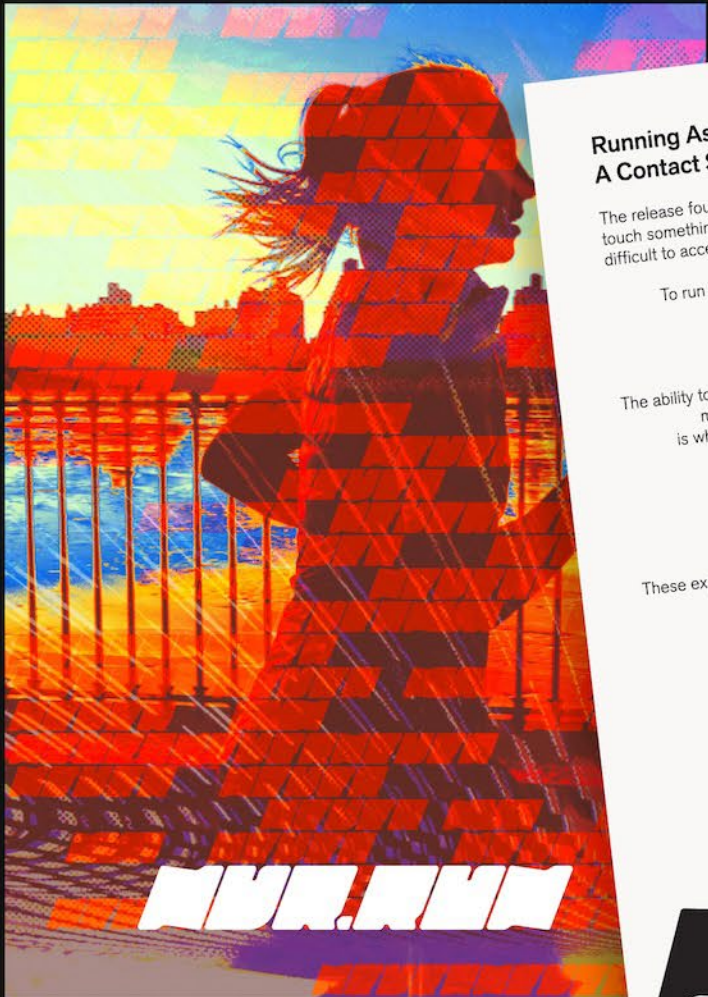
nvr.run » @nvr.run » customerservice@nvr.run



Never give up, Never settle, Never lose that rhythm. Stop running? I would never do that...

NVR

nvr.run » @nvr.run » customerservice@nvr.run



**Running As
A Contact Sport**

The release found in running comes from a desire to touch something beyond or within yourself that is difficult to access when still.

To run is to move and be moved.

This is why it is vital that everyone has access to spaces for running.

The ability to enter these spaces, material and immaterial, is what makes it possible to be present for the beautiful and unusual experiences that can emerge from repetition, repetition, and from the combination of preparation and chance.

These experiences can exceed your imagination; they can shift your sense of what you thought you knew.

NVR.RUN

nvr.run » @nvr.run » customerservice@nvr.run

NVR

Riley Wolff
+61 234 567 890
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nvr.run



NVR

Tim Carman
+61 234 567 890
tim@nvr.run

nvr.run





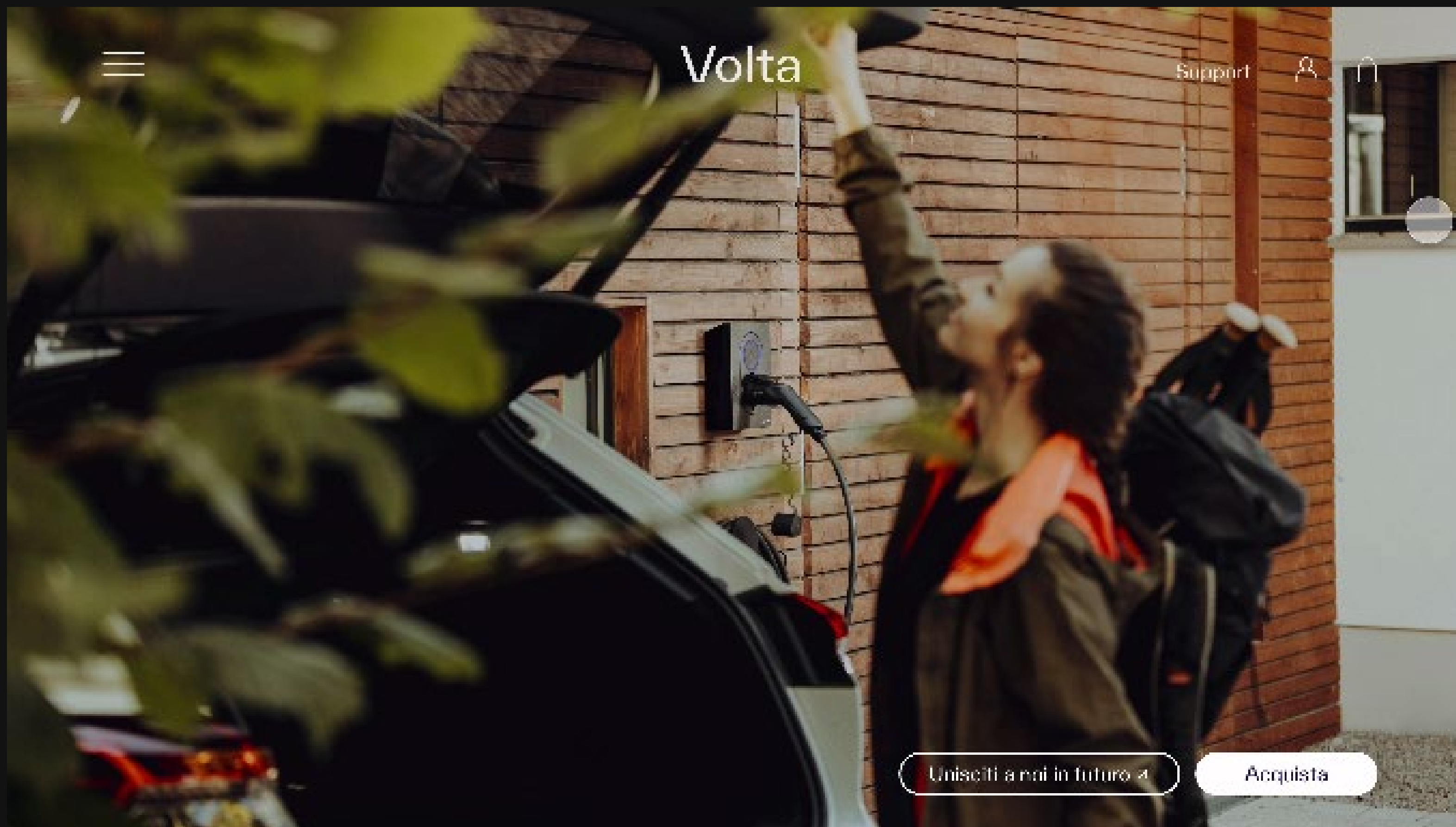


2. VOLTA

BRAND IDENTITY, 2025


Volta is a proposed, digital-first sub-brand of EV charging stations for residential and commercial applications, overseen by a north-Italian parent company based in Veneto.

The visual language calls upon technology, progress and the digital-first approach of the brand, with subtle call backs to the parent company's brand identity through the use of greens and yellow. Simple imagery, and impactful uses of gradients capture attention, and the brand identity shows its flexibility through a range of outcomes – with B2B communications presented more simply, while B2C audiences are spoken to through a visual language that takes on a more flexible use of grid systems, and captures attention with stronger use of colour and scale.




Click to activate

Ora in ricarica.




LA NOSTRA MISSIONE IN VOLTA È LASCIARE UN PIANETA MIGLIORE DI QUELLO CHE EREDITIAMO.

SCOPRI DI PIÙ VOLTA.IT




At Volta, it is our mission to leave a better planet than the one we inherit.



INTRODUCING OUR NEW LINE OF EV SUPERCHARGERS – FOR A BETTER EARTH.


DISCOVER MORE VOLTA.IT




Presso il tuo...

ufficio
palestra
stazione
parcheggio
centro commerciale

Ora in ricarica.



PRESENTAZIONE DEL NUOVO SUPERCHARGER DI LIVELLO 3.
SCOPRI DI PIÙ VOLTA.IT



Nuovo SUPERCHARGER
di livello 3 - per un pianeta migliore.



Volta

UNISCITI A NOI
IN FUTURO
VOLTA.IT

La nostra missione in Volta è lasciare
un pianeta migliore di quello che ereditiamo.



Volta

UNISCITI A NOI
IN FUTURO
VOLTA.IT

PER UNA PIANETA MIGLIORE.

80% in 20 minuti...

Più veloce
Più sicuro
Più ecologico

Ora in ricarica.

UNISCITI A NOI
IN FUTURO
VOLTA.IT



Volta

IL SUPERCHARGER VOLTA DI LIVELLO 3 - A CASA



Registra il tuo prodotto e scopri di più
volta.it

Benvenuti nel futuro

Volta Supercharger
Residenziale



Registra il tuo prodotto e scopri di più
volta.it/commerciale

Benvenuti nel futuro

Volta Supercharger
Impresa commerciale



La nostra missione in Volta è lasciare un pianeta migliore di quello che ereditiamo.

Benvenuti in questo viaggio. Lorem ipsum dolor sit amet, consectetur adipiscing elit, sed diam nonummy nibh euismod tincidunt ut laoreet dolore magna aliquam erat volutpat. Ut wisi enim ad minim veniam, quis nostrud exerci tation ullamcorper suscipit lobortis nisl ut aliquip ex ea commodo consequat. Duis autem vel eum iriure dolor in hendrerit in vulputate velit esse molestie.

- 1 Introduction
- 2 Whats In The Box
- 3 Installation
- 4 Connect the App
- 5 Troubleshooting
- 6 Support



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Grazie

Via Galileo Galilei, 5
31057 Silea TV

351 969 4785
info@volta.it
volta.it



LA VOLTA VOLTA VOLTA VOLTA
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Alessandro Bulegato
Head of Design


Volta

+39 1234 567890
alessandro@volta.it

Volta

1.000
'SUPERCHARGER VOLTA'
DI LIVELLO 3





ORA IN RICARICA A

Treviso
Rovigo
Verona
Belluno
Pordenone
Ferrara
Parma
Ravenna

CON IL 'SUPERCHARGER VOLTA' DI LIVELLO 3





La nostra missione in Volta è lasciare un pianeta migliore di quello che ereditiamo



Volta



La Casa del Futuro

IL 'SUPERCHARGER VOLTA' DI LIVELLO 3
RIMBORSO GOVERNATIVO NEL 2025



80% in 20 minuti

Più veloce
Più sicuro
Più ecologico

Ora in ricarica a Treviso.


Volta

IL "SUPERCHARGER VOLTA" DI LIVELLO 3



Presso il tuo...

ufficio
palestra
stazione
parcheggio
centro commerciale

Ora in ricarica.

Volta

IL "SUPERCHARGER VOLTA" DI LIVELLO 3 - CONNESSIONE "TV"

Carica all'80%
in 20 minuti



Volta

IL "SUPERCHARGER VOLTA" DI LIVELLO 3 - A CASA

Unisciti a noi...
il futuro ti aspetta



Volta

IL "SUPERCHARGER VOLTA" DI LIVELLO 3 - A CASA

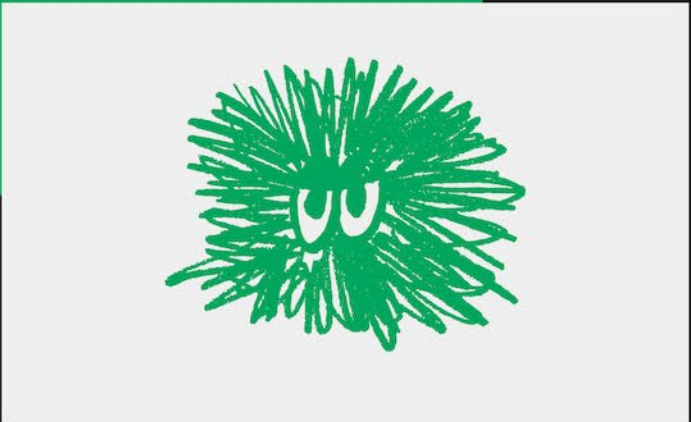
3. Grouch Hair

BRAND IDENTITY, 2022

Grouch Hair is a salon located in the inner-north Melbourne neighbourhood of Collingwood. The direction and visual approach for this brand identity was youthful rebellion, expressing the combined personalities of owner and head barber Daniel Pursehouse and his tight knit team. The geographic context of the salon was also considered, crafting a simple and sophisticated solution revolving around a mascot – “Grouchy”. A vivid colour palette helps the salon stand out from its competitors, and amongst the visual chaos of the grungy street scapes of Collingwood.

Common interests of those working in, and visiting the salon are used to communicate and market Grouch Hair – sticker packs, football jerseys produced in collaboration with local sportswear brand R.Sport, and merchandise that pays homage to punk and hardcore band t-shirts.

GROUCH hair 64a Johnston St, Collingwood
0468 606 157
@grouchhair
grouchhair.com.au



GROUCH hair 64a Johnston St, Collingwood
0468 606 157
@grouchhair
grouchhair.com.au



REFER A FRIEND

Give this card to a family member, friend, colleague – even your regular barista, and you'll both get \$10 off your next service at Grouch Hair.

GROUCH hair 64a Johnston St, Collingwood
0468 606 157
@grouchhair
grouchhair.com.au



LOCAL TRADERS DISCOUNT

Present this card after your appointment at Grouch Hair to receive an ongoing 10% off all services and products.

**Local traders discount only valid Mon-Wed



Your Appointment
with Daniel

16/04 – 11am
(don't be late)

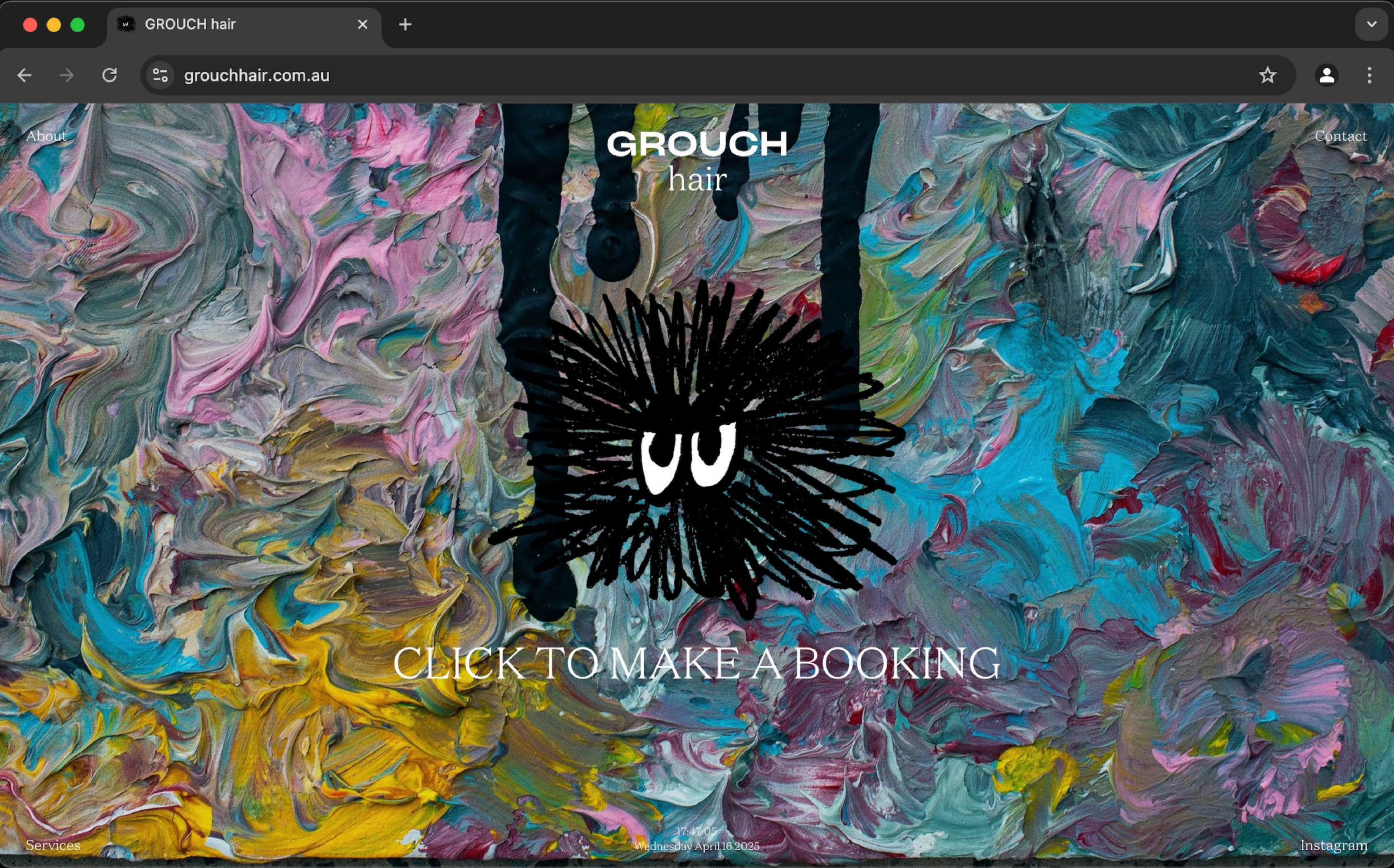
GROUCH hair
64a Johnston Street, Collingwood
0468 606 157 – @grouchhair
grouchhair.com.au

Services 

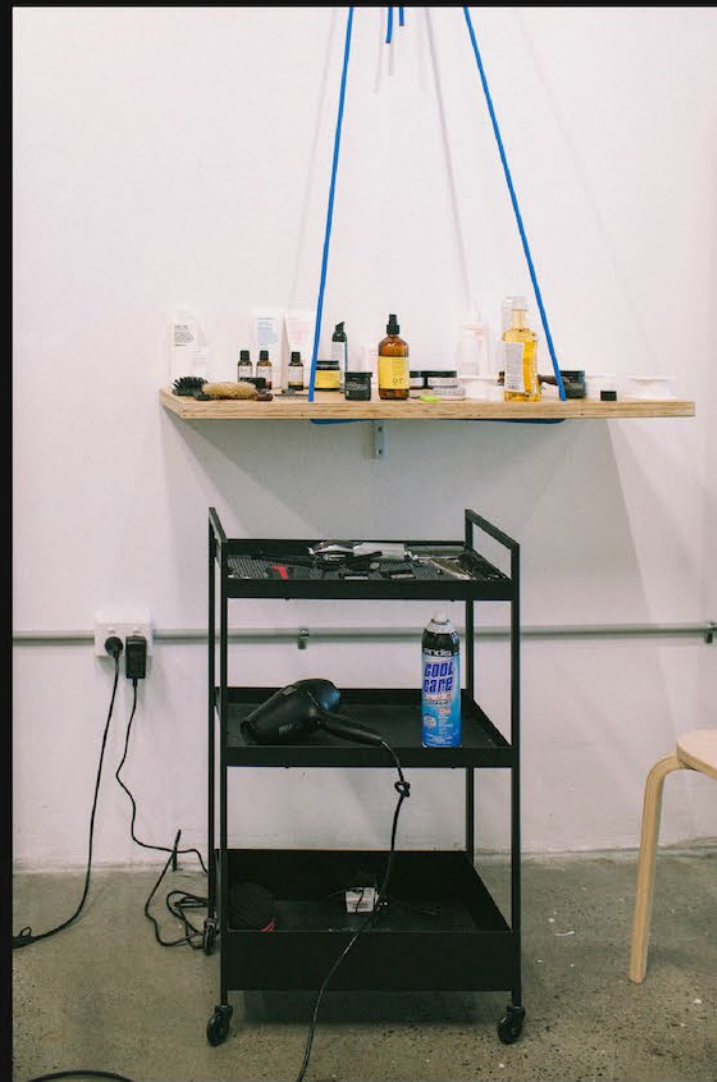
- Haircut – 72
- Haircut and Beard Trim – 100
- Beard trim – 35
- Headshave – 45
- Scalp bleach – from 200
- Vivid colours after bleach – from 45
- Perms and Chemical Straightening – from 200

GROUCH hair
64a Johnston Street, Collingwood
0468 606 157 – @grouchhair
grouchhair.com.au







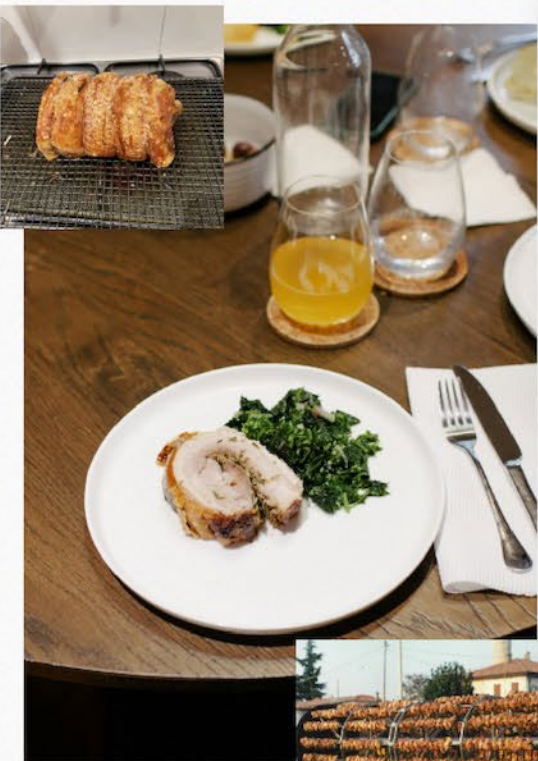


4. Numero Undici

PUBLICATION, 2023

Numero Undici was a single-edition independent publication that brought together a cook book with memoir, retracing my own life through the lens of my Nonna and Nonno's home at 11 Trudewind Road. Filled with over fifty recipes, family photos and countless stories, it paints a picture of Italian migrant life in regional Australia. Printed locally and singer bound with pink thread, the design of this publication makes references to heirloom family photo albums and cookbooks, chef's journals, and Enzo Mari's "Exploration of Drawing", presented in a format that is easy to read, and doesn't occupy much space on the kitchen bench as you follow a recipe.

64 pages, 182 x 257mm, singer bound with pink thread, single edition, each copy hand numbered.



I WAS GOING THROUGH SOME OF MY NONNA'S OLD PHOTOS AS WE WERE PACKING UP NUMBER ELEVEN WHEN I CAME ACROSS THE PICTURE OF THE SPEDIO ON THE PREVIOUS PAGE, AND IT IMMEDIATELY MOTIVATED ME TO PUT TOGETHER A PORCHETTA. I DON'T HAVE THE SPACE AT HOME TO OPERATE A SPEDIO, NOR DO I OWN A BBQ OR OUTDOOR SPIT, SO MY KITCHEN OVEN MUST SUFFICE.

I'M HUGE ON FLAVOURS AT THE EXTREME ENDS OF THE SPECTRUM - I'D HAVE KENNEL AND RABBITCHIN ON MY MOUNTAIN SUMMIT OF VEGETABLES, SO EVERY MOMENT I'VE PULSED THIS OUT OF THE OVEN, THE KITCHEN IMMEDIATELY FILLS WITH THE AROMA OF FOLK AND FENNEL HAS BEEN A REAL TREAT, IF YOU GET THE TIMING OF THE SEASONS RIGHT, I INCLUDE YOU TO MIX DIFFERENT PARTS OF FENNEL - IN THE MIDDLE OF THIS FOLK BELLY, WHILE THE LEAFS, SEED, AND FOLLEN ARE ALL PART OF THE SAME PLANT, THEY ALL IMPART SLIGHTLY DIFFERENT FLAVOURS.

PORCHETTA e VERDURE

- 1.5kg pork belly
1 bunch rosemary
fennel seeds and fronds (and pollen if in season)
5 cloves garlic, finely chopped
1 brown onion, roughly chopped
1 bunch of fresh parsley
chilli flakes
1 large head of silverbeet, chopped

With the skin facing down, lightly rub some olive oil across the piece of pork belly. Follow with a generous sprinkling of sea salt and lots of cracked pepper. Massage some fresh rosemary into the pork, then finish by sprinkling fennel seeds, laying down some fennel fronds, and if in season your fennel pollen.

Tightly roll the pork belly and tie with twine. Coat the ends and the fold with all of the seasonings, and finish with olive oil and salt over the skin. Cover the ends with foil, fixed into place with skewers and place into a 200°C oven for 45 minutes. After this, lower the heat to 150°C and cook for a further 60-80 minutes, checking occasionally. Ensure the porchetta has reached 75°C internal temperature before taking it out of the oven. Let it cool a little before slicing to serve.

Blend some parsley and garlic with olive oil in a food processor until you have a rough paste. In a pan with some olive oil and chilli flakes, soften the onions. Add the silverbeet, a small dash of water and cook it down slowly over a lowered heat. Towards the end, add the parsley mix and stir through, cooking for 1-2 minutes. Plate up next to a cut of porchetta, leftovers will go perfectly in a roll for lunch the next day.

* FORCED FROM SUBURBAN
PARKING IF POSSIBLE, PUN

OSSO BUCO

- 5 medium veal shanks
- 1 large brown onion, finely chopped
- 2 carrots, peeled and diced
- 3 sticks of celery, finely chopped
- 3 garlic cloves, finely chopped
- 1 bay leaf
- 1 tbsp basil, finely chopped
- 1 tsp thyme leaves
- 1 tbsp lemon rind
- 1/2 cup wine
- 2 cups beef stock
- 1 tin diced tomatoes

Heat butter and olive oil in a fry pan. *Soffritto* onion, carrots and celery, then add the garlic. Transfer to a cast iron pot or large oven dish.

Coat the veal shanks with some seasoned plain flour. Heat some more butter and olive oil in the same fry pan, brown off each shank in the pan, then transfer to your oven dish.

In a saucepan add basil, thyme, bay leaf, lemon rind and white wine then reduce. Add the tin of tomatoes, stock and bring to a boil before pouring over the vegetables and shanks.

Cover with foil or lid and place dish in the oven at 160°C for 60-90 minutes, check regularly.

Serve on a bed of polenta and accompany with a salad of baby spinach and grated zucchini, lightly dressed with white wine vinegar.

44

I KNOW THAT GOD EXISTS BECAUSE
I REMEMBER THE FIRST TIME I ATE
NONNA'S OSSO BUCO.

IN 2019 I WENT TO A PLACE IN FLORENCE, RUN BY TWO BASTI (AWLT) ESQUÉ BROTHERS. IT WAS CALLED TRATTORIA ANITA, AND THEY CAME CLOSE TO IT.



TIRAMISU (for breakfast)

MYNNA'S TERRAFINO RECIPE LAKED WHAT COULD PROBABLY BE DESCRIBED AS "TECHNICAL REFINEMENT" IN A CULINARY SENSE, BUT MORE THAN MADE UP FOR IT IN THE NUANCE OF FLAVOUR. THE RECIPE VARIED DEPENDING ON WHAT WAS AVAILABLE AT HOME, SO THIS IS SIMPLY ONE OF A HANDFUL OF VARIATIONS THAT MYNNA HAD IN HER REPERTOIRE.

MADE IN A GIANT SLAB, IT IS
 AN BECAUSE IN BALANCE AND
 PUNNY TONGUE, PESTICIDE, THE
 SAVIARDI BISCUITS ARE AT
 FEMALITY OF OF THE MICHIE
 QUALITY, THEY ARE "FAMILY SPEC"
 THE MASCARONE ISN'T FROM
 THAT'S AMONG OF 22 SAVERS
 DAILY, IT'S FROM THE 10A AROUND
 THE CORNER FROM MY NOSE.
 IT IS SIMPLE AND ANYONE
 THINGS GETTING THE CATS RIGHT.

THIS TIRAMISU IS A DESSERT PERFECT FOR A DINNER PARTY, FANTASTIC FOR A HOUSE PARTY IF YOU WANT TO BE A BIT MORE LIBERAL WITH THE MARSALA, AND PERFECT THE FOLLOWING DAY FOR BREAKFAST. I WAS EXERCISED DURING THE 2002 WORLD CUP WHEN SUPER-EARLY MORNINGS WERE A DAILY NORM.

6 eggs
1 cup of caster sugar
350g mascarpone
a decent dash semi-socco marsala
300ml freshly made coffee
400g pack savoizardi biscuits
cocoa powder

Start by making some coffee in your preferred method. Otherwise two six-cup Bialetti's will do the trick. Pour into a shallow dish, add marsala and let it cool down.

Separate the eggs – yolks in one bowl, whites in the other. Beat sugar with the yolks until the mixture is light and fluffy. Then add the mascarpone to the same bowl and beat until the mixture is smooth.

In your second bowl, whisk the egg whites until soft peaks form, then gently fold into the mascarpone mixture.

Lightly dust a serving dish with cocoa, dip (don't soak) your savoiardi biscuits in the coffee and arrange a tight layer on the base of your dish. Evenly spread half the mascarpone mixture over the biscuits. Repeat these layers, smoothing out the mascarpone on top.

Cover in cling wrap and refrigerate overnight, or for at least 3-4 hours. Dust with cocoa powder right before serving.



55

CRÈME CARAMEL

- 220g caster sugar
1tbsp vanilla bean paste
180ml milk
150ml cream
1 egg, 3 egg yolks

Start with a simple caramel by bringing 150g caster sugar and vanilla to a light bubble in a fry pan. Once it's a nice rich golden colour, evenly pour caramel into six greased ramekins and place in the fridge.

Place egg yolks and white in a mixing bowl.
Gently stir with a fork until it's nice and smooth.
Add the remaining caster sugar and fold into eggs

In a saucepan, bring milk and cream to a boil then remove from heat. Progressively add this into the egg mixture, continuing to stir. Keep working bit by bit until you've incorporated all the milk, then strain through a fine mesh sieve.

Evenly pour the mixture into your ramekins. Cover each with foil, arrange in an oven dish and fill with water halfway. Place in a 140°C oven for approximately 40 minutes. They will have a nice jiggle in them when they are ready. Remove foil, let it cool on a bench for 30 minutes, then chill in an airtight container overnight.

To serve, run a sharp knife around the edges of the ramekin, place a plate on top, flip over and tap the bottom of the ramekin a few times.

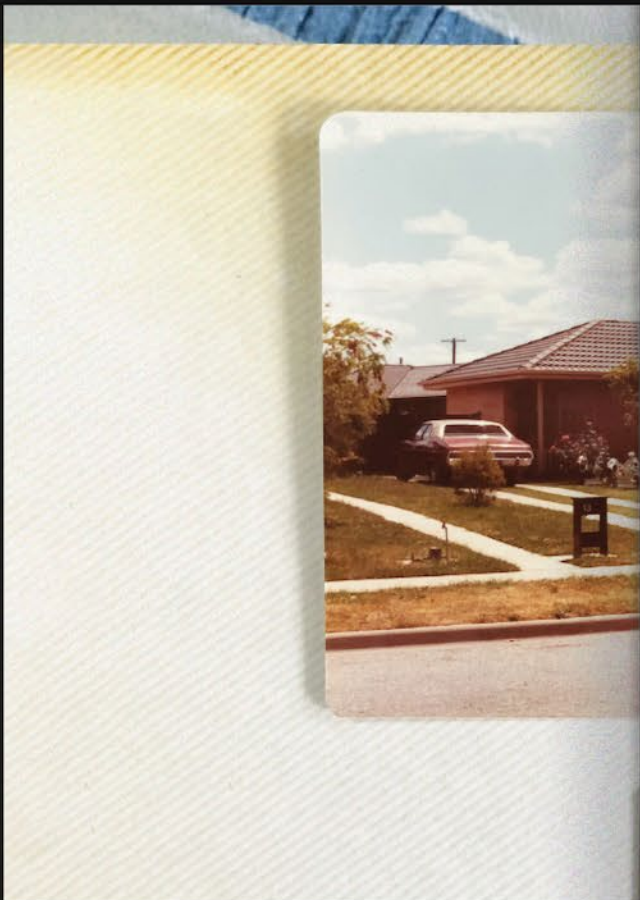
PROVIDER OWNERS, ESPECIALLY DURING WINTER MONTHS AS A HEARTY AFFAIR. THIS OPEN MEANT HE WAS GETTING HOME AFTER SCHOOL WITH HIS BOO BUBBLE, AMAR, OR SUO STARTING TO TAKE SHAPE IN THE POT, YET THE DISAPPEAR, WHETHER IT WAS FAR SOONER, ITALIAN SCHOOL, TO BUILD THINGS ALREADY NOTHING IN HIS OFFER HOPPOWORKING SIBS IN THE BACKFARD, TO RETURN TO THE KITCHEN A FEW HOURS LATER, A FULLY FORMED MEAL READY TO BE EATEN, A TABLE WAITING TO BE SET- ALWAYS THE GRANDBOYS RESPONSIBILITY. ALL THE LOVE AND EFFORT WENT INTO THE MEAL ITSELF, MEANING DESSERT WAS TYPICALLY A STEER BROUGH AFFAIR.

PEOPLE SEATED EVERY NOW AND THEN, AT A TIME WHERE CLAPMATION TV THUNDERED AGAINST ALL THE PACE, MORE PEOPLE GOT UP TO DANCE, IT WAS A GOOD PACK OF CAME CAMELS, AND FOR EACH OF US AND A SPACE FOR HOWEVER WAS LITIGATED THE HOT DAY. LITTLE KID WENT TO THE BACK AND PUTTING AMAP THE DISHES (AGAIN THE RESPONSIBILITY OF THE LEADCHILDREN) WE WERE ALL RETURN TO THE CHURCH. THE CHURCH WAS SO THE CHUCH AND WATCHED TV, MARRA SAT IN HER CHAIR AND KNITTED UNTIL IT WAS TIME FOR BED. A WHITE HEATRA WAS LIT UP IN THE CHURCH, AND THE FLOOD IN FRONT OF IT, A THIRD HEATRA BEHIND BEHIND HEAVY CHAIR, SHE HEARD LITIGATE HER HANDS AS SHE STAYED IN THE CHURCH. SHE WAS A STRAL CHUCH OR SCAR, AND THE OTHER HEARD WOULD BE ON ME. READING, DURING HOMEWORK, PLAYING WITH LEAD, THE TRAME CAMEL WAS ON THE COFFEE TABLE, IT WAS A GOOD PACK OF CAMELS. ONCE IT WAS FINISHED IT WAS TIME FOR ME TO GO TO BED.

59



59



5. Soup Athletica

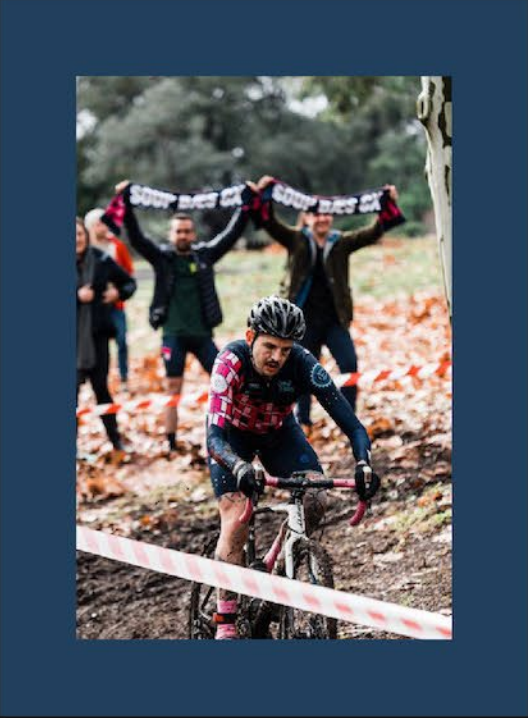
BRAND IDENTITY, 2021

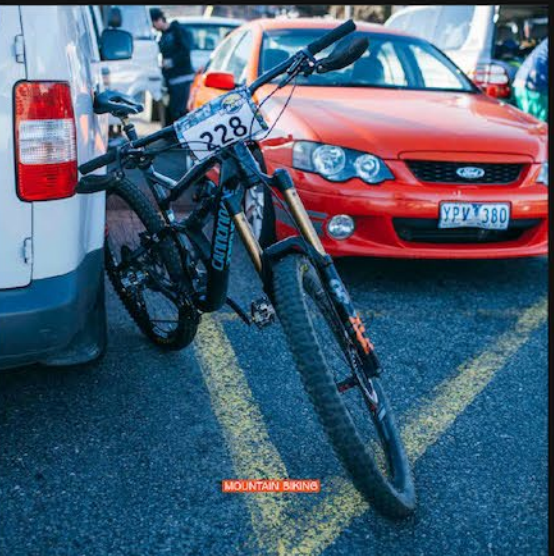
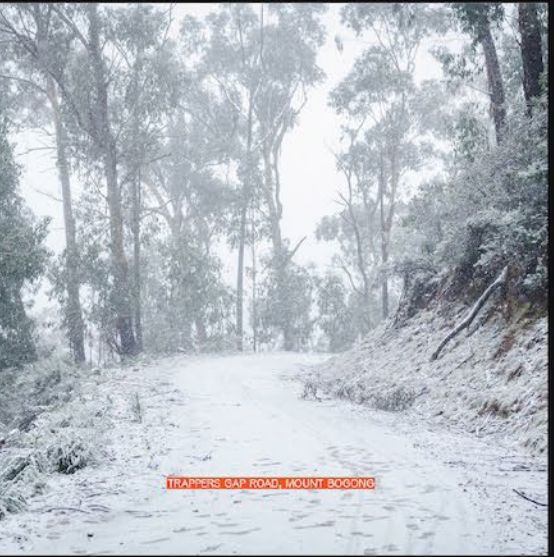
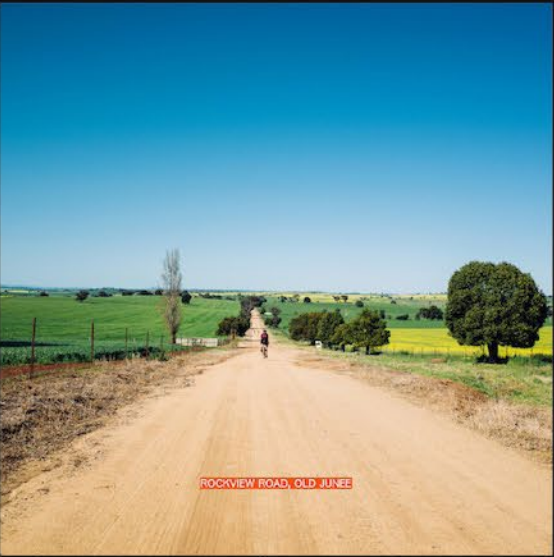
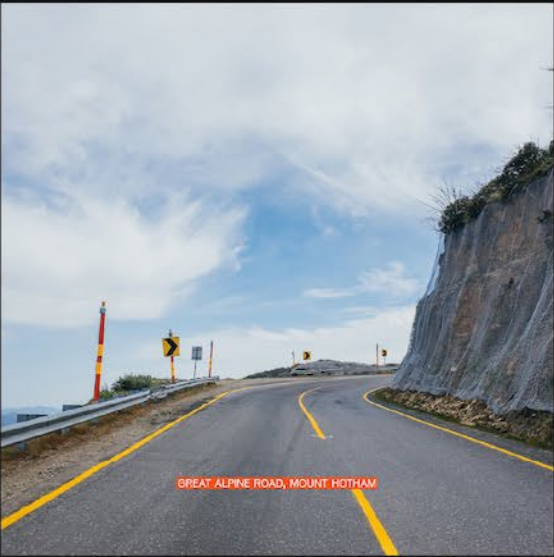
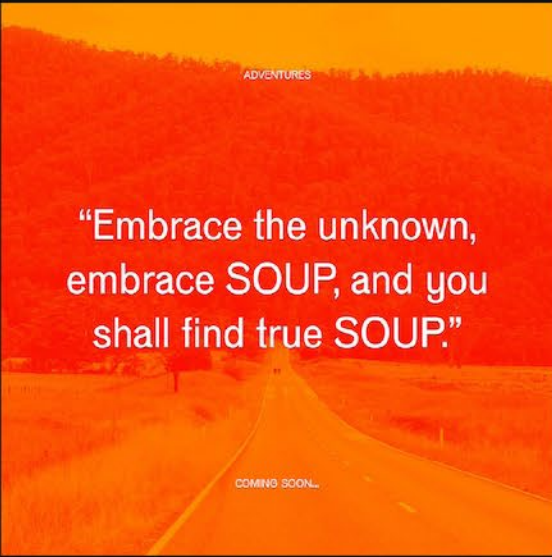
Soup Athletica is an Australian-based creative collective that works at the intersection of cycling, tourism and lifestyle. Specialising in online publishing, co-branded collaborative projects, events, physical publications and apparel.

The brand refresh in 2021 channels the Viennese Secession by bringing together a contrasting colour palette, intricate pattern work, and curved lines referencing the natural world and physiological movement on the bike.

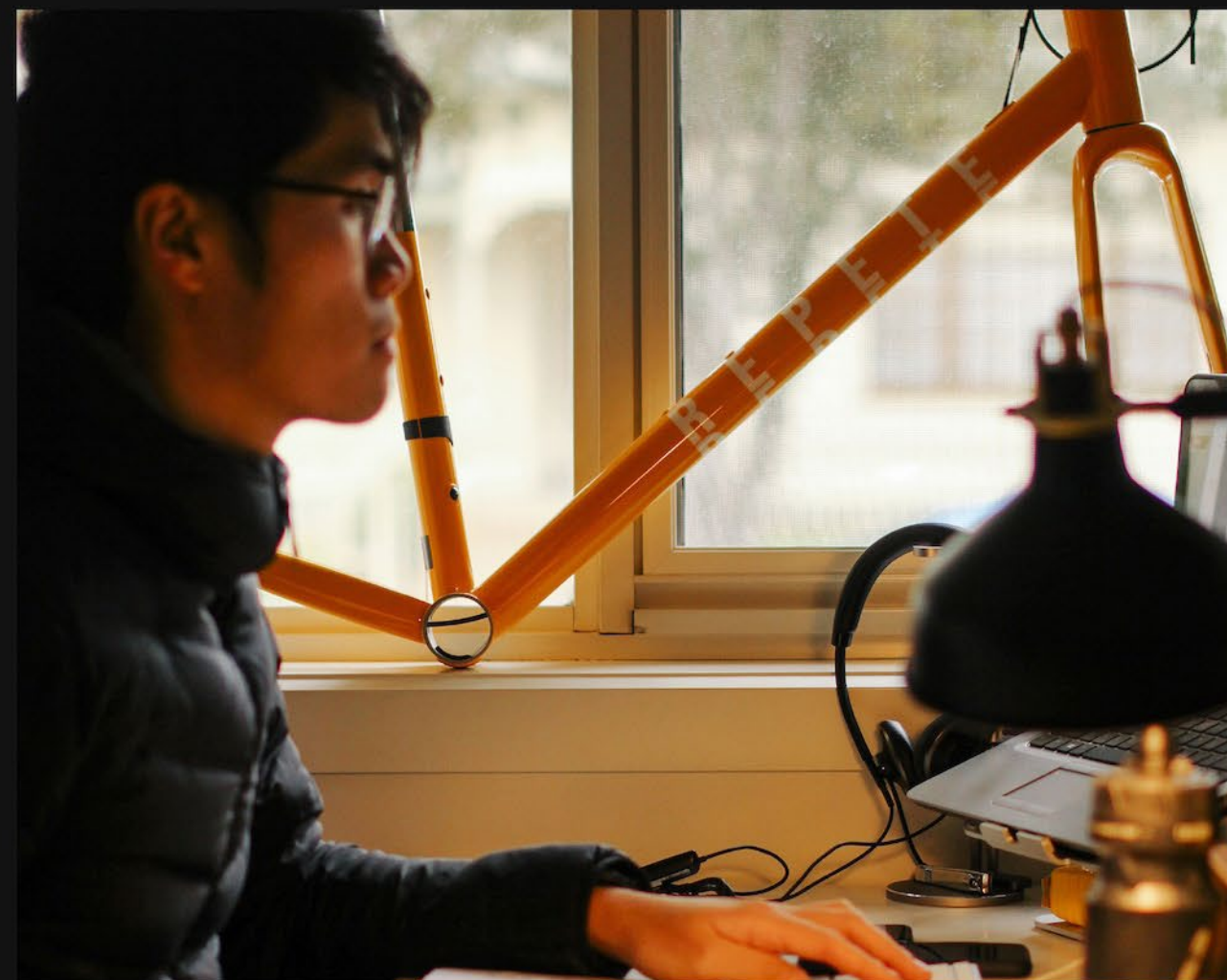
Conceptually and strategically, the new positioning of the collective embraces that arts and crafts movement and community building through widely collaborative projects, cycling events, art exhibitions, and through hand-made, process driven design and production of technical and lifestyle apparel.

SOUPATHLETICA









6. Mister Bianco

BRAND IDENTITY, 2023

The new brand identity for Sicilian restaurant Mister Bianco marked 13 years of trade, and the move to an expansive new space in Kew, Melbourne. Positioned on a tram stop, the geographic and architectural context of the restaurant provided the basis for the creative direction – inspired by Firenze’s S.M. Novella, Venezia’s Santa Lucia and Roma’s Termini. This was used in briefing architects in the design and construction of three distinct spaces within the precinct – the restaurant Mister Bianco, a cocktail bar Bianchetto, and a dedicated events space named Sala.

Visually, the three spaces are linked by colour and symbol references to Dante’s Divine Comedy – Inferno for the wood-fired kitchen in the restaurant, Purgatorio for the dimly lit cocktail bar, and Paradiso for the light-filled upstairs event space. Throughout printed matter, menus are presented as literary objects, bill cards embrace and celebrate Italian culture, and illustrative campaign artwork draws from Italian futurist posters and artwork of the mid-twentieth century.

MISTER BIANCO



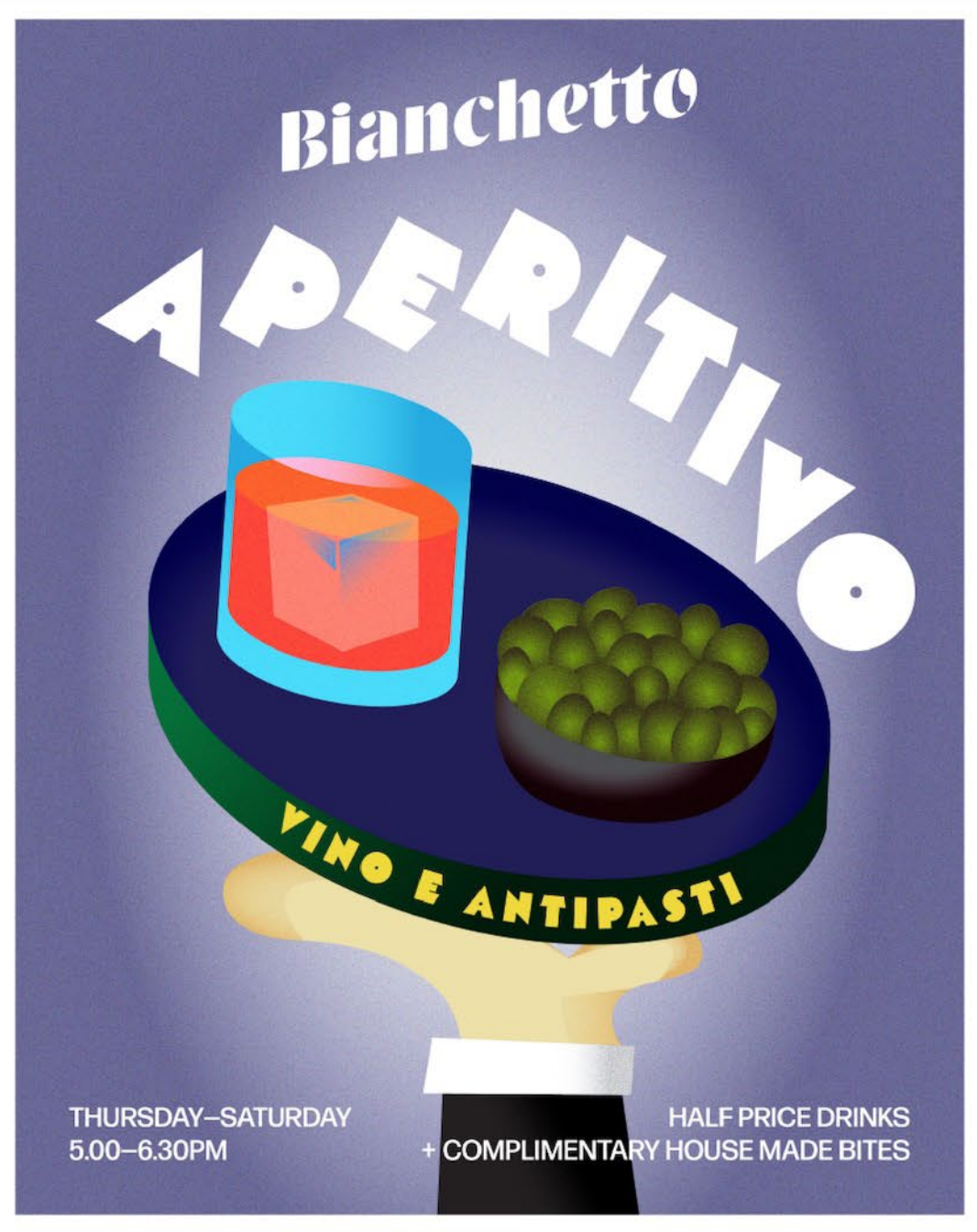
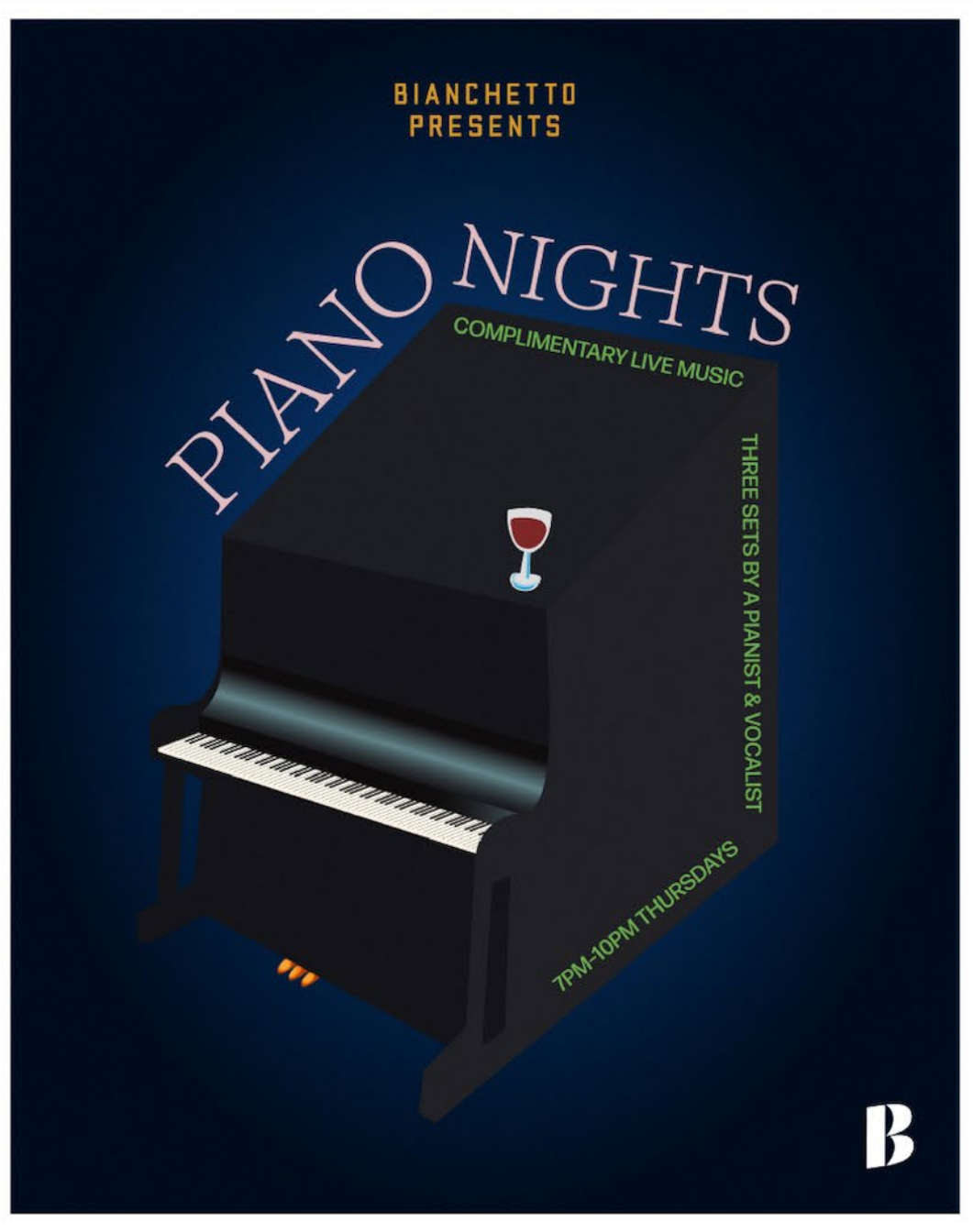
Bianchetto



SALA







FESTA *del* POMODORO
(TOMATO DAY)




SATURDAY 2 MARCH 2024
18.30–22.30

COOKING DEMONSTRATION
& THREE COURSES PAIRED
WITH HOUSE WINE


MISTER BIANCO

MANGIA
BOOK YOUR CHOOK



MISTER BIANCO

TRUFFLE DINNER
in collaboration with Buxton Truffles



MISTER BIANCO

MISTER BIANCO

SPRING WINE DINNER



TUESDAY 10 SEPTEMBER
18.00–22.30

SEVEN COURSES
WITH PAIRED WINES

FESTA DEL PAPA

FATHER'S DAY LUNCH

MISTER BIANCO

MISTER BIANCO



THURSDAY 27 NOVEMBER
18.00–22.30

FIVE COURSES TO CELEBRATE
FOURTEEN YEARS

MISTER BIANCO

2025
FELICE ANNO NUOVO



VALENTINE'S DAY
Delight in a dinner with your loved one.



FRIDAY 14 FEBRUARY 2025
18.00–LATE

ROMANTIC SHARED MENU
\$145PP

MISTER BIANCO

7. Sandy Creek Weekender

EXHIBITION DESIGN, 2023

Held in a remote locality with a population of 179 people, the Sandy Creek Weekender was the flagship event for Soup Athletica during 2023, and marked the end of the 22/23 Australian summer. Blurring the lines between a cycling, arts and cultural events, the “Weekender” turned the local hall into a tourist destination in its own right for two days.


An event programme included a poetry recital, a series of bike rides, and a group exhibition featuring photographic, video, sculptural and audio work from over 20 artists from Australia and Europe. Catering for the event was brought together with hyper-local produce, sourced no more than 40km from the event.

The event and exhibition identity celebrated the diverse offering of art, food and activity. The palette referenced the colours of the local sports team, and satellite visuals were included to provide motivation and inspiration to those unfamiliar to the region. All printed collateral was produced on locally milled recycled paper.



Poetry Recital & Stargazing

Our program commences on Friday night with a recital from poets Sally Denshire, Ender Baskan, Gabriel Curlin & Ella Mittas.



To be followed by guided stargazing in the grounds of the hall.

Tea & biscuits to close.

Art Exhibition

as part of the Sandy Creek Weekender

Digital and printed works from local and travelling creatives all exploring the theme of humans and nature.



Saturday 25 February
10am–7pm





Sandy Creek Memorial Hall
464 Lockharts Gap Road
Charleroi VIC 3695

Self-guided Bike Ride

Three routes to choose from:

- 62km ▲ +620m
- 100km ▲ +1394m
- 150km ▲ +2060m

The finest road, gravel & rail trail in this pocket of the high country.





VEGETARIAN & VEGAN OPTIONS AVAILABLE

Lunch: Fresh Pasta

Join us for lunch with a menu of

Snacks
Selection of pastas
Salad
Drinks





\$15
includes a donation to the local CFA

Swimming spots for a hot day

Tangambalanga Pool (10 minutes away)
Tallangatta Pool (10 minutes away)

Kiewa River at Kergunyah (15 minutes)
Tallangatta Foreshore (15 minutes)



Camping & Accommodation

Free unpowered camping available in the grounds of the Sandy Creek Memorial Hall.

Simple, budget-friendly accommodation available nearby in:

Tallangatta
Tallangatta Hotel
Tallangatta Motor Inn
Lakeland Caravan Park

Bonegilla
Discovery Parks – Lake Hume

Kergunyah
Caravan Park
Kergunyah Streamside Reserve



SOUP ATHLETICA AND
TELOS PRESENT THE:

SANDY CREEK Weekender



Celebrating the end of summer

Friday 24 Feb & Saturday 25 Feb



Poetry Recital
Stargazing
Bike Ride
Art Exhibition
Fresh Pasta Lunch
Music

all at the
Sandy Creek Memorial Hall

TELOS AND SOUP ATHLETICA PRESENT THE

SANDY CREEK Weekender

Celebrating the end of summer

SANDY CREEK MEMORIAL HALL
464 LOCKHARTS GAP RD
CHARLEROI VIC 3695

Friday 24 February from 8:00pm

Poetry Recital
Stargazing

Saturday 25 February from 7:30am

Bike Ride
Art Exhibition
Fresh Pasta Lunch
Music

TELOS AND SOUP ATHLETICA PRESENT THE

SANDY CREEK Weekender

Celebrating the end of summer

SANDY CREEK MEMORIAL HALL
464 LOCKHARTS GAP RD
CHARLEROI VIC 3695

Friday 24 February from 8:00pm

Poetry Recital
Stargazing

Saturday 25 February from 7:30am

Bike Ride
Art Exhibition
Fresh Pasta Lunch
Music


Introducing your co-hosts:



TELOS



SOUPATHLETICA



SANDY CREEK Weekender

Art Exhibition

Saturday February 25 2023


Open 10am–7pm

The SANDY CREEK Weekender has been organised by Soup Athletica and Telos, in conjunction with an amazing wider network of friends and support.

Soup Athletica is an online publisher and community based in Melbourne, Adelaide, Sydney and Victoria's High Country. Their stories, projects and merchandise celebrate culture, and encourage you to explore the great outdoors.

Telos is a series of arts and entertainment event that involve bikes.

soupathletica.com
[facebook.com/330ss](https://www.facebook.com/330ss)



Welcome to this art exhibition as part of the **SANDY CREEK Weekender**.

The work on display within the hall is presented by a range of local, ex-pat and interstate creatives, showcasing work that explores the relationship between humans and nature in many forms.

There is no specific way to take in the work on show today, so feel free to let the mind, heart or spirit guide you. Take a seat if you'd like to ponder or discuss the work with friends or family, or get up close and take in all the finer details of these photographs, sculpture and video.

Held on to this exhibition catalogue as each artist has included an insight into their art practice and work on display. Feel free to take this home as a keepsake, and don't hesitate to reach out to any of the hosts if you have any questions.

FEELING HUNGRY? You are welcome to join us for lunch next door in the supper hall. Melbourne-based chef Joe Vergallo is working his magic to present a range of freshly made pastas and seasonal sauces, accompanied by snacks, salad and a drink.

Lunch is \$15 and includes a small donation to the Sandy Creek CFA.

The SANDY CREEK Weekender is taking place on unceded Warronek, Djaaluna and Yalmanang country. We would like to acknowledge the traditional owners of the land, and we pay our respects to their elders past and present.

Kaede James Takemoto
@kaedaj / kaedej.com

Kaede James Takemoto (b. 1992) is a Japanese Australian based in Melbourne/Vic. The daughter of two sculptors, she was surrounded by art at a young age which has heavily impacted her way of seeing. After graduating from Monash University (MADA) studying Communication Design she completed her further studies in Photography at Photography Studies College. Kaede's practice affirms a process driven experimental approach with a focus on belonging, identity and place.

"I promised to write down some of my memories of our lives together: yours, mine, your mum's. But the stronger I get, above our ages is definitely not like a computer. A particularly important moment can sometimes be recalled or suddenly remembered in odd and usually quiet places. (Recall? A little. Tumble?) Completely. I will try to write again another time." - Father

My life is formed by the ongoing exploration of my identity as a Japanese Australian and the impacts of family, history and generational trauma from immigration. This exploration has recently led me to read letters written to me by my father. These letters often and certain memories, or reveal how my own interpretation and experience of those memories differ from his. Through this series, Miki Thewer / I examine how memories in our past often interact with each other, and create an incomplete, imperfect yet complete constellation of who we are, the allowing features of memory.

Series Title: Miki Flower

*Note: two images are part of a much larger photographic exploration

1. Enos, digital photograph, Hahnemann Photo Rag Beagle (Archival Print)
2. Hilar, digital photograph, Hahnemann Photo Rag Beagle (Archival Print)

Webster Cao
@webstercao / webstercao.com

Webster Cao is an outdoor photographer based in Melbourne with a landscape architectural design background. He is passionate about the Australian natural landscape and stunning places that may be forgotten by people. He believes storytelling is more important than photography itself, and it has become a style of his work.

These four photographs show the delicate relationship between nature and man-made structure and human beings.

3. Stars, 2017, digital photograph, fine art paper with matte smooth finish
4. Shed, 2020, digital photograph, fine art paper with matte smooth finish
5. Road, 2020, digital photograph, fine art paper with matte smooth finish
6. Texture, 2016, digital photograph, fine art paper with matte smooth finish

Don Suljicani
@don.suljicani

Don Suljicani Sydney-based photographer who enjoys watching the world when it becomes serene, a bit weird and sometimes magical. His work is the manifestation of representing the beauty in people and nature as they are.

7. Bougainvillea at the Goat House, 2018, 35mm film photograph, fine art paper with smooth matte finish
8. The Summer Before Covid, 2020, 6x6x6x6 video

Levin Agton
@lewinagton

Levin Agton is a photographer originally from Baranodua, Victoria. Now based in Melbourne, his work is honest and democratic, often focused on public spaces and the way people choose to present themselves within it.

Heavily influenced by vernacular, 'snap-shot' photography, his work depicts urban, suburban and 'rural' life with a view on the everyday.

Over the course of trips to the US and South Australia, a common thread began to emerge every time I would receive a roll of film back from the lab. It was clear I was interested in bold colours found in nature. Additionally, I was looking at how human life changed the context in which we experience nature.

This work focuses on how we use nature to feed our many complex needs, from the use of timber to build houses to fields to store energy infrastructure. Evident in the need to enrich our homes and cities with colourful flowers and green spaces. We rely on nature for us to live and live well. Yet, our insistence on perpetual growth means humanly footprint leaves further into the natural world. Perhaps, in the silhouette of both, My work aims to capture this contradiction.

Adrian Zanardo-Lay
adrianzanardo.com

Adrian (b.1992) is a photographer, designer and academic originally from the River Valley, now based in Melbourne. A keen advocate for approachable, people-centric creative work, his practice explores connection between people, places, and the role creativity has in shaping communities and our future.

A designer of almost a decade, he also holds a position within the RMIT University School of Design. His arts-based photographic and video practice has seen him win portfolio and landscape awards at the Centre of Contemporary Photography, be shortlisted in the Moore Photographic Prix, exhibit domestically and internationally, and self-publish a small range of books and zines.

Richard Wolter
@richardwolter

Have a look at the "Border Roads Organisation" and you will enjoy some further context.

This image hopefully prompts you to wonder where such messages are profoundly roadside and if you have been thinking about the Peninsula Hwy, this is a sign.

You are nature itself within the reflection of this message. To understand the nature of what is around us, we too may benefit thinking naturally. Perhaps because when you think about it and get on down the idea to drink water. How are you going?

9. Brooklyn, 2023, 35mm film photograph, inkjet print mounted on 5mm foam board
10. Epping, 2023, 35mm film photograph, inkjet print mounted on 5mm foam board
11. Mount Dandenong, 2022, 35mm film photograph, inkjet print mounted on 5mm foam board
12. Newmarket, 2022, 35mm film photograph, inkjet print mounted on 5mm foam board
13. New Orleans Flower, 2022, 35mm film photograph, inkjet print mounted on 5mm foam board
14. New Orleans Road, 2022, 35mm film photograph, inkjet print mounted on 5mm foam board
15. Western Victoria, 2022, 35mm film photograph, inkjet print mounted on 5mm foam board
16. Carler Holt Harvey, 2017, digital photograph, C-type print
17. Robert Clark Conservatory, 2018, digital photograph, C-type print
18. Winston Slater Farm, 2023, digital photograph, C-type print
19. BRD, 2011, 35mm film photograph, inkjet print framed in Kashiwa walnut

SOUP ATHLETICA AND TELOS PRESENT THE

SANDY CREEK Weekender

FRIDAY 24 FEBRUARY

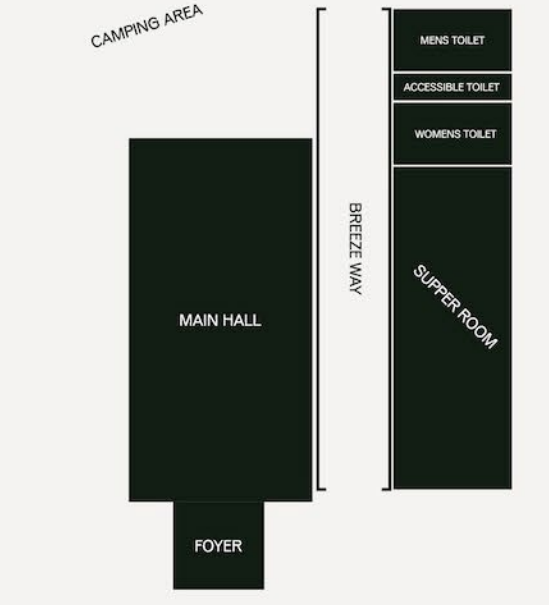
POETRY RECITAL with Sally Denshire, Ender Baskan, Gabriel Curlin and Ella Mittas	20.00
GUIDED STARGAZING with your Cosmic Host Kelvin Skewes	20.30
TEA & BISCUITS	20.45

SATURDAY 25 FEBRUARY

LIGHT BREAKFAST Iocaccia, local jams, fresh fruit, tea and coffee served outside breezeway	07.30
SELF-GUIDED BIKE RIDES DEPART 62/100/150km routes depart hall, 42km departs Tallangatta Triangle	08.00
ART EXHIBITION photography, video and sculpture from local and travelling artists	10.00
FRESH PASTA LUNCH \$15 light snacks, a selection of fresh pasta, salad and a drink	from 12.00
AFTERNOON TEA tea, coffee, biscuits, fruit and a chat in the Supper Room	15.00
MUSIC & VIDEO SHOWCASE	17.00

THE SANDY CREEK WEEKENDER

SITE MAP



SOUP ATHLETICA AND TELOS PRESENT THE

SANDY CREEK Weekender


Celebrating the end of summer

SANDY CREEK MEMORIAL HALL
464 LOCKHARTS GAP ROAD
CHARLEROI VIC 3695

FRIDAY 24 FEB FROM 8:00PM

SATURDAY 25 FEB FROM 7:30AM

SCAN QR CODE FOR MORE INFO:



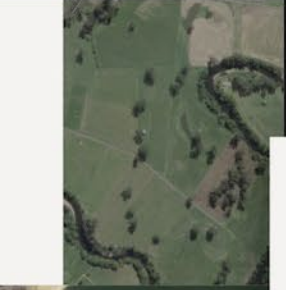
A range of activities across the weekend. All are welcome to join us for half an hour to an entire afternoon.

FRIDAY NIGHT

8:00PM	POETRY RECITAL
8:30PM	GUIDED STARGAZING
8:45PM	TEA & BISCUITS



SATURDAY

7:30AM	COFFEE & WELCOME
FROM 8:00AM	BIKE RIDE DEPARTS IN GROUPS
10:00AM	ART EXHIBITION OPENS
FROM 12:00PM	FRESH PASTA LUNCH IS SERVED
3:00PM	AFTERNOON COFFEE
5:00PM	MUSIC & PROJECTION SHOWCASE




SANDY CREEK Weekender

62KM BIKE RIDE





61.	TURN RIGHT onto Lockharts Gap Rd
62.	TURN LEFT onto Crown Highway
63.	TURN LEFT onto Murray Valley Highway
64.	TURN RIGHT and follow onto High Country Rail Trail
65.	TURN RIGHT onto Wombling St
66.	TURN LEFT onto Wombling St
67.	TURN LEFT onto Tallangatta Creek Rd (optional)
68.	BACK TO THE TOP TUNE IN THE VIEW, then U-Turn
69.	TURN LEFT onto Murray Valley Highway
70.	TURN RIGHT onto Lockharts Gap Rd
71.	TURN RIGHT onto Sandy Creek Reserve
72.	TURN RIGHT and complete a lap of the oval (grass)
73.	FINISH LINE

TAG US ON YOUR RIDE:
@SOUPATHLETICA @TELO_SS



SANDY CREEK Weekender

100KM BIKE RIDE



61.	TURN RIGHT onto Lockharts Gap Rd
62.	TURN LEFT onto Crown Highway
63.	TURN RIGHT onto Yarra Rd
64.	TURN RIGHT onto Spring Creek Rd
65.	TURN RIGHT onto French Kings Rd (grass)
66.	TURN RIGHT onto Spring Creek Rd (grass)
67.	TURN LEFT onto Tallangatta Creek Rd (grass)
68.	TURN LEFT onto Sandbar Gullies Rd (grass)
69.	TURN LEFT onto Murray Valley Highway
70.	TURN RIGHT onto French Kings Rd (grass)
71.	TURN RIGHT onto Spring Creek Rd (grass)
72.	TURN RIGHT onto Tallangatta Lookout Rd
73.	TURN RIGHT onto Sandy Creek Reserve
74.	TURN RIGHT and complete a lap of the oval (grass)
75.	FINISH LINE

TAG US ON YOUR RIDE:
@SOUPATHLETICA @TELO_SS

8. Smith St Bistrot

BRAND IDENTITY, 2022

Smith St Bistrot is a high end restaurant in the heart of Collingwood that merges 1920s Parisian chic with the beating pulse of one of Melbourne's hottest and edgiest suburbs. The brand identity and creative direction reference the Art Nouveau movement and gothic architecture in Paris, which informed interior architects in the approach to designing and constructing the space – plush burgundy leather banquettes, vintage mirrors, wrought iron metalwork and hand-painted murals.

The wider identity and tone of voice embraces a “laissez-faire” approach, bringing the Parisian casual chic to the fore. Film photography and archival video footage taken throughout France take centre stage through social campaigns, and a focus on wine first, food later helping establish Le Bistrot as a unique offering amongst Melbourne's French dining landscape.



300 SMITH ST
COLLINGWOOD

French etc.

|SMITH|St|BISTROT|

Open 7 Days

SMITHSTBISTROT.COM.AU
TEL: 03 9419 2202

|SMITH|St|BISTROT|

SMITHSTBISTROT.COM.AU
TEL: 03 9419 2202



|SMITH|St|BISTROT|



300 SMITH
STREET

French etc.

BISTROT
ESTABLISHED 1982

Open 7 Days

TEL:
03 9419 2202

BISTROT

TEL:
03 9419 2202

[SMITH|St|BISTROT]

1	>Radiah Anthonies	11.00
2	>Opysteria Natural	32.00
1	>Charcotierie Plaitter	35.00
1	>Credites	11.00
1	>Whole Ylounder	45.00
1	>Pricasso To Akare	50.00
1	>Pomsa Anna	10.00
1	>Balad Lyonaise	18.00
1	>Pomsa Caranel	14.00
1	>Sicis De Meaux	12.00
1	>House End	21.00
1	>Sagroni	13.00
2	>Anara Montenegro	12.00

LEHMAN BROS BANK

3005B - COLLINGWOOD
VIC

CARD NO:

ATC:

SMITHS

|SMITH|St|BISTROT|
Open 7 Days

[SMITH S BISTROT]	
TO	_____
FROM	_____

VALUE	_____
VOUCHER NO.	_____
EXPIRY	_____
300 SMITH STREET COLLINGWOOD TEL : 07 9419 3302 SMITHSBISTROT.COM.AU OPEN 7 DAYS	

FROM _____

VOUCHER NO. _____ TEL: 03 9419 2202



Gift Voucher

TO: Yoko

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Suspendisse tempor blandit sit, quis rhoncus ante vehicula sit amet. Maecenas volutpat lectus a ultricies finibus. Fraz fringilla magna purus.

FROM: John

VALUE: \$150

Serial number: 423-543-198

Expires: 18/10/22

NO. 150
SEITE STREET
TEL: 02 9419 2202
INFO@SITESTREETSTROY.COM.AU

Lorem ipsum

FROM: John

VALUE: \$1

Expires: 18/

Le Dîner du Fromager




A FEAST CELEBRATING
THE ART OF CHEESE AND
FRENCH DINING

WEDNESDAY 30TH AUGUST

IN PARTNERSHIP WITH SAVOUR & GRACE

\$115pp
\$60 WINE MATCH

SCAN TO BOOK:



ASCEND THE SPIRAL STAIRCASE AND
TRANSPORT YOURSELF TO 1920s PARIS
IN OUR CLANDESTINE SPEAKEASY



21ST-23RD SEPTEMBER

|SMITH|St|**BOOZERIE**|

SCAN TO BOOK



TOUR DE FRANCE *at le Bistrot*

EXPLORE FRANCE WITH
A SPECIAL DISH EACH WEEK

BISTROT

TAKE A JOURNEY:

\$45 FOR THE DISH OF THE WEEK

\$20 FOR A GLASS OF PAIRED WINE

WEEK 01: 3rd-9th July
GASCONY

Confit duck leg, celeriac,
red wine and lentil du puy

WEEK 02: 10th-16th July
BORDEAUX

Coq au vin, parsnip,
caramelised onion, smoked bacon

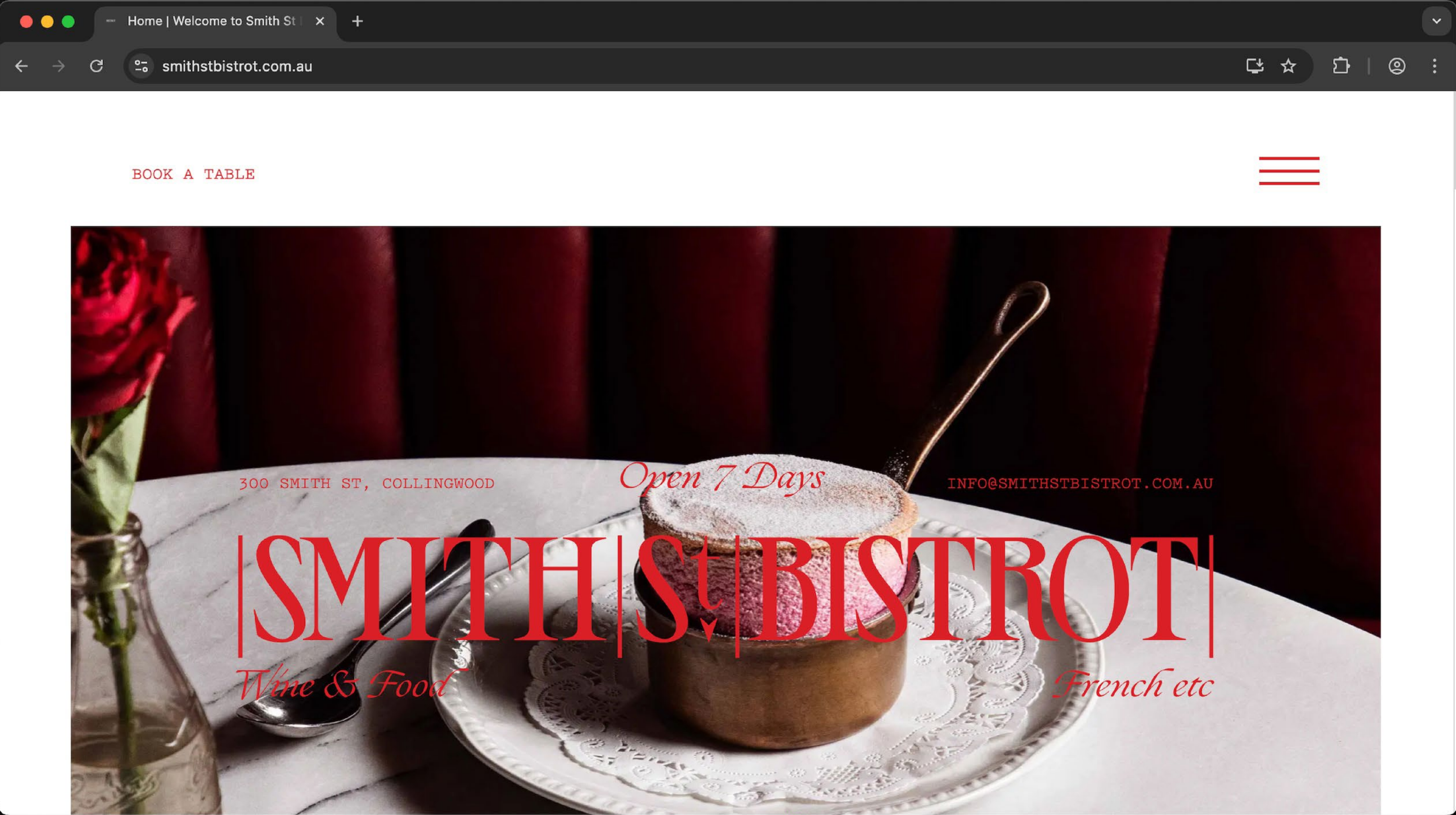
WEEK 03: 17th-23rd July
LYON

Braised beef cheek Bourguignon,
wild mushroom, carrot purée

*French
Greats*
at
SSB

INDULGE IN FRENCH CULINARY
MASTERPIECES WITH A NEW DISH
EACH WEEK.

STEP INSIDE TO DISCOVER THE CAPTIVATING STORIES
BEHIND THESE ICONIC RECIPES





Adrian Zanardo-Ley

adrianzanardo.com

contact@adrianzanardo.com

+39 392 3190220