

lumen

From the glow which illuminates, to the glare that obscures, our understanding of the world is defined by light: what it shows us, and more importantly, what it does not. Delving beneath the surface of the visible, *Lumen* ventures into the darkness, revealing the objects and ideas that exist outside our line of vision. Because artists, more than most, know that mystery and insight lie in the transition of shadows.

Whereas painters once put brush to canvas to suggest illumination, today's artists have been empowered by multi-media and technology. Can a machine unleash a crack of lightning to reflect your current mood? Can a levitating geode be the link between our physical and digital worlds? The artists in *Lumen* certainly think so. Giving form to the abstract and sculpting the ephemeral, they use an impressive array of media to explore the invisible networks and emotional frailties that shape the human experience.

At a time that could easily be defined by darkness, the artists in *Lumen* look to the light; be it blinding, illuminating or simply a perplexing trick of the eye, they offer us wisdom, beauty, and an enduring sense of optimism.

Lumen, drawn from Judith Neilson's renowned White Rabbit Collection of Chinese contemporary art, is the White Rabbit Gallery's 23rd exhibition.

The White Rabbit Gallery opened in 2009 to showcase the White Rabbit Collection, which has grown from a few paintings and sculptures to the world's largest collection of 21st-century Chinese contemporary art.

The Collection is owned by Judith Neilson, who was inspired to begin it on a 2001 trip to Beijing. She thought the best works she saw there deserved an audience far beyond China—and that people outside China deserved the opportunity to see them. The Collection now contains almost 2000 works by more than 500 artists and continues to expand, augmented on the owner's regular visits to China and Taiwan.

The Gallery building, a former Rolls-Royce service centre and packaging depot, was gutted and completely refitted for its new role, with a theatrette, a library and a tea house as well as spacious exhibition halls. White Rabbit holds two thematic exhibitions a year.

The White Rabbit Gallery is a registered charitable institution funded solely by Judith Neilson. Admission is free.

LUNCH: SERVED 11:00 AM TO 3:30 PM

HANDMADE DUMPLINGS

Ten (10) dumplings *shui jiao*

Chicken with coriander \$13 OR

Egg with chive \$13

Five (5) gluten-free dumplings

Chicken with lemongrass \$12 OR

Shiitake mushrooms and tofu (vegan) \$12

NO SPLIT SERVES. ALL DUMPLINGS MSG-FREE.

NIBBLES

Snack plate \$4.50

Each plate includes a selection of homemade biscuits, nuts and dried fruit to complement your tea

Trio of Dips \$10

Chickpea & Chinese Spice; Lemon & Yoghurt Cheese;

Black Bean and Olive Tapenade with crispbread

WINE

Sparkling

Rotari NV Brut Brut

Dolomite Mountains, Italy \$10 Piccolo

Rotari NV Brut Rosé

Trento AC, Italy \$10 Piccolo

White

Silkwood 'The Walcott' Riesling

Pemberton, WA \$8.50 glass / \$32 bottle

Highgate Sauvignon Blanc

Margaret River, WA \$8 glass / \$30 bottle

Harewood Estate Flux II Pinot Gris

Frankland River, WA \$9.50 glass / \$40 bottle

Rosé

Chateau Le Grand Verdus Rosé

Bordeaux, FRA \$8 glass / \$30 bottle

Red

Highgate Cabernet Sauvignon

Margaret River, WA \$8.50 glass / \$32 bottle

Feudo Arancio Nero d'Avola

Sicily, Italy \$8 glass / \$30 bottle

Flux V Pinot Noir

Denmark, WA \$9.50 glass / \$40 bottle

BEER & CIDER

Tsingtao \$8.50

Peroni \$8

Asahi Soukai (mid-strength) \$6

5 Seeds Apple Cider \$8

PLEASE TURN OVER FOR THE TEA & SOFT DRINK MENU.

THE TEA STORY

Tea is classed as green, oolong or black according to the maturity of the leaves and leaf buds when they are picked, the temperature at which they are fired, and the extent to which they are allowed to oxidise before they are “cooked”. Tea leaves start reacting with the air almost as soon as they are picked. The longer this oxidation process continues, the darker and “warmer” the brewed tea will be.

Green tea undergoes the least processing and has the most subtle taste. The highest grades are picked in early spring, left briefly to dry, then cooked in a pan similar to a wok before they get a chance to oxidise. This treatment leaves green tea with high levels of natural antioxidants, which help protect the body against cell damage and disease. White tea is a subclass of green tea, named for the visible white hairs on the leaves. Green and white teas are sometimes mixed with flowers like jasmine and rose buds to perfume their delicate leaves.

Black teas are made from the most mature tea leaves, graded by size and fully oxidised before roasting. This gives them the strong flavours familiar to drinkers of English-style tea.

Oolong, partway between green and black tea, is in China the connoisseur’s tea. The most celebrated oolong variety, *tie guan yin*, is named after the Buddhist goddess of mercy, who supposedly revealed it to a dreaming monk. Oolong teas have existed only since the 18th century because to produce them tea makers had to figure out how to control the extent of oxidation. They do this by drying the leaves, twisting and rolling them to promote oxidation, then stopping the process by “cooking” the leaves. Variations in oxidation time and firing methods give oolong teas a wide range of complex flavours.

Also popular in China are tisanes, tea-like infusions of flowers and fruit. Chrysanthemum is seen as cooling and a great drink for hot summer days; goji berries are thought to benefit the eyes.

**A single pot of high-quality tea serves one person.
Please add \$2 for each additional person sharing the pot.
Feel free to ask for a refill when your pot is empty.**

Jin Xuan (Milk Oolong)

Milk-scented tea from Taiwan’s high mountains. \$5.00

Taiwan Ginseng Oolong (Heavenly Fragrance)

Organic oolong and Panax ginseng root make a perfect pair, with ginseng adding zing to oolong’s calm. \$5.00

Tie Guan Yin (Iron Goddess of Mercy)

A classic oolong with dark (“iron”) leaves. \$4.50

Mei Gui Oolong (Rose Oolong)

Taiwanese tea with a delicate scent of rosebuds. \$4.50

Princess Flower Tea

White tea leaves wrapped around jasmine and amaranth flowers form a ball that blooms in hot water. \$5.00

Yin Zhen (Silver Needle)

Yin Zhen is the most esteemed of all the white teas, which are subjected to minimal heat and left unrolled. \$5.00

Bai Mu Dan (White Peony)

With dark leaves coated with fine white hairs, this lightly processed white tea ranks just below Yin Zhen. \$4.50

Zhu Ye Qing (Bamboo Leaf Green Tea)

Grown on sacred Mount Emei, this prized tea can be infused many times without loss of flavour. \$4.00

Jasmine Green Tea

Tea leaves and jasmine petals, hand-rolled into scrolls. \$4.00

Li Zhi Hong Cha (Lychee Red) / Also available as Iced Tea

This tea has a rosy fragrance and a subtle fruity taste; the heart-shaped lychee is a symbol of romance. \$4.50

Wuyi Shui Xian (Wuyi Narcissus)

From the Wuyi mountains, where some tea bushes are 300 years old, Shui Xian has a natural floral fragrance. \$4.00

Dian Hong Cha (Yunnan Black Tea)

High mountain tea with black leaves and golden buds. \$4.00

Chrysanthemum and Goji Berry Tea

Chinese herbalists believe this tea cools and detoxifies the body and nourishes the eyes. \$4.50

SOFT DRINKS

Home-made Lychee Iced Tea \$4.50 glass / \$13 carafe

Coca-Cola, Coke Zero & Diet Coke \$4

Sparkling mineral water \$4

Orange Juice or Apple Juice \$3.50 glass

PLEASE TURN OVER FOR THE FOOD & ALCOHOL MENU.

PACKAGED TEAS ARE AVAILABLE FOR PURCHASE FROM THE GALLERY SHOP.