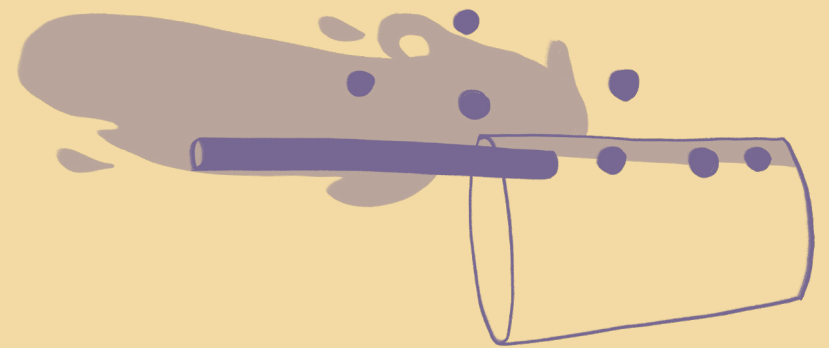


BUBBLE TEA FESTIVAL

22 June, 12 to 5
Melbourne Central





In the early 1980s, the bubble tea culture began in Taiwan as three popular dessert elements were combined into one beverage - tapioca balls on the bottom, a layer of shaved ice, and filled the rest with milk tea.

The name 'bubble tea' originates from the appearance of bubbles in the milk tea after being removed from a shaking machine.

THE ORIGIN OF BUBBLE TEA

BUBBLE TEA FESTIVAL

22 June, 12 to 5
Melbourne Central



Bubble Tea Festival is a celebration of Taiwanese cuisine and street food, focusing especially on bubble tea.

We wish to introduce more people around Melbourne to Taiwanese food, with a large collection of stalls and vendors showcasing their most tasty dishes.

This festival is made by and for lovers of Taiwanese street food, and fellow bubble tea addicts.

BUBBLE TEA FESTIVAL INFORMATION

What is it?

Our 'street market' consists of stalls and vendors selling Taiwanese dishes, with a focus on street food. Some dishes you may find are: gua bao, stinky tofu, and fried chicken.

A bubble tea making workshop for guests to make their own personalised bubble tea, with complete choice of tea type, level of sugar, and what toppings they'd like.

12pm 'Street Market' Opens Bubble Tea Workshop

Lead by guest speaker Chia-wei Tsang, a local history buff. A presentation about the history behind Taiwanese food, and how its cultural influences shaped modern tastes.

Taiwan Cuisine: A History

4pm
Niu Rou Mian Demo

A cooking demo of Taiwanese beef noodles (niu rou mian) by Taiwanese chef Hsiao-Han Yang, using a recipe from her acclaimed Sydney-based restaurant.

FESTIVAL MAP

