

# DARK MOFO

2015

12 — 22

JUNE



Dark Mofo is a project of  
Mona supported by the  
Tasmanian Government  
through Events Tasmania



Macquarie Point  
Development Corporation



Dark deep darkness and  
splendor all around. It was  
in the roots and under and  
a tree came out and then  
a house with stars above  
— inside the house a man  
with eyes to see and long  
arms reaching he saw the  
splendor all around and  
reaching out into the deep  
darkness he saw himself.

David Lynch



**David Walsh**  
Director

**Leigh Carmichael**  
Creative Director

**Will Hodgman MP**  
Premier  
Minister for Tourism,  
Hospitality & Events

**Alderman Sue Hickey**  
Lord Mayor of Hobart

I just saw a Dark Mofo program mock-up and the printer Latin under my name (*Quaecupiacqui blatis eaquatur*, anyone?) reminded me that I need to write some words to go here. Also under my name is the word, 'Director', which is an honorific I don't deserve. Dark Mofo never had that much to do with me, but it has built up sufficient momentum that it now seems to have nothing to do with anyone (the esteemed lady and gentlemen to the right excepted, perhaps). I marvel at all the work that goes into it, but what comes out of it is even more marvellous. Here is the definition of community – people doing stuff together where each of them inadvertently makes it better for the others. I didn't see that coming and I don't know where it's going. But I love it.

On behalf of Dark Mofo, I would like to acknowledge the support of the Tasmanian Government and Premier Will Hodgman, without whom the festival would not be possible. I'd also like to thank Events Tasmania, particularly Adam Sproule and Charles Bracewell, the City of Hobart, Lord Mayor Alderman Sue Hickey and Philip Holliday (Director of Community Development), as well as Tourism Tasmania, with John Fitzgerald (CEO) and Guy Taylor (Director of Marketing).

This year, we have been overwhelmed with support from a range of other organisations, and are incredibly proud to be working with our major partners RACT and Macquarie Point, as well as our major sponsors Qantas, Audi, Wrest Point, Asahi and Aesop – not to mention the many tourism, cultural and arts organisations that have come onboard in numerous ways. It's significant and generous assistance like this which ensures the ongoing viability of the festival, and for that, we're grateful.

Last but not least, I'd like to thank the entire Dark Mofo team for the long hours, tears and jokes, but mostly, for the serious talent it takes to create a festival that manages to stay adrift in uncharted water.

As the winter solstice descends and the darkness takes hold, Hobart is transformed.

Dark Mofo has changed the way we think about winter. In just three years, this unique festival has developed an extraordinary reputation. That it so thoroughly excites and mystifies us – locals and visitors alike – speaks volumes for its direction, content and production values.

The Tasmanian Government is proud to support Dark Mofo. To everyone involved, thank you for the effort that goes into delivering this spectacular celebration.

However you choose to immerse yourself in observing the longest night, facing the darkness or celebrating the return of light, Dark Mofo 2015 will challenge and captivate you with large-scale public art, food, film, music, light and noise. So get out there, and paint the town red!

The City of Hobart is once again pleased to support Dark Mofo. We have been involved in this festival since its inception, and believe that an event of its scale offers Hobart many great benefits – in particular, a significant activation of the city during winter.

For the third year, the City of Hobart is co-presenting the Winter Feast. We are excited to see an expansion of this event from three days to five, allowing greater opportunities for people to attend and greater patron comfort, too.

We are also excited to support Mona's third major public light installation, this time from avant-garde artist Anthony McCall. Once again, this event will see the public engage and interact with the Hobart night sky.

Furthermore, the City of Hobart is also supporting a unique aspect of the Dark Mofo program, *The Hothouse*: an incubator of ideas discussing education in Tasmania.

We look forward to working closely with Mona to ensure the continued success of this fantastic festival.

The night is both terrifying and beautiful. A paradox.

This idea has intrigued me since discovering the myth of Dionysus in my first years working at Mona. Dionysus – the Greek God of wine, ritual madness and religious ecstasy – personified two extreme natures: bliss and relaxation, and bitterness and fury. Whenever two opposing forces are united, our sense of intrigue and mystery is awoken.

It's an almost universal 'truth' that light and order are associated with good, while darkness and chaos are aligned with its opposite, evil. A perception derived from a long history of allegories.

Darkness is alluring: abstract, formless and sublime, naturally occupying the space of the unknown and the subconscious. And so it's proved to be a rich metaphor used in many mythologies to illustrate our deepest fears.

The night brings its own conflicting ideas together, and we're fascinated by it. It is from this reference point that we present our third iteration of Dark Mofo. As you wander the streets of our little gothic town, surrounded by darkness, we hope that you might also experience the night's paradox: perhaps a brief moment of transcendence, or rage (or even a raging hangover). But enough ruminating: into the night we go.

**++ Australian exclusive**

**Leigh Carmichael**

# Anthony ~~ny~~ 12 McCall <sup>++</sup> 21

## *Solid Light Works*

Conical shafts of light beam down from on high in a haze-filled warehouse.

Friday 12 – Sunday 21 June, 4 – 10pm  
Dark Park, Macquarie Point  
Free

## *Landscape for Fire*

An iconic performance from 1972, filmed for posterity. In a field at dusk, thirty-six containers of flammable material are arranged in a grid and torched.

Friday 12 – Sunday 21 June, 4 – 10pm  
Dark Park, Macquarie Point  
Free

## *Night Ship*

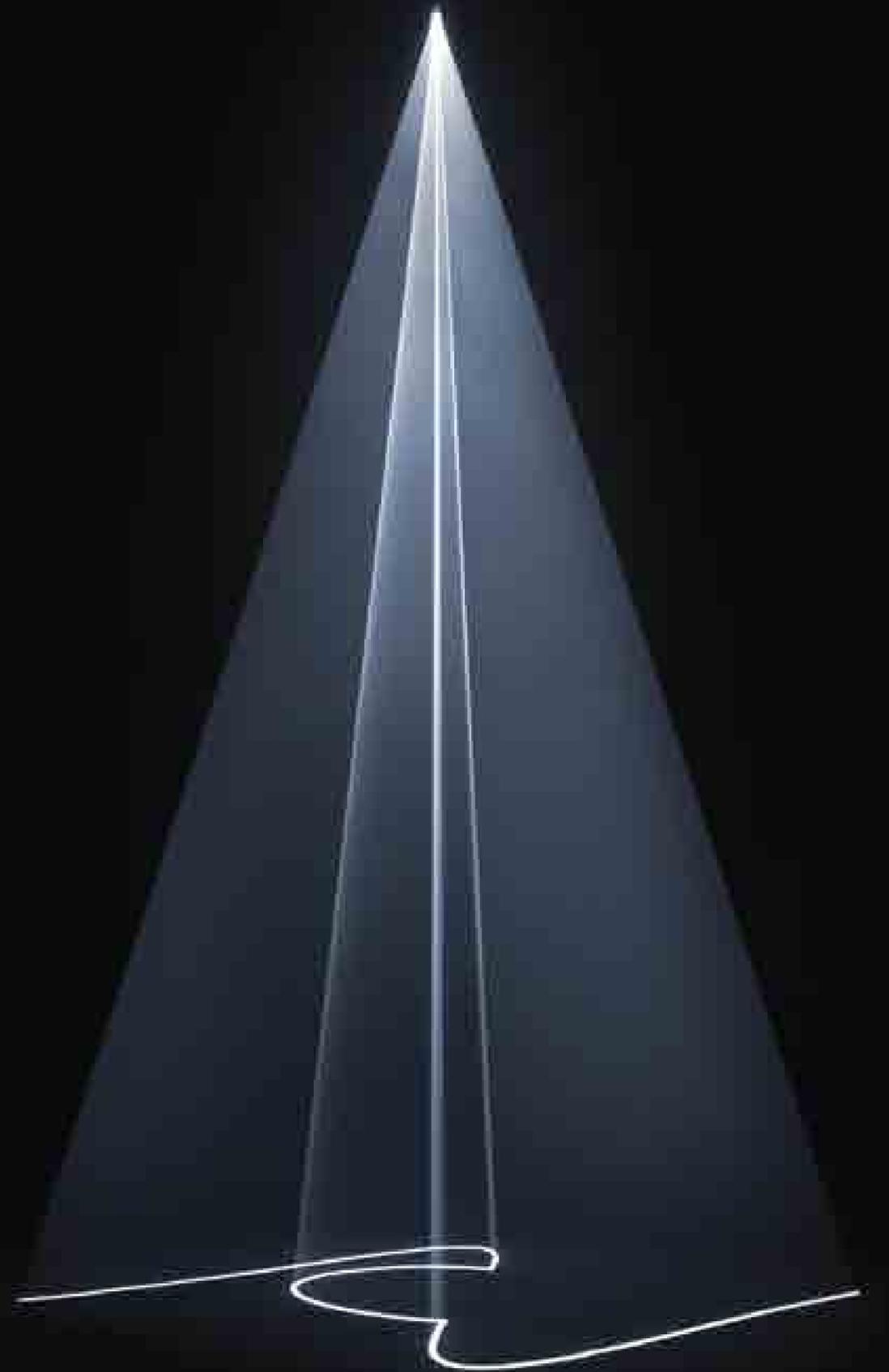
A dark ship sails nightly from Tinderbox to Mona via the city's harbour. At regular intervals, a powerful pencil-slim searchlight radiates from the vessel to illuminate the adjacent shore. Anchors away; you'll hear it coming.

Friday 12 – Sunday 21 June, after dark  
Visible from Hobart Waterfront  
7 – 7.30pm  
Free

Presented by Dark Mofo, Wrest Point and City of Hobart.



Image: *Breath III*, 2005  
Installation view at Hangar Bicocca, Milan, 2009  
Photograph by Giulio Buono



**Opening Night  
Friday 12 June**

**4 –  
10pm**

Dark Park

***Fire Organ<sup>++</sup>  
Bass Bath  
Anthony McCall<sup>++</sup>  
Solid Light Works  
Landscape for Fire  
Ogoh-ogoh: The Purging***

**4 –  
10pm**

Tasmanian  
Museum  
and Art  
Gallery

***John Kelly  
Beyond Woop Woop***

**4pm –  
7am**

Centre for  
the Arts

***Lucy Bleach: Radiant Heat***

**4 –  
10pm**

Centre for  
the Arts

***Jason James***

***Angry Electrons***

**5 –  
10pm**

Botanical  
Gardens

***Tyrone Sheather  
Giidanyba***

**6 –  
10pm**

Detached,  
Old Mercury  
Building  
(enter via  
Argyle St  
tunnel)

***Patricia Piccinini  
+ Peter Hennessey***

***The Shadows Calling  
Orlando***

**6pm**

Theatre  
Royal

***Anthony McCall<sup>++</sup>  
Night Ship***

**7 –  
7.30pm**

Hobart  
Waterfront

***The Preatures + Klo  
+ Tiger Choir  
Blacklist***

**9pm  
till late**

**12**

12

Come and play.  
You dark horse, you.

Friday 12 –  
Sunday 21 June,  
4 – 10pm  
Macquarie Point  
Free

# Dark Park

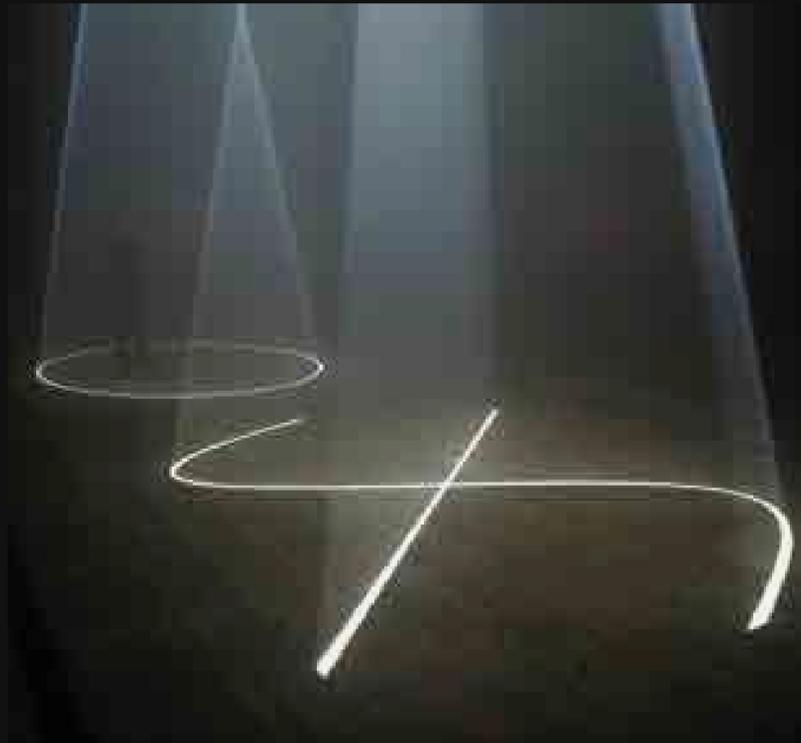
21

## Anthony McCall<sup>++</sup>

### *Solid Light Works*

Conical shafts of light beam down from on high in a haze-filled warehouse.

Image: *Between You and I*, 2006. Installation view at Peer/ The Round Chapel, London, 2006. Photograph by Hugo Glendinning  
Below right: *Landscape for Fire II*, 1972. Performance view. Photograph by Carolee Schneemann



### *Landscape for Fire*

An iconic performance from 1972, filmed for posterity. In a field at dusk, thirty-six containers of flammable material are arranged in a grid and torched.



## Fire Organ<sup>++</sup>

### Bastiaan Maris

This massive structure of old steel tubing drones and hums at low frequencies beneath harmonically tuned flame-throwers blasting fire and heat into the night sky.

Assisted by Origin Energy, Gasworks Cellar Door, GHD, KPMG, AECOM Australia, Howrah Plumbing and Dynamic Welding and Engineering.  
Image: Marek Schovaneck



# Bass Bath

18+ **Byron J Scullin + Supple Fox**

Door sales \$10

Prepare to receive the sacrament of sound. Enter the circle of doom, drone and eight 2100 horsepower monolithic subwoofers.

Image: *Monolith No. 66* - Cannon Beach, OR © Cole Thompson, 2013

Friday 12 – Sunday 21 June, 4 – 10pm  
Dark Park, Macquarie Point



# Ogoh-ogoh

In Balinese Hinduism, ogoh-ogoh (demon-like sculptures) are crafted, carried, and cremated as a form of mass purification. We're staging a cleansing of our own, two different ways.

## The Purging

While you've been at home eating TeeVee Snacks, Tasmanian students and Indonesian artists have been hard at work crafting our very own ogoh-ogoh. Pay your respects at Dark Park: for the duration of the festival, we're inviting you to scribble your deepest, darkest fears and secrets all over the beast.

Friday 12 – Saturday 20 June, 4 – 10pm  
Dark Park, Macquarie Point  
Free

## The Burning

Bear the weight of the community's fear on your shoulders. Starting at Dark Park, ogoh-ogoh (both big and small) will snake their way through our waterfront bacchanal, before arriving at their final resting place to go up in ceremonial smoke and flames.

Closing Night  
Sunday 21 June, 6pm  
Dark Park, Macquarie Point to Salamanca Place  
Free



DETACHED

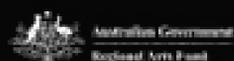
Presented by Detached  
in association with Dark Mofo.

12

**Patricia  
Piccinini  
+ Peter  
Hennessey**  
*The Shadows  
Calling*

Something strange has taken over the  
industrial guts of the Old Mercury Building.

Opening Friday 12 June, 6 – 10pm  
Saturday 13 – Sunday 21 June, noon – 8pm  
Detached, Old Mercury Building  
Enter via Argyle Street Tunnel  
Continues Monday – Sunday, noon – 4pm  
Ends Sunday 2 August  
Free



**Laundry of the Terminal Psyche**  
Douglas McManus

10 —

Enter the mind of the modern man as imagined by experimental textile artist Douglas McManus: a place of role-play, neurological disorder and brooding sexuality.

Opening Wednesday 10 June, 6pm  
Rosny Barn  
Continues Wednesday – Sunday, 11am – 5pm  
Ends Sunday 28 June  
Free

Presented by Clarence City Council in association with Dark Mofo. This exhibition is supported by the RMIT School of Fashion and Textiles.



**Envelop(e)**

10 —

Julian Day, Mick Harris, Jason James, Christina Kubisch + Elizabeth Veldon  
Curated by Matt Warren

This project sees four 'envelopes' of sound and light positioned around the gallery's perimeter. Connected via a central, illuminated space, each envelope delivers a different kind of experience, including droning, immersive sound art, and electro-magnetic compositions.

Opening Wednesday 10 June, 7pm  
Contemporary Art Tasmania  
Continues Wednesday – Sunday, noon – 5pm  
Ends Sunday 19 July  
Free

Presented by Contemporary Art Tasmania in association with Dark Mofo.



**Radiant Heat**  
Lucy Bleach

12 — 21

From dusk till dawn, the Centre for the Arts will blush and pulsate with psychedelic colour. Across select windows, visual projections of live and recorded thermal video footage show the building's insides: human and nonhuman, organic and mechanical, with each cast in a new light by their luminous radiant heat.

Friday 12 – Sunday 21 June, 4pm – 7am  
Centre for the Arts  
Free

Presented by Dark Mofo in association with Tasmanian College of the Arts, University of Tasmania.



**Angry Electrons**  
Jason James

12 — 21

One thousand dimly lit globes, programmed to react to body movement, dangle from the rafters of the Centre for the Arts. The faster you move, the more chaotic it becomes, like a silent and disturbing disco.

Friday 12 June – Sunday 21 June, 4 – 10pm  
Centre for the Arts  
Free

This project was assisted through Arts Tasmania by the Minister for the Arts.



**THE RABBLE**



12  
14

**Orlando**

A cosmic, theatrical take on Virginia Woolf's *Orlando* (1928): an ageless man awakens one day as a woman, and swaps between sexes as time unravels.

Contains nudity and adult themes.  
Not suitable for children under the age of 16.

Friday 12 + Saturday 13 June, 6pm  
Sunday 14 June, 4pm  
Theatre Royal  
Premium \$75  
A Reserve \$65  
B Reserve \$58/\$39  
C Reserve \$35



Presented by Theatre Royal and THE RABBLE in association with Dark Mofo.

First performed as part of Malthouse Theatre's Helium program and Melbourne International Arts Festival 2012.

Pop-rock, 90s-inspired synth  
and avant-garde bass.

Friday 12 June, 7.30pm  
Odeon Theatre  
\$39/\$29 + BF  
Door sales \$45/\$35

# The 12 Preatures

+Klo  
+Tiger Choir



# Giidanyba

Tyrone Sheather

11 — 21

Tyrone's seven sculptures float amongst the trees, depicting nocturnal spirits of ancient Aboriginal mythology that impart knowledge and guidance to Gumbaynggirr people. As night falls and you move closer, these Giidanyba or 'sky beings' transform from unlit statues to bright, shimmering beings.

Thursday 11 – Sunday 21 June, 5 – 10pm  
Royal Tasmanian Botanical Gardens  
Free

Presented by Salamanca  
Arts Centre and Dark Mofo.

**X+**  
MUSEUM OF OLD  
AND NEW ART

**SITUATE**  
ART IN FESTIVALS



This project has been assisted by the Australian Government through the Australia Council, its arts funding and advisory body.

Image: *Blind Boy Dreaming Aloud*  
© Tyrone Sheather, 2014



## Funeral

Guerrilla Museum

12 — 15

18+

Why wait until you're dead to celebrate your life?

Friday 12 – Monday 15 June, 6pm, 7pm + 8pm  
Peacock Theatre  
\$39 per person (double passes only)

Presented by The Guerrilla Museum and Dark Mofo.



## Ashes to Ashes

Curated by Scott Carlin and Lana Nelson  
Photography by Angela Waterson

12 — 21

A *wunderkammer* of images and artefacts associated with Georgian and Victorian death rituals.

Opening Friday 12 June, 6 – 10pm  
Tuesday + Wednesday, 10.30am – 4.30pm  
Thursday – Saturday, 10.30am – 4.30pm + 6 – 10pm  
Sunday, noon – 4.30pm + 6 – 10pm  
Narryna Heritage Museum  
Ends Sunday 21 June  
Door sales \$5

Presented by Narryna Heritage Museum in association with Dark Mofo.



## The Witches

By Roald Dahl  
Adapted for the stage by David Wood  
Re-imagined by Lucas Jervies  
Performed by Guy Edmonds

17 — 20

A one-man madcap adaptation of Roald Dahl's nasty novel about some scary sheilas hell-bent on turning children into rodents.

Not suitable for children under the age of 6.

Wednesday 17 – Friday 19 June, 7pm  
Saturday 20 June, 11am + 2pm  
Peacock Theatre  
Adults at children's prices: \$20 + BF

A Griffin Theatre Company production, presented by Dark Mofo.



13.6.15 ————— 5.10.15

# MARINA ABRAMOVIĆ

## Private Archaeology

### EXHIBITION GRAND OPENING

Marina will join us for a night of food, drink, music, and general wild abandon. The whole Mona site will be open till late, with ferries shuttling you to and from the festivities.

Saturday 13 June, 6pm till late  
Museum of Old and New Art  
Free

### MARINA ABRAMOVIĆ AND DAVID WALSH IN CONVERSATION

Sunday 14 June, 1.30pm  
Odeon Theatre  
Free (bookings required)

For ferry tickets and further  
information, visit [mona.net.au](http://mona.net.au)

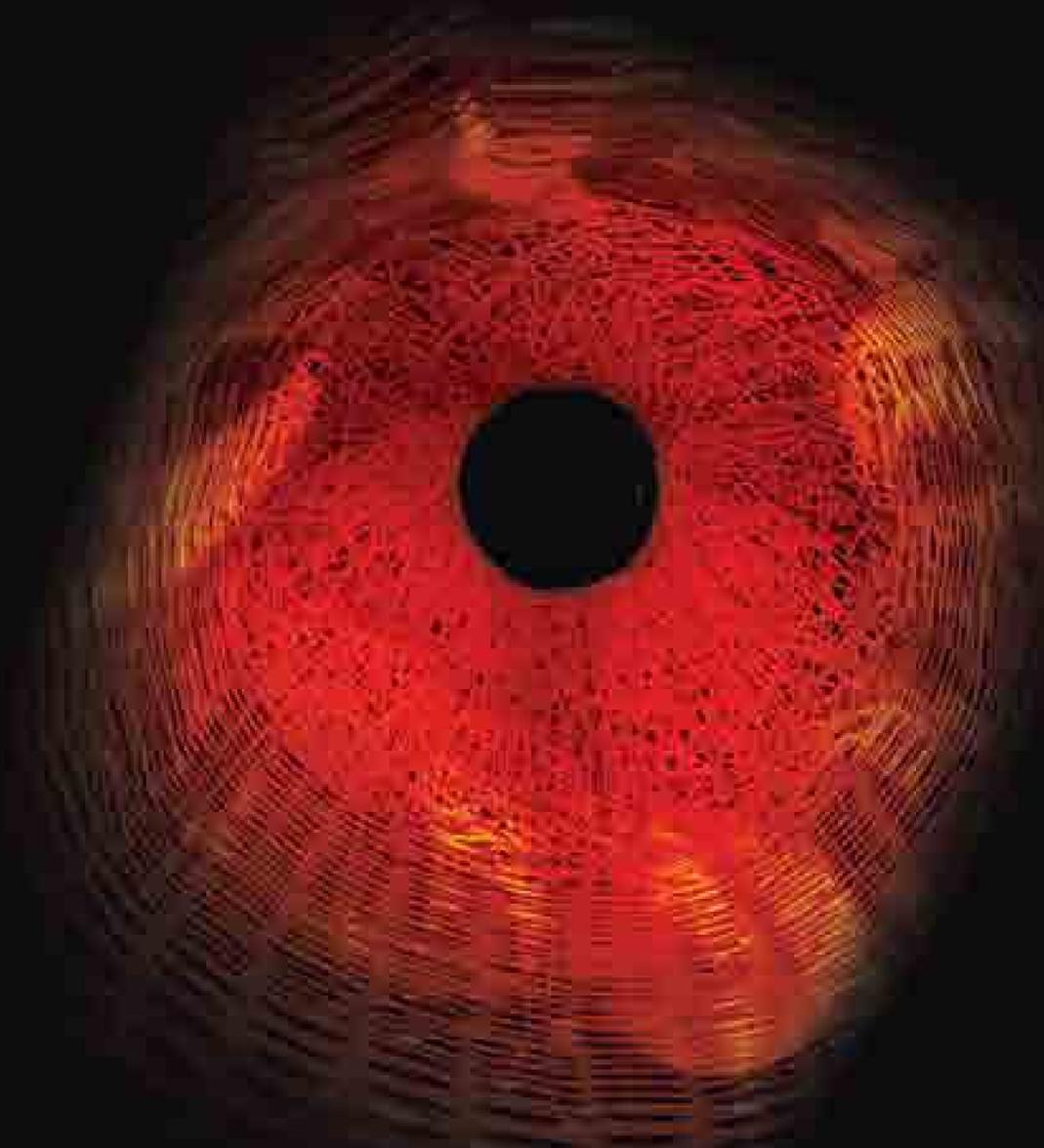


Marina Abramović in Australia:  
two unique projects presented by  
Mona and Kaldor Public Art Projects.

Image credit:  
Artist Portrait with a Candle (detail) from the series Places of Power  
© Marina Abramović  
Courtesy of the Marina Abramović Archives



# THE HOTHOUSE



## Sessions

1\_\_3

For three days, three teams of thinkers will inhabit the *Hothouse*, a massive built structure on Salamanca Lawns. Their brief: to think through, and respond to, the issue of education in Tasmania. The twelve best ideas will be presented at a community forum.

This latest iteration of the *Future Hobart* project (part of last year's Dark Mofo, in collaboration with the City of Hobart) coincides with the 125th anniversary of the University of Tasmania, and has been brought into being with the help of Clemenger Tasmania/OMD. The *Hothouse* was designed by Sydney's Cave Urban and UTAS Masters of Architecture students.

Monday 1 – Wednesday 3 June, 8am – 8pm  
Salamanca Lawns  
Free

## Forum

\_\_11

Twelve creative ideas will be presented to the community for consideration and discussion. The panel features thinkers who slogged it out for seventy-two hours in the *Hothouse*. Hardcore creativity.

Thursday 11 June, 7pm  
Odeon Theatre  
Free

## Ideas

11\_\_13

A presentation-cum-exhibition charting the rampant creativity of the *Hothouse Sessions* from earlier in the week. Peruse, ponder and discuss the twelve ideas that made the final cut (and the ones that didn't) inside the *Hothouse* itself.

Thursday 11 – Saturday 13 June, 10am – 5pm  
Salamanca Lawns  
Free

Got something to say about education in Tassie? Of course you do. Visit [thehothouse.net.au](http://thehothouse.net.au).

Presented by Dark Mofo, University of Tasmania, Clemenger Tasmania/OMD, City of Hobart and News Corp Australia.



Image: *Woven Sky* - Artist Wang Wen-Chih in collaboration with Cave Urban  
- Photo by Steve Swayne



Sunday 14 June, 7.30pm  
Odeon Theatre  
\$39/\$29 + BF  
Door sales \$45/\$35

Liddiard (founding member of The Drones) bares all in a stripped-back acoustic set supported by American rock spiritualist, King Dude, and Melbourne-based folk songwriter, Laura Jean.

14

# Gareth Liddiard + King Dude<sup>++</sup>

+ Laura Jean

Image: Lucia Rossi

Presented by Cradle Mountain Hotel and Dark Mofo.



'Whosoever is delighted in solitude  
is either a wild beast or a god'.  
—Aristotle

Pack your bags for the ultimate Dark Mofo adventure:  
a wintry pilgrimage into the dark heart of Tasmania's  
wilderness. For a stouthearted few, it's time to hit the  
open road (or kick back on the bus) for a weird and wild  
two-night sleepover in the Cradle Mountain-Lake St Clair  
National Park, curated by the Unconscious Collective  
and featuring an ongoing exhibition from Melbourne  
artist Ash Keating (see over page).

**15 — 17**

18+

**Unconscious Collective  
+ Ash Keating  
+ Bompas & Parr**

Monday 15 – Wednesday 17 June  
Check-in 3pm Monday,  
check-out 11am Wednesday  
Cradle Mountain Hotel and  
Peppers Cradle Mountain Lodge  
\$450 – \$790 per person, by ballot.  
Ticket includes two nights' accommodation  
and most meals and drinks.

# Wild at Heart

### Day 1

On Monday, take in some of Tasmania's lesser-known attractions in an offbeat self-guided road trip to Cradle, before checking out the opening night of a new exhibition by contemporary artist Ash Keating. Later, enjoy a wild night in with a curated in-room experience at your hotel, complete with an outdoor spa and pop-up forest bar.

## Ash Keating *Remote Nature Response* 15

Continues  
Tuesday 16 June –  
Sunday 13 September  
9am – 9pm  
Cradle Mountain Hotel,  
Wilderness Gallery  
Free

Contemporary artist Ash Keating has created a number of large-scale works on canvas in response to the surrounding natural environment of Cradle Mountain. Like winter itself, the exhibition is here for a while – three months, to be precise. Rally your wild-hearted compadres and make the journey to the heart of Tasmania.

Image: Ash Keating, *Gravity System Response #2* (2015), synthetic polymer on linen 202 x 291.5cm. Courtesy of the artist and Blackartprojects



### Day 2

Come Tuesday, test your fortitude in the face of the elements (and your hangover) with a tour of Dove Lake and Waldheim Chalet, chaperoned by our psychopomp guides. As night falls, we head indoors for a dark and decadent banquet from UK culinary artists, Bompas & Parr. Carnivorous and herbivorous banquet options are available.

## Bompas & Parr 16

Image: Photography by Beth Evans.  
Taken from *Feasting with Bompas & Parr*,  
published by Anova Books



# Wild at Heart

# ***Blacklist***

1. Dress appropriately for the end. You are going out like that.
2. If abducted during the course of the night, the safe word is bananas.
3. Be a wild and free gay horse like Harrison Forward on a bunk bed.
4. Acknowledge the power of magic.
5. Do not kill non-human animals. Do not harm little children. Be respectful to small adults.
6. Listen closely, go hard, open your mouth, close your eyes, sacrifice for the greater mood.

9pm till late  
Friday 12 – Saturday 13 June,  
Thursday 18 – Saturday 20 June  
Venue to be revealed  
\$30 per night + BF  
Door sales \$36

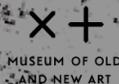
18+

Tuesday 16 +  
Wednesday 17 June, 7.30pm  
Odeon Theatre  
A Reserve \$119 + BF  
B Reserve \$99 + BF  
C Reserve \$89 + BF  
Restricted view \$69 + BF

There's a ghost on the horizon.

— 16  
— 17

# Antony and the Johnsons ++ + the TSO



The TSO is assisted by the Australian Government through the Australia Council, its arts funding and advisory body and through Arts Tasmania by the Minister for Arts, and the Tasmanian Icon Program.

Image: Inez & Vinoodh



# Pallbearer

+ The Body ++

+ Oake

18

'Thou shalt whip thy hair  
back and forth'.  
—Satan/Willow Smith

A night of American  
doom, sludge metal  
and Berlin electronic.

Thursday 18 June, 7.30pm  
Odeon Theatre  
\$49/\$39 + BF  
Door sales \$55/\$45

18+

Image: Diana Lee Zadlo



# Dark Mofo Films

# 10 21

This year, our film program casts a solstice spell of Nordic myths twinned with contemporary Antipodean angst. From the world premiere of *The Kettering Incident* and the northern European odyssey of *A Spell to Ward Off the Darkness*, to Ariel Kleiman's singular fable, *Partisan*, Dark Mofo Films will take you into the dark, dark abyss of our souls, choc-top in hand.

**James Hewison and Nick Batzias**  
Dark Mofo Films Curators

All films unless otherwise stated:  
State Cinema  
\$18.50/\$16.50 + BF

Check [darkmofo.net.au](http://darkmofo.net.au) or the app for classifications and announcements of further film events.

## *The Kettering Incident*

MA  
2015  
Directed by  
Rowan Woods  
and Tony Krawitz

—  
Wednesday  
10 June, 8pm  
Odeon Theatre  
\$20/\$18 + BF

World premiere and double episode feature. When Dr Anna Macy returns to her hometown of Kettering, the case of a missing girl stirs up painful memories and uncovers the town's secrets. Co-created by Tasmanian writer Victoria Madden and producer Vincent Sheehan (*Animal Kingdom*, *The Hunter*), this new show for Foxtel was shot entirely in Tassie with a ripper cast including Elizabeth Debicki (*The Great Gatsby*) and Matthew Le Nevez (*Offspring*).

Image: Ben King

Presented by Dark Mofo and Foxtel.



**FOXTEL**



## *A Spell to Ward Off the Darkness*

2013  
Directed by Ben Rivers  
and Ben Russell

—  
Thursday 11 June,  
9pm +  
Sunday 21 June,  
6pm

Three chapters of an anonymous man's life: in an Estonian commune, isolated in the Finnish wilderness, and as the lead singer of a Norwegian black metal band.



## *A Second Chance*

2014  
Directed by  
Susanne Bier

—  
Saturday 13 June,  
1pm +  
Saturday 20 June,  
3.30pm

A straight-laced Danish cop snatches a junkie-couple's baby. Starring *Game of Thrones* king-slayer Nikolaj Coster-Waldau.



## *Partisan*

2015  
Directed by  
Ariel Kleiman

—  
Friday 12 + Saturday  
20 June, 9pm

Gregori is the patriarch of a closed community on the outskirts of town. Eleven-year-old Alexander has grown up seeing the world through Gregori's eyes, until unexpected events cause him to start thinking for himself. Starring Vincent Cassel. Awarded Best Cinematography at the 2015 Sundance Film Festival.



## *A Pigeon Sat On a Branch Reflecting On Existence*

2014  
Directed by  
Roy Andersson

—  
Sunday 14 +  
Sunday 21 June,  
3.30pm

'Why would you write about a Roy Andersson film? You might as well dance about a cake'. —Robbie Collin, *The Telegraph*

Awarded the Gold Lion for Best Film at the Venice Film Festival 2014. The final installment of a trilogy that began with *Songs from the Second Floor* (2000) and *You, the Living* (2007).



# Dark Mofo Films

## *When Animals Dream*

MA  
2014  
Directed by Jonas Alexander Arnby

Sunday 14 June +  
Friday 19 June, 9pm

Sixteen-year-old Marie lives in a remote Danish fishing village. After a spate of mysterious deaths, she discovers a long-kept family secret: here be werewolves.



## *A Field in England*

MA  
2013  
Directed by Ben Wheatley

Monday 15 June,  
6pm

Deserters of the seventeenth-century English Civil War are captured by a necromancer – a master of the dark arts.



## *Valhalla Rising*

MA  
2009  
Directed by Nicolas Winding Refn

Tuesday 16 June,  
9pm

A mute Scandinavian slave escapes and joins a band of crusaders in their fight for the Holy Land. From the director of *Drive* (2011) and the *Pusher* trilogy (1996, 2004, 2005), and starring Mads Mikkelsen.



## *Down Terrace*

MA  
2009  
Directed by Ben Wheatley

Wednesday 17 June,  
6pm

Black comedy meets bloodshed in this fresh take on the British gangster film. A Brighton crime family realises they have a police informant in their midst.



## *Severed Ways: The Norse Discovery of America*

MA  
2007  
Directed by Tony Stone

Thursday 18 June,  
6pm

The journey of two vikings through a lawless and alien New World, set to a heavy metal soundtrack.



Presented by Dark Mofo in association with State Cinema. Assisted by Screen Tasmania.

X +  
MUSEUM OF OLD  
AND NEW ART

State  
CINEMA

screen + tasmania  
Tasmanian Government

Presented by Dark Mofo and Red Bull Music Academy.



Red Bull Music Academy

Red Bull Music Academy, the globetrotting series of music workshops and events, makes its debut at Dark Mofo with a groundbreaking performance by Yamataka Eye (EYE) alongside the cream of Australia's musicians, visual artists, scientists and the electronic community.

X +  
MUSEUM OF OLD  
AND NEW ART

# 19

# RBMA presents EYE: CIRCUM++ + My Disco + Jake Blood + Kusum Normoyle

This Japanese muse and Boredoms frontman will conduct six laptop-wielding disciples to create a sonic wall of sound.

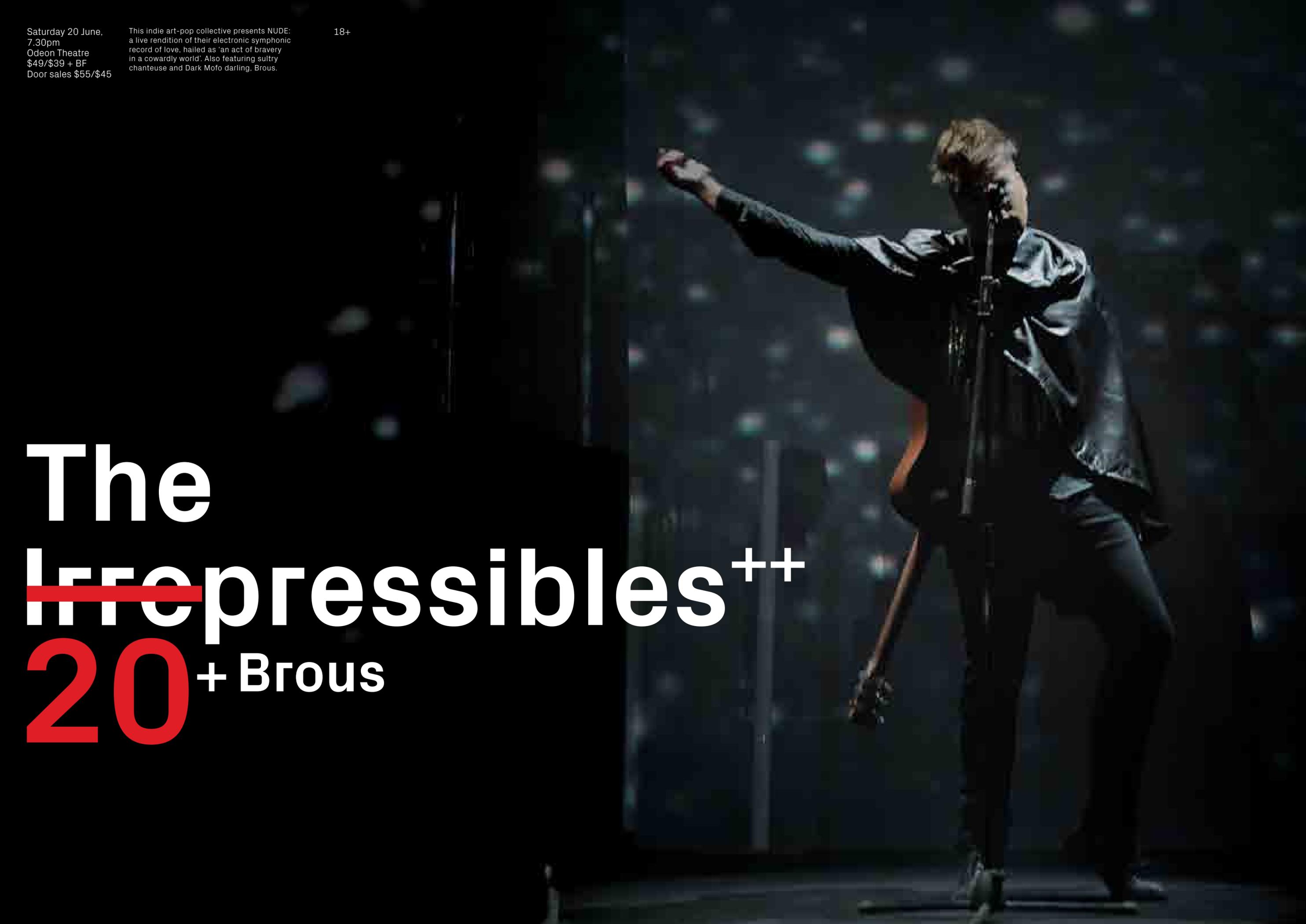
Friday 19 June,  
7.30pm  
Odeon Theatre  
\$39/\$29 + BF  
Door sales \$45/\$35

18+

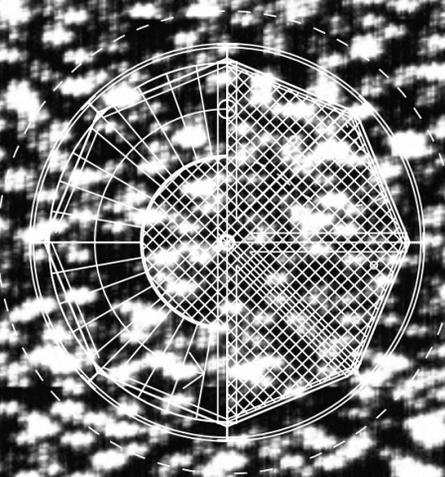
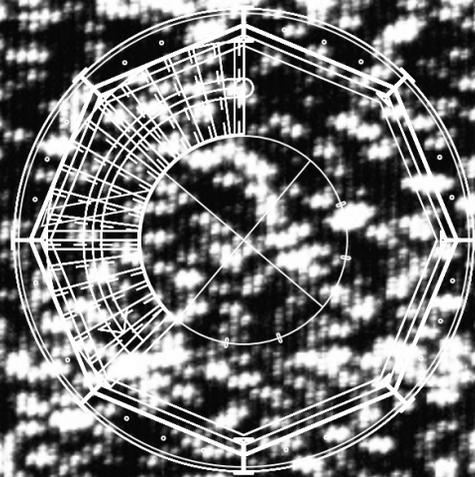
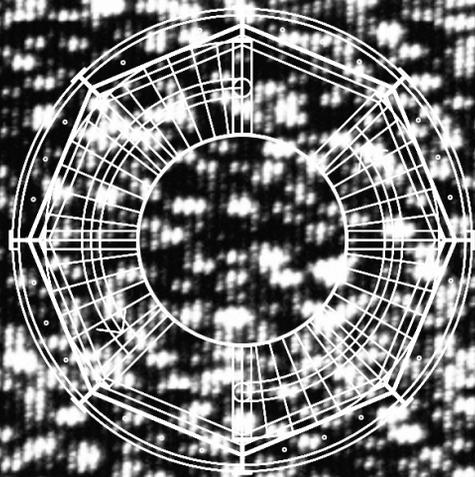
Saturday 20 June,  
7.30pm  
Odeon Theatre  
\$49/\$39 + BF  
Door sales \$55/\$45

This indie art-pop collective presents NUDE:  
a live rendition of their electronic symphonic  
record of love, hailed as 'an act of bravery  
in a cowardly world'. Also featuring sultry  
chanteuse and Dark Mofo darling, Brous.

18+

A musician is performing on a stage, captured in a dynamic pose. He is wearing a dark jacket and dark trousers, and is holding a guitar. His right arm is raised, and he appears to be singing or speaking into a microphone. The background is dark with some blurred lights, suggesting a concert setting.

# The ~~Irrepressibles~~++ 20+ Brous



# The Witching Hour Midnight Concert Series

## Calvin Bowman

Thunderous Buxtehude preludes for organ.

Friday 19 June, 11.59pm  
St David's Cathedral  
Free

—19



## Helen Gillet<sup>++</sup>

This Belgian cellist, composer and singer will deliver two improvisational performances, both in celebration of the solstice.

Friday 19 June, 10am – 5pm  
Nolan Gallery, Mona  
Included in Museum Entry

—19

Saturday 20 June, 11.59pm  
St David's Cathedral  
Free

—20



## Nick Tsiavos *Immersion*

A fourteen-hour vigil of ancient chant and modern instrumentation from Nick – a jazz bassist and Mona favourite – and his musical collaborators. Journey through the longest night, then head to Sandy Bay at dawn for mass exuberant nudity (the winter solstice swim).

Sunday 21 June, 4.46pm –  
Monday 22 June, 7.42am  
Peacock Theatre  
Free

—21



Experimental compositions from three left-of-centre masters of contemporary classical, performed by avant-garde soprano Allison Bell and members of the Tasmanian Symphony Orchestra.

**Conductor**  
Kwamé Ryan (Canada/France)

**The program**  
Claude Vivier, *Greeting Music*  
Claude Vivier, *Trois airs pour un opéra imaginaire*  
Salvatore Sciarrino, *Introduzione all'oscuro*  
Unsuk Chin, *Akrostichon-Wortspiel*

Saturday 20 June, 6pm  
Farrell Theatre, The Friends' School  
\$59/\$39 + BF  
Door sales \$65/\$45

# Allison Bell

## + Members of the TSO

Presented by Dark Mofo and the TSO.



The TSO is assisted by the Australian Government through the Australia Council, its arts funding and advisory body and through Arts Tasmania by the Minister for Arts, and the Tasmanian Icon Program.

'The owls are not  
what they seem'.  
—*Twin Peaks*

Beware the birds and  
banquet for five nights  
inside a giant nest.

Wednesday 17 + Thursday 18 June, 4 – 10pm, \$10  
Friday 19 + Saturday 20 June, 4pm – midnight, \$20  
Sunday 21 June, 4 – 10pm, \$20

PW1  
Tickets on the door  
Free for children under 16



City of Hobart Dark Mofu

# Winter Feast

17  
21

Wednesday 17 + Thursday 18 June, 4 – 10pm  
Friday 19 + Saturday 20 June, 4pm – midnight  
Sunday 21 June, 4 – 10pm

# City of Hobart Dark Mofo Winter Feast Guest Chefs



**Jake Kellie** \_\_\_17

This young gun did his apprenticeship at Aria (Sydney), before landing a job at the Fat Duck (Bray, London) and shortly after, Ledbury (Notting Hill, London). He recently left The Commoner in Fitzroy to join the team at Estelle in Northcote. Modern British-Inspired cookery.



**Martin Boetz** \_\_\_18

After thirteen years as Executive Chef at Longrain Sydney and Melbourne, Martin now runs the Cooks Co-Op: a farm in the Hawkesbury supplying restaurants with top-notch local produce, and running pop-up food events.



**Sean Moran** \_\_\_19

The man about Bondi (Head Chef/owner of Sean's Panaroma) is jumping ports to scout out, and whip up, our fair isle's tastiest seasonal produce.



**Mike McEneaney** \_\_\_20

From Sydney's Rockpool to London's Michelin-starred Pied à Terre, Mike's done most things in the kitchen. Since 2012, he's been heading up Kitchen By Mike: a creative workspace, café and food-store that flaunts fresh produce straight out of its kitchen garden.



**O Tama Carey** \_\_\_21

Berta Sydney's former Head Chef sure knows a thing or two about cooking. In addition to Italian, she's versed in French, Sri Lankan and Chinese.

# City of Hobart Dark Mofo Winter Feast Stallholders

Wednesday 17 + Thursday 18 June, 4 – 10pm  
Friday 19 + Saturday 20 June, 4pm – midnight  
Sunday 21 June, 4 – 10pm

GF Gluten free  
V Vegetarian  
VE Vegan



Asahi Super Dry

These guys just won a gold medal at the 2014 World Beer Cup. Drink a winner, winner, with your chicken dinner.



Bruny Island Cheese V

**Melt-in-your-mouth cheese toasties, handcrafted by the experts. There'll also be cheese platters complete with woodfired sourdough and Pinot noir-spiced cherries. Finish with fondue, milkshakes and ice-cream with fudge sauce.**



Gozleme & Kebabs V

Delicious Turkish dishes, including Huon Valley lamb doner kebabs and hand-rolled pastry filled with spinach and local fetta or minced lamb (aka gozleme).



Chikko Cafe V

Bánh mì (deliciously crusty baguettes) filled with grilled pork, beef or Tasmanian salmon. There'll also be salt and pepper squid and spring rolls, too.



Mount Gnomon Farm GF

From paddock to plate: slow-cooked pork, chorizo and beef and bacon burgers, made from happy, free-range rare-breed beef and pork. Gnom gnom!



Get Shucked

Freshly shucked oysters from Bruny Island. Throw them back au naturel, Kilpatrick (using homemade Worcestershire sauce and free-range bacon from Ross O'Meara's Bruny Island Food, mind you) or with a Tasmanian 666 vodka chaser.



Tasmanian Whisky Producers

The crème of the single malt crop: Lark, Sullivans Cove, Belgrove and Overeem. Have a taste, meet the makers, or take some home to your man den.



Passion Pot VE GF

Vegan soups made from flavoursome organic vegetables (including kale, yay!), an assortment of seeds, and spices, too. Served with fresh-as-Daci & Daci bread rolls.



Devils Brewery

Wild gypsy\* beers, direct from a small boutique craft establishment at Tinderbox (just south of Hobart). \*Gypsy meaning 'free'. Free in the figurative sense. Not to be taken literally.



Rough Rice VE GF

Two moles, black bean or wallaby, accompanied by seriously good single-estate Mexican mescal served with habanero salt and orange. Natural wines, too.



Coal Valley Cider

A different cider for each harvest: early, mid and late, made in the Coal River Valley with apples from the Huon. Low and no alcohol options available.



Pacha Mama VE

Oh mama! Wallaby burritos and scallop quesadillas (there are vegan alternatives, too), and coconut chilli hot chocolate.



Villino Specialty Coffee

Espresso martinis, affogatos, and damn-fine old favourites, brought to you by the Winter Feast's one and only coffee partner. Not your average (cup of) joe.



Lean To Kitchen

Choripan (chorizo and chimichurri sauce in a bun) and classic beef snags cooked on a monster-sized barbecue.



TomboLo Freycinet V

A wood-fired pizza restaurant, all the way from Coles Bay. Try a 'funky fungi' with mushrooms, garlic, thyme, red onion and King Island Brie, or the slow-braised lamb with rocket, Napoli and tzatziki. Smokin' hot.



MYU Easybites V

Fresh from Penang, Ian's serving curries and whipping up roti right before your eyes.



Lady Hester

Mouth-wateringly good sourdough doughnuts from Scamander sisters Loren and Erin, filled with flavours of the Middle East.



Gennaro's GF

Gennaro is here with his 2001 Mornington Peninsula Pinot Chardonnay, grappa and grappa-soaked cherries. Grappa grappa hey!



Ethiopian Restaurant V GF

Traditional Ethiopian stews (meat, red lentil or spinach) served with injera – a delicious fermented flatbread, perfect for soaking up the leftovers.



Laziko Kebabs

Adana (hand-minced lamb) kebabs and balik ekmek (fish sandwiches), cooked on a charcoal grill.



McHenry's Distillery

Classic dry, barrel-aged and sloe gin made with pristine Tasman Peninsula spring water. Drink it on the rocks, in a cocktail, or buy a bottle for later.



Gillespie's Ginger Beer

Nonalcoholic and alcoholic ginger beer made from a family recipe that's lasted three generations and counting.



Ashbolt Farm

This family-owned farm is renowned for elderflower and elderberry syrups, cordials and fizzy drinks. At the Winter Feast, they'll dish up delicious sweets made from, you guessed it, elderflower and elderberries, as well as glühwein.



Two Metre Tall

Barrel-aged farmhouse ales and ciders, made from home-grown or locally-sourced ingredients.



Cantina Latina V

Oodles of empanadas, all served with pebre: a spicy capsicum salsa.



Tasman Quartermasters V

Soft buns filled with Winstead Riesling-infused cheese and your choice of Cape Grim aged rump and house pickles, or Cygnet mushrooms and smoked beets. Feeling adventurous? Bruny Island wallaby nuggets with pepperberry aioli. Oh, and there's sumac-dusted fries, too.



Monty's on Montpelier GF

Delicious fine fare including smoked brisket of Cape Grim Angus beef with red cabbage slaw, chipotle mayonnaise and a rosemary and olive oil bun, or Callebaut chocolate mousse served with roasted banana sorbet and peanut butter foam. Try the wines too (the certified organic kind from Parallax).



Kinoko Deli V

Feel like Japanese? Udon need to look any further! Dumplings two ways: Tasmanian free-range pork and shiso or Huon Valley mushroom and wasabi. Be sure to try the Nichols' chicken yakitori sticks with homemade pickled cucumber. There's also sake, plum wine and craft beers.



The Source Restaurant

Posh-as French-inspired cuisine prepared by Mona's Head Chef, Philippe Leban. Salt cod hot dogs with green tomato chutney and horseradish mayonnaise, braised wagyu skirt with pickled cabbage and wasabi gribiche on a soft bun, and pairs of éclairs (yuzu and chocolate).



Truckle & Co. V

Cheeses from far and wide. Try the vacherin, a gooey French number baked in its box with thyme. Wellington Apiary honey and Coaldale walnuts, served with fig and walnut bread or something completely different: a stag snag (venison and pork chipolata) served with sweet chilli jam and pickles in a soft roll.

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GF Gluten free  
V Vegetarian  
VE Vegan



## Rin

V GF

Roll up, roll up! Miso, sake, Asahi and sushi.



## Nicholls Rivulet Organic Farm

A match made in artisan heaven: slow-cooked free-range beef and Moo Brew Dark Ale pies, served with a side of organic rhubarb chutney.



## Macarons by Ruby

GF

In the words of Manu Feildel, 'yem yem!' French-inspired desserts including macarons, petits fours and verrines (kind of like a trifle, served in a cup).



## Mint

V GF

Fresh-as Southeast Asian-fusion including rice paper rolls and spicy salads.



## Captain Bligh's

Blighmey! Old-fashioned ciders and ales made using traditional colonial recipes.



## Annapurna

V GF

It's getting hot in here: curries, samosas, onion bahjis and a variety of naans, as well as lassis.



## Sirocco South

V

Handmade Italian slow foods, crafted from the best local and seasonal produce available. Think cannoli (award-winning, mind you) and gnocchi. Bellissimo!



## Moo Brew

Mona's brewery. Unpasteurised and preservative/additive-free Pilsner, Pale Ale, Belgo, Hefeweizen and Dark Ale. Sample it here, or in Nicholls Rivulet Organic Farm's beef pies.



## Willie Smith's Organic Cider

**They don't call Tassie the apple isle for nothin'. These fourth-generation orchardists and repeat Winter Feast offenders are serving delicious apple ciders (including a special winter number crafted just for us) and perry, too (the pear equivalent).**



## Urban Bounty

V

Finger-licking-good handmade pies and sausage rolls filled with free-range meats or veges.



## Raspberry Fool

GF

Puddings galore: lemon delicious, plum, chocolate self-saucing and more. Served with cream and custard, of course. Decadent.



## Saint John Craft Beer

Craft beers from here, there and everywhere. Bottles, tinnies and on-tap. Frothing!



## Tasmanian Chilli Beer Company

Dark and stormy ginger beer with a dash of rum, just for the Winter Feast. Soft stuff, too: sparkling raspberry and blackberry or blackcurrant.



## Mona

Our Executive Chef Vinnie Trim loves to play with fire, especially when it comes to meat. Mighty-fine eats from the churrasco and charcoal grill, wood-fired pizzas and what not, plus nasi goreng and something sweet to finish.



## Written on Tea

Delicious Chinese cuisine. Xiao long bao (steamed free-range pork dumplings), Peking duck wraps and grilled lamb cutlets.



## Imbibe Tasmania

Expand your palate for boutique brewskis with local chap Rob Hodgson. He's bringing one of New South Wales' best craft beers, Modus Operandi, to the table for its Tasmanian debut. Try it alongside some of our state's own and consider it research.



## Morrison Brewery

Award-winning ales and lagers crafted by hand in Launceston.



## The Soup Stop

VE GF

Damn delicious Indian soups and street food. Wholly vego.



## The Red Velvet Lounge

Steve Cumper's legendary Red Velvet Lounge is a Cygnet institution. For his first outing at the Winter Feast, Steve's menu will feature chicken liver pâté and pickles, English fishcakes with saffron mayo and turnip remoulade, and warm quince shortcake and custard.



## Cable Station

Seafood roasted in a wood-fired oven. Scallops from the north-west, crayfish from Bicheno and octopus from Stanley. Springvale wines from the east coast, too.



## Mona Cocktails

Well shake it up baby, now! Old favourites or something a little more left-of-centre.

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Gluten free  
Vegetarian  
Vegan



## Sailor Seeks Horse

Single vineyard Pinot noir, owned, grown and made by Paul and Gilli Lipscombe in the Huon Valley.



## Mako Cooked Fresh Fish

Grilled local squid, crushed salt and vinegar pink eye potatoes (think Samboys, only hotter and fancier) and chimichurri, fish wraps with carrot relish, zaatar yoghurt and shoots, and oysters natural with nam jim sauce.

GF



## Hejo's

Traditional Sichuan food made from local produce, including Sichuan pepper and chilli chicken or the vego version, spicy wok-fried cabbage, Dumplings, noodles and spring rolls, too.

V



## Barringwood Estate

According to James Halliday, this vineyard in the state's north-west is five-star (and has been for three years running). Contemplate that as you sip their complex and elegant vino.



## The Creperie

Winter crepes topped with quince, spiced apple, pear or Nutpatch hazelnut crème (the fancy version of Nutella), with ice-cream too, of course.

GF



## Shoobox Cafe

If you missed these guys last year, consider this your second chance: scrummy-as sesame seed wraps filled with bulgogi beef, spicy chicken, plum tofu or peking duck.

V GF



## Pagan Cider

All good things come in threes, and Tassie cider is no exception: apple, cherry and pear (plus some small-batch seasonal releases). You be the decider.



## Krumbies

Never tried a s'more? You're in for a DIY treat. Toast your own marshmallow, add chocolate, and sandwich it between two bikkies. Goopy melted goodness.

V GF



## Moorilla

In celebration of the darkest night, our winery is releasing its darkest vino: the Muse Cabernet Sauvignon Cabernet Franc. This bad boy won't be available elsewhere till after the feast.



## Black Mountain Ice-Cream

Real ice-cream made with only the necessities (no nasties): milk, cream, free-range eggs and a blend of sugar and raw Tasmanian honey. Try it topped with pears poached in Coal Valley Cider (the stall next door), or slurp a milkshake and watch the boys come running.



## Lost Pippin

Wrap your mitts around a mug of bone-warming mulled cider, or opt for something a little chillier: pommeau (fortified cider), traditional (with wild yeast, if you're game) and something special from the 'Randall' (a snazzy double-chamber pouring filter filled with fancy flavours).



## Fat Pig Farm

To market, to market! The Gourmet Farmer is back and he comes bearing delicious free-range fat pig/cow buns. Thirsty? Try a hot toddy or beef tea. Mmm.



## Frank

Spain meets South America, as this Hobart-based restaurant heads to the Winter Feast for the first time ever. There'll be slow-roasted Tasmanian lamb with hot sauce, and churros (of course), plus a selection of wines and ales.

V GF



## Flammekuchen

Flammkuchen, a fancy type of bread-like pizza, with a rye base (made using Callington Mill flour) and crème fraîche topping. Don't forget the extras, such as sauerkraut, Boks bacon, or Saint Agur blue cheese.

V



Closing  
Night  
Sunday  
21 —  
Monday  
22 June

21



22

4 –  
10pm

Macquarie  
Point

4 –  
10pm

PW1

5pm –  
7.45am

Peacock  
Theatre

6 –  
8pm

Dark Park to  
Salamanca  
Place

2.38am

7.42am

Long Beach,  
Sandy Bay

Dark Park  
City of Hobart  
Dark Mofo  
Winter Feast  
Nick Tsiavos  
*Immersion*  
Ogoh-ogoh  
*The Burning*  
**Winter Solstice**  
Nude Solstice  
Swim

## Beyond Woop Woop

John Kelly

12

John travelled far south and painted most of these new works in the open Antarctic air. Venturing to isolated locations in extreme (and effing freezing) conditions, he pushed his body and artistic endurance to the limit in the course of undertaking his latest (and perhaps most physically demanding) contribution to Australian painting. Come to TMAG to witness the outcome.

Opening Friday 12 June, 10am – 10pm  
Tasmanian Museum and Art Gallery  
Continues Tuesday – Sunday, 10am – 4pm  
Ends Sunday 20 September  
Free



Presented by the Tasmanian Museum and Art Gallery in association with Dark Mofo.



## The Discovery 6Tet

14

Classical strings with a Sidney Nolan backdrop. Begin with complimentary mulled wine beneath James Turrell's *Amarna* (2015).

**Violin** Peter Tanfield and Lucy Carrig-Jones  
**Viola** Anna Roach and Douglas Coghill  
**Cello** Ivan James and Martin Penicka

**The program**  
Arnold Schoenberg, *Verklärte Nacht*, Op. 4  
Erich Wolfgang Korngold, *String Sextet*, Op. 10 in D major

Sunday 14 June, 4.15pm  
Museum Rooftop then Nolan Gallery, Mona  
\$30/\$25 + BF



## Huon Valley Mid-Winter Festival

17—19 July

Dust off your top hats and tatters, because Willie Smith's fantastical mid-winter fest is back. Based on the age-old tradition of wassailing, the three-day festival means to scare the, um, sap out of the cider trees, all the while showcasing our apple isle's best artisan produce. Of course, there'll be cider (lots of it) plus fire, food, performance, music and a procession led by this year's apple king and queen. What a totally fruitful few days!

Friday 17 July, 4 – 10pm  
Saturday 18 July, noon – 10pm  
Sunday 19 July, 11am – 4pm, free  
The Apple Shed, Grove  
Prices start from \$12. Free for children under 16.  
For tickets, bus timetable and further information, visit [huonvalleymidwinterfest.com.au](http://huonvalleymidwinterfest.com.au)

Presented by Willie Smith's Cider and The Apple Shed in association with Dark Mofo.



22

# Nude Solstice Swim

18+ Throw caution (and your clothes) to the wind.

Monday 22 June, 7.42am  
Long Beach, Sandy Bay  
Free (registrations required)

# Partners

## Major Partners



## Major Sponsors



## Program Partners



## Media Partners



## Food and Beverage Partners



## Technology Partner



## Environmental Services Partner



# Info

## Concession

Available to pension and healthcare cardholders, as well as students and, in some cases, people under the age of 18. ID may be requested upon entry.

## Under 18s

Events are all ages, unless otherwise specified. Under 16s are eligible for free entry to the Winter Feast, but they'll need to register for a ticket online or at the door. Under 18s must be accompanied by an adult everywhere and at all times. Proof of age may be requested upon entry.

## 18+ Events

*Bass Bath*  
*Blacklist*  
*Funeral*  
Nude Solstice Swim  
Pallbearer + The Body + Oake  
RBMA presents EYE: CIRCUM + My Disco  
+ Jake Blood + Kusum Normoyle  
The Irrepressibles + Brous  
*Wild at Heart*

Dark Mofo Films not rated are subject to classification. Check the website and app for details.

## Blacklist

Entry is subject to capacity. Pass-outs are available, but re-entry is not guaranteed. Bring cash and ID (18+). Look after yourself; we're not your mum.

## Booking Fees

A \$6 booking fee applies to each online ticket transaction. Tickets sold through State Cinema, Theatre Royal and Willie Smith's Apple Shed may be subject to transaction fees and credit card surcharges. Please check their websites for details.

## City of Hobart Dark Mofo Winter Feast

This year's Winter Feast is all about making things easy. Most of the tickets will be sold at the door, so if you weren't able to nab a pre-sale, never fear: bring cash and ID, and jump in the (teeny tiny) queue. People under 16 are still free, but they'll need to register online or at the door. Pass-outs are available, but re-entry is not guaranteed.

## Cloaking

Available at all Odeon Theatre shows, as well as *Blacklist*. Bring cash.

## Lost Property

If you lose something (other than your dignity/virginity), contact Ticket Support on (03) 6277 9971 or [ticketsupport@mona.net.au](mailto:ticketsupport@mona.net.au).

## Lost Tickets

If you lose your ticket, print another. Each ticket has a unique barcode that can only be used once. If your ticket has already been used, a second entry will not be granted.

## Refunds or Exchanges

No refunds or exchanges, unless applicable under Australian Consumer Laws.

## Tasmanian Attractions and Accommodation

We've got hotels! We've got attractions! Visit [mona.net.au/packages](http://mona.net.au/packages) for our recommendations.

# Tickets

Buy tickets: [darkmofo.net.au](http://darkmofo.net.au)

Tickets also available from the following:

**Odeon Theatre Box Office**  
Everything, except Dark Mofo Films and *Orlando*  
Wednesday 10 June, 7 – 10pm  
Thursday 11 June, 6 – 8pm  
Friday 12 June, 6.30 – 9.30pm  
Sunday 14 June, 12.30 – 3.30pm + 6.30 – 9.30pm  
Tuesday 16 + Wednesday 17 June, 6.30 – 8.30pm  
Thursday 18 – Sunday 21 June, 6.30 – 9.30pm  
163 – 167 Liverpool St, Hobart

## State Cinema

Dark Mofo Films  
10am till the last film of the day  
[statecinema.com.au](http://statecinema.com.au) or (03) 6234 6318  
375 Elizabeth St, North Hobart

## Theatre Royal

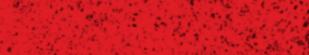
*Orlando*  
Monday – Friday, 9am – 5pm  
[theatreroyal.com.au](http://theatreroyal.com.au) or (03) 6233 2299  
29 Campbell St, Hobart

## Museum Entry Tickets

Anytime: [mona.net.au](http://mona.net.au)  
Mona Ferry Terminal, Brooke St Pier  
8.30am – 4.30pm  
Museum Reception  
10am – 5pm, Wednesday – Monday  
Full \$25, concession \$20  
Free for Tasmanians and under 18s  
Museum open 10am – 5pm,  
Wednesday – Monday

# Social Media

Instagram @dark\_mofo  
Twitter @dark\_mofo  
Facebook Dark Mofo  
YouTube DarkMofoFestival  
#DARKMOFO



All information in this program is correct at time of publication. Check website/app for updates/changes.

