

Friday, 20 March 2026

Riverina flavours shine on the Harbour as Griffith's Luke Piccolo joins Vivid Sydney regional dinner series

The flavours of the Riverina will take centre stage in Sydney this winter, with Griffith's own acclaimed restaurateur Luke Piccolo bringing the region's celebrated produce to the harbour as part of the 2026 Vivid Sydney program.

Chef-owner of Griffith's Limone Dining, Luke Piccolo will collaborate with renowned chef and restaurateur Giovanni Pilu for two exclusive dinners at Pilu's Circular Quay restaurant Flaminia on 7 and 8 June 2026.

The events form part of Vivid Food's inaugural Regional Dinner Series - a citywide celebration showcasing the culinary identity, produce and stories of regional NSW through collaborations between regional chefs and some of Sydney's leading restaurants.

For Griffith and the Riverina, the invitation represents national recognition of the region's thriving food and wine culture as well as the incredible produce that comes from here.

Bringing ingredients directly from his family's property, Piccolo Family Farm, Luke will present a seasonal set menu celebrating Riverina produce alongside Pilu's Sardinian heritage. The experience will be complemented by carefully curated beverage pairings featuring estate wines and spirits produced on Piccolo Family Farm.

Limited to just 50 diners per evening, the intimate dinners will highlight the craftsmanship, provenance and attention to detail both chefs are known for.

"It's an incredible opportunity to cook again with my old chef and mentor, Giovanni Pilu. I cut my teeth as an apprentice in his Sardinian hatted restaurant, Pilu at Freshwater, so it feels very full-circle to now bring my own regional cooking style back to his new CBD restaurant, Flaminia" said Luke Piccolo.

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Media Release



“Storytelling and showcasing regional produce are at the heart of what we do, and this dinner is a chance to bring the flavours of the Riverina and Griffith to the city, sharing the stories behind our growers and producers through an intimate set-menu experience. Vivid Sydney is such an important event on the Australian cultural calendar, and being part of it this year is an absolute pleasure.”

The Regional Dinner Series features seven chef pairings across 12 events, each spotlighting a different NSW region through collaborations that hero local ingredients, winemakers, brewers and producers.

From a tourism perspective, the event reinforces Griffith’s growing reputation as one of regional Australia’s most exciting food destinations, a place where multicultural heritage, fertile farmland and passionate producers combine to create a distinctly authentic culinary experience.

Griffith’s rich agricultural landscape produces some of Australia’s finest citrus, wine, rice, nuts and fresh produce, underpinning a dining scene that continues to attract national attention and culinary travellers.

“Seeing a Griffith chef representing the Riverina on a stage as significant as Vivid Sydney is something we are incredibly proud of,” said Mirella Guidolin, Tourism Manager.

“It showcases the quality of our produce and experiences, and inspires visitors to come and discover where these flavours begin.”

The dinners take place during Vivid Sydney from 7–8 June 2026.

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