



THE ART OF DINING

SERIES No.2

Featuring Laura White



About the Artist

An Australian realist artist specialising in still life and nature inspired oil paintings Laura White's love for both food and the garden greatly influences the realist and botanical subject matters which she prefers.

Originally from Argentina, Laura spent 24 years within a Government organisation, and later an unfulfilling period studying interior design. Her first steps in oil painting were largely self-guided and driven by curiosity and experimentation, after which she began studying at Petruccelli Art Studio in 2015. Here, she began developing the depth of her creative license.

"I am inspired by the everyday items usually taken for granted. My aim is to engage the viewer not only with their sense of sight, but also that of touch, taste and smell."

Laura paints full time from her studio in Berwick, providing work to exhibit both locally and interstate with subsequent sales being made both within Australia and internationally.



Figs in Brass Bowl
Oil on canvas
76 x 76 cm
\$1,750



Morning Eggs

Oil on canvas
61 x 61 cm
\$1,500



Red Lobsters

Oil on canvas
76 x 76 cm
\$1,750



Poppies

Oil on canvas
51 x 51 cm
\$1,100



Persimmons on a Plate

Oil on canvas
61 x 61 cm
\$1,500



Here Fishy Fishy

Oil on canvas
76 x 76 cm
\$1,750



Apples and Dark Bottles

Oil on canvas
61 x 61 cm
\$1,200



Persimmons and Green Vase

Oil on canvas
50 x 50 cm
\$1,100



Pomegranates with Found Objects

Oil on canvas
76 x 61 cm
\$1,750



Autumn in the Kitchen

Oil on canvas
61 x 61 cm
\$1,500



In The Jungle

Oil on canvas

91 x 91 cm

\$1,750



Tarnished Cutlery

Oil on canvas

64 x 79 cm

\$1,300



Galvanised Jug and Lemons

Oil on canvas

51 x 61 cm

\$1,200



Mother of Pearl Nautilus

Oil on canvas

64 x 54 cm

\$1,200

For all enquiries please contact
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Tiger Nautilus

Oil on canvas

64 x 54 cm

\$1,200

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 .com.au

MISTER BIANCO

Artwork – Dining – Beverage

‘Here Fishy Fishy’

Sardines: sardines in saor, tomato, pickled onion and rocket

2018 *Tenuta Ulisse Terre di Chieti Pecorino IGT (Abruzzo)*

‘Figs in Brass Bowl’

Figs: duck liver parfait, figs and mustard fruits

2018 *Tenuta del Porconero Falnghina Paestum IGT (Campania)*

‘Morning Eggs’

Raviolo: Egg yolk Raviolo San Domenico, cauliflower,
king oyster mushrooms + sorrel burro fuso

2019 *Tenuta Ulisse Rosé IGP (Abruzzo)*

‘Red Lobsters’

Crustacean: grilled marron, carrot and citrus mousseline,
baby carrots and Campari (Campari optional)

2018 *Tokar Estate Pinot Noir (Yarra Valley)*

‘Persimmons on a Plate’

Persimmon + Lemon: Amaretto baba, persimmon + lemon gel

2018 *Viberti Moscato d’Asti DOCG (Piedmont)*