PROGRAM

11am Gates open

Find your best feasting spot and spread out on the grass, or settle in under the tree in the Beer Garden.

Let the kids head off to the playground and explore the park, and the big kids prepare for the meat-eating afternoon.

11.30am Entertainment time, let the music begin!

Erica Hawkey Trio kick off the festivities for the day.

Erica fuses sultry grooves with a voice that is smoky and heartfelt one moment; roaring the next.

1.30pm Alawishus Jones & The Outright Lies take the stage.

Time travellers Alawishus, Wilby & Cleitus will take you back in time, tell you stories about the old times and sing you some authentic rural blues, ragged tunes, maybe even some old time spirituals.

4PM All great things must come to an end, its time to take those full bellies home.



Food Fossickers Presents

PADDOCK TO PARK, S Carnivore

Sunday 13 March 2016, 11am – 4pm Bendigo Botanic Gardens, White Hills

IT'S FEASTING TIME!

RESTAURANT MENU

Masons of Bendigo

• Crumbed McIvor Farm Pork hock, coconut caramel, green mango salad, lime. Great with Brookes Bohemian Lager or Balgownie 2014 Black Label Cabernet Merlot

The Woodhouse

 Wood grilled Sher Wagyu #8 brisket with corn and black bean coleslaw and chimichurri sauce (GF)
 Great with 40 Acres Clear as Mud Porter or Lome 2013 Shiraz

Sangria Spanish Tapas Bar

- Golden Farms Chicken and Istra Chorizo Paella (GF)
 Great with 40 Acres 'Til the Cows Come Home Indian Pale Ale or Glenwillow 2015 Rose
- Vegetarian Paella with Ellis Tomatoes (GF+V)
 Great with Brookes Summer Ale or Balgownie 2013 Chardonnay
- Albondigas Junga Burra Beef and Otway Pork Spanish meatballs in a rich local tomato sauce (GF)
 Great with Tooborac Gunslinger American Pale Ale or Glenwillow 2014 Nebbiolo

Cambrian Hotel

- Monmore Farm pulled Jamaican lamb with gourmet greens and corn sourdough roll from The Good Loaf Great with 40 Acres 'Til the Cows Come Home Indian Pale Ale or She-oak Hill Heathcote shiraz
- Monmore Farm Korean style BBQ lamb with kimchi, B&B Basil microgreens and rice Great with Tooborac Gunslinger American Pale Ale or She-oak Hills Aurelios Shiraz

Wild and Tamed Sourdough Bakery - by Sim'R

• A selection of sourdough breads and roasted vegetable and quinoa salad (V) Great with Blue Elephant Cider or Lome 2014 Marsanne/Viognier/Rousanne

McIvor Farm Foods

- Free range, pasture-raised Old Breed pork charcuterie selection (GF)
- Salute Olives (GF+V)
 Great with Tooborac Cashed Up Summer Ale or Glenwillow 2013 Shiraz



BEVERAGES

BENDIGO BEER'S CRAFT BEER BAR

Tooborac Brewery

- Gunslinger American Pale Ale
- · Cashed Up Summer Ale

40 Acres Brewing:

- 'Til the Cows Come Home Indian Pale Ale
- · Clear as Mud Porter

Brookes Beer

- Bohemian Lager
- · Summer Ale

CIDER

 Blue Elephant Beverage Co Cider

WINE

Wineries representing both the Bendigo and Heathcote regions with a variety of styles to taste and drink.

SOFTIES

- Custom Coffee and cold drinks
- Mother Bean Coffee and cold drinks
- Blue Elephant Beverage Co Apple Juice





THE

Ice cream

TALK TO Bendigo Beer

SPONSORS:

Parks Bendigo

THANKYOU:

Lahn Electrics

2 Cool Ice







