



FOOD AND BEVERAGES

THE TASTE TRIANGLE

Foodies will get lost in the new Taste Triangle at this year's Ekka.

Our version of Bermuda, The Taste Triangle is the only food experience of its kind where Ekka guests can enjoy everything from cheap eats to fine dining and Insta-worthy food trends to classic show favourites.

Foodies will navigate their way to Welcome to Bowen Hills and The Bavarian Beerhaus; set sail for the Woolworths Fresh Food Pavilion; discover a foodie paradise in Gourmet Plaza; then lounge around and relax at the Royal Queensland Steakhouse presented by JBS Australia, Moët & Chandon Fashion Bar and the James Squire Plaza Bar.

The Welcome to Bowen Hills food truck park featuring a secret gin bar and The Bavarian Beerhaus offering German favourites are both new to Ekka. The venues opened in the Brisbane Showgrounds earlier this year, cementing the area as a foodie hot spot.



Welcome to Bowen Hills (M-13) **NEW**

Foodies will want to navigate their way to the new Welcome to Bowen Hills. With a roster of rotating food trucks including everyone's favourite Mr Burger, the trendy food truck park is sure to be a hit. They'll also be serving a selection of refreshing cocktails from their famous long bar. Welcome to Bowen Hills opened in the Brisbane Showgrounds in May.

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For those who like a sophisticated drink, the Welcome to Bowen Hills gin bar is sure to impress. There's a drink for everyone, from the classic gin and tonic to gin-centric cocktails and even refreshing gin spritzers.

Bavarian Beerhaus (L-13) **NEW**

We're putting out an SOS to all foodies to check out this new bohemian inspired bier hall, housed in the Ekka's revitalised Royal Snack Bar. With a menu full of German classics like crispy pork knuckles, sausages and schnitzels and the best line-up of ales this side of Bavaria, The Bavarian Beerhaus is sure to be a favourite with food lovers. The trendy venue opened in the Brisbane Showgrounds in June.

Woolworths Fresh Food Pavilion (J-15)

With more than 60 food and drink stalls, foodies will want to set sail for the Woolworths Fresh Food Pavilion.

They're sure to end up in a food coma, as they eat and drink their way through the huge selection of food and beverages, including new stands offering french classics.

Foodies can also book a spot at the Woolworths Kitchen and sample, for FREE, a range of delicious, fresh and local produce.

OUR TOP PICKS FROM WOOLWORTHS FRESH FOOD PAVILION

La Baside **NEW**

Serving an array of savoury French classics, from an experienced Frenchman himself, La Baside will be fuelling serious cheese board inspiration. Their speciality saucisson (slow-aged, air-dried pork sausage) goes perfectly with cheese.

Juices served in fruit skins **VEGAN**

There's nothing better than a freshly squeezed juice served inside the fruit skin it came from. Choose from either a pineapple or watermelon juice at Jucy Juice - they use every part of the fruit to make for an Instaworthy picture.

Iced teas **VEGAN**

The Ice Tea Man returns with healthy and refreshing beverages in

a variety of flavours including mojito, vintage lemon, raspberry and peach. They also have an unsweetened green iced tea which has no cane sugar. These vegan friendly teas are served in jars - very Instaworthy.

Italian pulled pork loaded fries

With the loaded fries craze still going strong, Abbiocco Pronto is serving up Italian pulled pork loaded fries with house made tomato sauce, aioli and rocket - need we say more!

\$3 cheese toasties **SHOW FAVORITE**

An Ekka staple, you can't go past a \$3 cheese toastie! It's delicious and it won't break the bank.

Gourmet Plaza (I-12)

You'll be in foodie paradise at Gourmet Plaza, with a large range of new and epic eats on offer.

Ekka guests can take a trip around the world with Korean, Mexican, Vietnamese and Filipino inspired dishes, including new kimchi loaded fries, cheesy egg waffles and wood fired pizza - there's even a vegan pizza!

Foodies can relax at a table and enjoy the sounds from the Multicultural Plaza Music Stage while they dine - the perfect relaxed lunch or dinner destination.



OUR TOP PICKS FROM GOURMET PLAZA

Wood fired pizza **NEW** **VEGAN**

Boroughs of New York is new to Ekka, offering wood fired pizzas. They even have a vegan option on their menu, with vegan versions of cheese, pepperoni, chicken and bacon!

Poklol **NEW**

With Asian Fusion dishes to get those taste buds tingling, the new Poklol stand will certainly be a favourite. On the menu are kimchi fries - beer battered chips topped with cheese, mayo, kimchi (traditional Korean fermented vegetables) sweet Korean BBQ sauce and your choice of protein.

Puffle **NEW**

Forget the average waffle, 2018 is all about Puffle. These Instaworthy creations feature cheesy Hong Kong egg waffles stuffed with mouthwatering toppings like Korean fried chicken and bulgogi beef with Philly Cheese.

Hoy Pinoy **NEW**

Find Filipino street style food at Hoy Pinoy. Their open air grill will be roasting a range of delicious foods like loaded fries topped with slow smoked pulled beef and pork belly skewers in banana ketchup glaze.

Charred **NEW**

Charred takes gourmet rolls to the next level, using RQFWS award-winning meats. From 2018 Champion Branded Lamb of Show Tasmanian Royal on a brioche bun with mint yoghurt to slow roasted Gold-medal winning Tajima Wagyu on a brioche bun with smoky BBQ sauce and slaw, mouths will certainly be watering.

RQFWS Tastings

Royal Queensland Food and Wine Show (RQFWS) Tastings offers tasting plates of award-winning beef, lamb and sausages for just \$5. The beef is the Royal 100 brand sourced from cattle in the RNA's prestigious Paddock to Palate Competition presented by Mort & Co, while the lamb is the RQFWS 2017 Champion Branded Lamb of Show.

Royal Queensland Steakhouse presented by JBS Australia

Where: Upper Royal International Convention Centre (G-13)

Lounge around at the Royal Queensland Steakhouse presented by JBS Australia - the only restaurant of its kind where foodies can indulge in the nation's finest steak, lamb, wines and cheeses all at the one location.

Its unique menu is sourced directly from the prestigious Royal Queensland Food and Wine Show's (RQFWS) medal-winners and combined with five-star service, it's a recipe for a dining experience to remember.

Our top menu picks include the 2018 Grand Champion Branded Beef of Show Kiwami Wagyu from the Darling Downs; the RQFWS 2018 Grand Champion Tasmanian Royal lamb; the flash fried baby calamari served with a Vietnamese salad and coconut lime dressing; and cheese platter featuring RQFWS medal-winners Berrys Creek Oak Blue, Heidi Farm Tilsit and Woombye Cheese Company Blackall Gold Washed Rind.

The restaurant, now in its sixth year, will once again be located on the Royal International Convention Centre (Royal ICC) Upper Foyer - Ekka guests will spot it as soon as they walk up the wooden stairs.

The restaurant is open for lunch and dinner, closing at 9pm.

Moët & Chandon Fashion Bar (G-13)

The bubbles will be flowing at the Moët & Chandon Fashion Bar. This glamorous retreat is the perfect place to take a break and relax with a glass of French champagne or wine.

AROUND THE GROUNDS

Iconic Ekka Strawberry Sundaes **SHOW FAVORITE**

Who can resist indulging in the Ekka's sweetest icon, the Ekka Strawberry Sundae?! More than 17,600 litres of LICK ice cream goes into making these Instaworthy treats, along with 6.1 tonnes of Queensland strawberries and 720 litres of fresh cream. This year Ekka is celebrating its 30 year partnership with the Prince Charles Hospital Foundation, with the profits raised from the sundaes helping to fund vital medical research. You'll find the iconic Ekka Strawberry Sundaes

at five locations around grounds (H-8, F-8, H-11, J-14, N-12).

The Big Mick and Donut Pie **NEW**

Think Big Mac in a pie... the Big Mick features a juicy beef patty, cheese, pickle, cabbage and two special sauces, inside golden pie pastry. Also on offer at Mick's Bakery in Gregory Terrace is a donut pie - it's a beef pie in a classic donut shape that is sure to trick your tastebuds!

Organic Hotdogs **NEW**

Hot diggity dog, you'll find a range of organic hotdogs at the Cleaver's stand in Gregory Terrace. All hotdogs feature a Cleaver's grass fed organic beef hotdog, with the Working Dog topped with coleslaw and cheese and the Pig Dog topped with bacon, onion and cheese.

King sized churro **NEW**

If you love churros then you're guaranteed to love the 40cm (16 inch) King sized churro. The Golden Churros stand on Gregory Terrace will also be serving chocolate churros with Oreo cream inside - yum!

Gelato a Go-Go **NEW** **VEGAN**

Gelato a Go-Go will be cruising into Ekka for the very first time. They offer eight gelato and sorbet flavours from salted caramel to cookies and cream - all produced by Maleny Food Co and served from a vintage Citroen H van imported from France. Gelato a Go-Go's sorbets



Gourmet Plaza is a foodie paradise, with a large range of new and epic eats



Have a vegan good time at Ekka including indulging in CocoWhip

are even vegan friendly. Find the green van parked in Gregory Terrace.

Kuhl-Cher Coffee **NEW**

Something new has been brewing in King Street since June, with Kuhl-Cher Coffee joining the Brisbane Showgrounds. Roasting their beans on site, they serve the finest house blends and single origins. Kuhl-Cher Coffee will also offer a unique degustation experience during Ekka.

CocoWhip **VEGAN**

Back for a second year, this healthy soft serve made from coconut water and topped with superfoods like chia seeds and goji berries will be popular with the health nuts again! You'll find this guilt-free treat on Gregory Terrace.

Deep fried cheesecake and deep fried Oreos

Cheesecake and Oreos are already delicious treats, but they're even better when deep fried! Find these mouth-watering deep fried goodies in Alexandria Street - they prove that you can deep fry just about anything!

Giant Turkey Legs

Meat eaters will love gnawing on a giant turkey leg from the Baby Back Pork Ribs stand in Sideshow Alley! These epic legs would fill up even

the hungriest caveman - and no doubt make you the envy of your mates on Instagram!

Dagwood dogs **SHOW FAVORITE**

Dagwood dogs are a must at the Ekka and you'll find plenty of these show staples around the grounds - on Gregory Terrace, in Sideshow Alley and in Alexandria Lane.

CWA scones **SHOW FAVORITE**

We all know where to get the best scones with jam and cream in Queensland - from the Queensland Country Women's Association under the John MacDonald stand of course!

XXXX Stockmen's Bar and Grill

The XXXX Stockmen's Bar and Grill is a quintessential Australian feel-good pub, serving classic pub grub like steak and chips, as well as ice cold beers and other beverages.

VEGAN EKKA

You might be surprised at just how many vegan food options you'll find at the show. With the vegan lifestyle becoming more popular, Ekka has more vegan foods on offer than ever before. You can also learn how to cook a vegan friendly dish.

What you'll find in Gregory Terrace:

Gelato - Gelato a Go-Go's sorbets are vegan friendly

CocoWhip - healthy soft serve made from coconut water and topped with superfoods like chia seeds and goji berries

Nachos, tacos and arepas - Fiery Deli serves bean supreme nachos, tacos and arepas for the vegans

What you'll find in Gourmet Plaza:

Pizza - Boroughs of New York has a vegan pizza on their menu, with vegan versions of cheese, pepperoni, chicken and bacon

What you'll find in Woolworths Fresh Food Pavilion:

Juices served in fruit skins - enjoy either a pineapple or watermelon juice at Jucy Juice

Iced teas - the Ice Tea Man has healthy, refreshing and vegan friendly beverages in a variety of flavours including majito, vintage lemon, raspberry and peach

Royal Queensland Steakhouse presented by JBS Australia

Who would have thought vegans could enjoy a meal at the Royal Queensland Steakhouse presented by JBS Australia. On offer is golden fried falafels, pumpkin hummus, herb seedlings and dukkah for the main.

Ekka's Cooking School presented by Spotlight

The brand new Cooking School presented by Spotlight in the Woolworths Fresh Food Pavilion offers a selection of vegan friendly cooking classes.

Ames Starr from Raw and Peace will teach four raw food classes over the first two days of Ekka (Friday 10 and Saturday 11 August), suitable for vegans:

- Decadent Desserts (passionfruit mousse, raspberry brownies, vanilla cream, choc chip cookie dough balls) - 1pm August 10
- Delicious Dinners (beetroot soup, cashew garlic cream, Asian noodle salad, spinach and ricotta lasagne) - 2.30pm August 10
- Cooking with Chocolate (chocolate truffles, peanut butter caramel, cashew cream, chocolate dipped strawberries, coconut rough) - 4pm August 10
- Sumptuous Sweets (white chocolate vanilla tart, basic shortbread, lemon thyme syrup, chocolate lava pudding, basic brownies, salted caramel sauce) - 4pm August 11