

SHOWBIZ

SUMMER 2017



Deliciously decadent
*Christmas dessert
recipes*

\$60,000 up for grabs
in Paddock to Palate Competition

Eat & live like royalty
on King Street this Summer



RNA | THE ROYAL NATIONAL
AGRICULTURAL AND
INDUSTRIAL ASSOCIATION
OF QUEENSLAND



The official magazine of the RNA



Paddock to Palate & Wagyu Competitions

Palate – Special Christmas Edition

Welcome

The RNA has celebrated another successful year in 2017, one that I am proud to reflect on as the year draws to a close.



The highlights include the opening of eight new retailers in King Street as part of the \$2.9 billion Brisbane Showgrounds Regeneration Project, the Royal Queensland Show (Ekka) celebrating its 140th anniversary and almost 300 events staged at the Royal International Convention Centre (Royal ICC) and Brisbane Showgrounds throughout the year.

The seventh year of the regeneration project has continued to revitalise the precinct. The new retailers in King Street, including two-hat French restaurant Montrachet, have brought more visitors to the area. In August, a five level (375 bay) car park opened to the public in King Street to accommodate these growing numbers and work also commenced on The Pavilion, to house large animals at Ekka.

We look forward to many regeneration milestones in 2018. More retailers, including a permanent food truck stop and childcare centre, will open in King Street from February. Other development milestones include the expected completion of The Pavilion in October, with partial use for Ekka 2018. The Pavilion will accommodate up to 1,600 head of cattle and other large animals. The world's tallest engineered timber office building, 25 King, is also scheduled to be finished in October.

In 2017, the Ekka marked a significant milestone - its 140th anniversary. To celebrate, we gave back to the people who have made the show what it is today by introducing a half price Twilight

Ticket for entry from 6pm and not one, but two fireworks shows with a new earlier children's display. Hundreds of thousands of people attended the 10 day event and we welcomed more than 21,000 competition entries across 11,000 classes in 48 sections.

It was also a successful year for our Royal ICC and Brisbane Showgrounds venue sales. Hundreds of events were staged onsite, including the Queensland Caravan, Camping and Touring Supershow which attracted more than 50,000 people over six days and the RNB Fridays Live concert which saw 22,000 people attend, despite the wet weather.

The venue sales team will continue to grow the RNA's client base in 2018, with many new and returning events already secured, including popular Summer music festivals Electric Gardens and St Jerome's Laneway.

On behalf of the RNA, I would like to thank our members, Ekka competitors, judges and stewards and volunteers for their support in 2017. I would also like to thank my fellow RNA Councillors and staff for their dedication and commitment this year.

I wish you all a very Merry Christmas and a happy New Year.

David Thomas
RNA President

A delicious Summer seafood dish from Montrachet

Eat & live like a King these holidays

King Street at the Brisbane Showgrounds is a foodie hot spot.

With 12 restaurants and several other retailers, it's the perfect place to get together with family and friends over the holidays. Here is everything you need to know about visiting the Brisbane Showgrounds over Summer, from restaurant specials to each retailer's Christmas/New Year opening hours.



Montrachet owners Clare Wallace (left) and Shannon Kellam welcoming their first guests into their new King Street home

Bonjour to Montrachet

www.montrachet.com.au

Iconic French favourite Montrachet is the latest restaurant to join the buzzing King Street dining precinct.

The two-hat restaurant owned by chef Shannon Kellam and his partner Clare Wallace, moved from Paddington to a larger space at the Brisbane Showgrounds, re-opening on December 2.

Not surprisingly, the restaurant is already drawing a large crowd to its new home, with its menu offering all the old favourites like steak frites and snails cooked in garlic butter, along with some new dishes.

Hot on the menu this Summer is the apple cider cured Ora King salmon fillet and pan roasted Hervey Bay scallops, with of course a glass of French champagne.

With its larger space, Montrachet now also has a bakery, offering fresh pastries and baguettes daily.

Christmas/New Year opening hours:
Closed from December 24 - January 1.
Open Monday to Friday midday-3pm (except Tuesday 2 January); Monday to Saturday 6pm-late.

Il Verde

www.ilverde.com.au

Modern Italian restaurant Il Verde is famous for its pizza and pasta, but it's the salads that are proving a hit this Summer.

The Insalata Caprese (buffalo mozzarella and heirloom tomato salad) is a popular item on the menu right now and you can't go past washing it down with a refreshing Aperol Spritz.

Cecilia Maza (left) and Renato Gjergji from Il Verde will be serving plenty of salads and Aperol Spritz this Summer

Keep an eye out for Il Verde's new phone app in the New Year - it'll allow you to access plenty of special deals.

Christmas/New Year opening hours:
Closed from December 23 - January 7.
Open Monday to Thursday midday-3pm & 5-9pm; Friday to Saturday midday-3pm & 5-10pm; Sunday midday-3pm & 5-8.30pm.



Banoi's Eric Lyu serving their popular Wagyu beef salad

Banoi

www.banoi.com.au

Summer salads are also proving popular at Vietnamese eatery Banoi.

Their Wagyu beef salad for just \$14.50 is currently one of their most requested menu items.

'Crispy Pork Fridays' are also drawing crowds, with the restaurant serving tacos,

noodle soup and vermicelli bowls with perfectly cooked crispy pork belly on Fridays only.

Christmas/New Year opening hours:
Closed from December 22 - January 4.
Open Monday to Saturday 11.30am-9pm.



News in Brief

Sushi & Nori

www.sushiandnori.com.au

For the freshest sushi in town, you can't go past Sushi & Nori.

Serving premium sushi and modern Asian cuisine, the restaurant offers

'sushi train' style seated dining or takeaway.

To celebrate Christmas, if you order

Service with a smile. Fuka Oyama (left) and Helen Kwak from Sushi & Nori

sashimi during the month of December, you'll receive a complimentary champagne - cheers to that!

Christmas/New Year opening hours:
Closed from December 22 - January 3.
Open Monday to Saturday 11.30am-3pm & 5.30pm-9pm.



The Pine Kitchen

www.thepinekitchen.com.au

For traditional Lebanese cuisine with a modern touch, The Pine Kitchen is the place to go.

Offering breakfast, lunch and dinner, the restaurant serves plenty of light wraps including falafel, lamb kofta and chicken, which are perfect for Summer.

From left: Milli Morales, Renato Garcia, Daniel Puttee and Angie Rodriguez from The Pine Kitchen look forward to welcoming you into their vibrant restaurant

For something sweet, you can't go past their famous traditional Kanefeh - a warm sweet-cheese dessert often served at Christmas time.

Christmas/New Year opening hours:
Closed from December 23 - January 7.
Open Monday to Thursday 7.30am-8pm;
Friday/Saturday 7am-9.30pm.



The Lamb Shop

www.thelambshop.com.au

The Lamb Shop is known for putting a modern spin on traditional Greek dishes.

Famous for their souvlaki, Tuesday nights are proving popular this Summer with their \$10 souvlaki and \$5 beer deal (available 5-9pm every Tuesday).

Also hot on the menu is their whole slow baked lamb shoulder for just \$45, available

Chef Subash Prasai is busy slow baking lamb shoulders which are in high demand

from 5pm each day and perfect for two. As the shoulders are slow cooked to perfection, it's best to order a day prior by calling 07 3252 1761.

Christmas/New Year opening hours:
Closed from December 24 - January 7.
Open Monday to Saturday 11am-3pm & 5-9pm.



Super Combo

www.supercombo.com.au

With a distinct gaming theme, Super Combo is known for its fun atmosphere and large burger menu.

Their newest burger is perfect for Summer, with the 'Beet Down' featuring a beef patty, crispy bacon, egg, beetroot, cheese, onion, lettuce, tomato and tangy tomato sauce, all served on a brioche bun.

Hanh Vu serving a Beet Down burger and deep fried chicken wings

But if it's chicken wings that take your fancy, then don't miss 'Kickin Wing Tuesdays' - 24 deep fried chicken wings for just \$10.

Christmas/New Year opening hours:
Closed from December 22 - January 4.
Open Monday to Friday 10.30am-8.30pm;
Saturday 11.30am-9pm.



Hello Chicken

www.facebook.com/thehellochicken

If you haven't said hello to the staff at Hello Chicken then stop by this Summer.

They serve Korean-style fried chicken from a yellow Kombi van, with flavours including soy garlic chicken and original crispy fried chicken.

You can also get a whole bird portion for

Donghyuk Shin getting ready to take orders at Hello Chicken

\$33 - plus if you order this in December you'll receive a complimentary craft beer.

Christmas/New Year opening hours:
Closed from December 22 - January 3.
Open Monday to Saturday 11.30am-3pm & 5.30-9pm.



Fat Dumpling

www.fatdumplingbar.com



Flora Shi from Fat Dumpling with Sapporo beer and chopsticks at the ready

For authentic handmade dumplings packed with flavour, dine in at Fat Dumpling.

Their steamed and pan fried dumplings are proving popular this Summer, washed down with classic Asian beer Sapporo.

Dumpling flavours include pork with Chinese cabbage and chicken with

asparagus.

Christmas/New Year opening hours: Closed December 24, 25, 26, 31 and January 1. Open December 22 from 11.30am-2.30pm & 5.30pm-9.30pm. December 23, 27-30 & January 2-6 for dinner only 5.30pm-9.30pm. January 8 for lunch only 11.30am-2.30pm.



The George barista Ben Mathieson prides himself on making a perfect coffee every time

With daily breakfast specials and great coffee, The George is a popular spot of a morning.

Some of the most requested breakfast items on their new menu include the Avo Smash (avocado, feta and herbs on toasted sourdough) and Healthy Breakfast (poached egg, ricotta, roast tomato, avocado and rocket with seeded sourdough).

The George is one of the few places in

Brisbane serving flavoursome Allpress branded coffee, with their Kiosk espresso bar never short of customers.

Christmas/New Year opening hours: Closed December 23, 24, 25, 26, 30, 31 and January 1, 2, 6 & 7. Open December 22 from 7am-11am. December 27-29 & January 3-5 for breakfast and coffee 7am-midday. January 8 from 7am-4.30pm.

The George

www.georgegregan.com/the-george-bar



From left: Tigerlamb staff Rhys Nahuysen, Fallon Chadwick, Jenna Prior, Monique Pathuis, Katelyn Allen, Jessica Kane, Courtney Sharp and Kim Hazelton

The team at high-end hair salon Tigerlamb is ready to freshen up your look for Christmas and the New Year.

They've been busy with cut and colours this month, offering a range of services from full colours to foils.

Tigerlamb has styled for Sydney Fashion Week and Mercedes Benz Fashion

Festivals, so they have the experience to transform your hair for your next Christmas or New Year party.

Christmas/New Year opening hours: Closed December 24, 25, 26, 31 and January 1 & 7. Open Monday-Thursday 9am-9pm; Friday 9am-7pm; Saturday 9am-4pm.

Tigerlamb

www.tigerlamb.com



The Emporium Barber's Khaled Alhamad making sure his client looks his best

The Emporium Barber is also making sure you look your best for Christmas and the New Year.

Specialising in boutique men's grooming, the barber is currently offering a three haircut special up until Christmas eve.

If you buy three haircuts you'll receive an

The Emporium Barber

www.theemporiumbarber.com.au

American Crew gift pack, your choice of a t-shirt or keep cup and a nose wax - that's \$250 value for just \$147.

Christmas/New Year opening hours: Closed December 24, 25, 26, 31 and January 1 & 7. Open Monday to Saturday 7am-6pm.



Charmaine Dewis (left) and Kellie Power from Salon Blend are ready to help you relax over the busy Christmas/New Year period

The team at Salon Blend is on hand to complete your Christmas and New Year makeover.

They're offering two \$50 specials until the end of January - a twinkle toes pedicure and radiance facial.

The pedicure includes a clip, file, heel buff, foot massage and polish (1 hour), while the

facial consists of a double cleanse, intense exfoliation, anti-oxidant mask and relaxing scalp massage (45 minutes) - yes please!

Christmas/New Year opening hours: Closed public holidays only (December 25, 26 and January 1). Open Monday to Sunday 10am-5pm.

Salon Blend

www.salonblend.com.au

News in Brief

Rydges Hotel

www.rydges.com

From left: Mandy Sukyang, Natalie Curtis and Yumico Shimizu from Rydges Hotel wish you a very Merry Christmas

Rydges Fortitude Valley is your home away from home this Summer.

Whether you're in Brisbane visiting family and friends for Christmas or heading to the nearby nightclubs in Fortitude Valley for New Years eve, this 4.5 star hotel will make you feel at home.

Some of the hotel's main features include a gym, pool, Six Acres Restaurant and

Paddock Bar, with Royal Queensland Show (Ekka) inspired rooms.

Take a look at their Summer Saver special below - with rooms from just \$127 per night.

Christmas/New Year opening hours: Rydges Hotel and Six Acres Restaurant will remain open. Paddock Bar will be closed from December 22 - January 7.



Welcome to Thornbury in Melbourne, which Welcome to Bowen Hills is based on

Food truck mecca to drive into Brisbane Showgrounds

A permanent bar and food truck stop will pull into the Brisbane Showgrounds in mid-February next year.

Welcome to Bowen Hills, an indoor/outdoor space dedicated to the best food trucks in Brisbane, will open in the revitalised Dairy Hall and Sugar

Building.

The 100 Burgers Group is behind the project – they created Welcome to Thornbury which was Melbourne's first bar and food truck stop.

Welcome to Bowen Hills will feature a permanent indoor bar serving craft beer,

jugs of cocktails and a separate boutique gin cocktail bar called Swill. There will also be an endless supply of international eats from three food trucks that will rotate daily.

Applications for food vendors are now open. To apply simply email wtbh@100burgers.com.au

Opening in King Street in 2018:

- Guardian Early Learning Centre - the three level childcare centre in Kings Co-op is on track to open in February
- Fresh food grocer - featuring a butcher, baker and live seafood market, the grocer is set to open by May
- Restaurant by Rockpool Dining Group - Rockpool is collaborating with Urban Craft Brewing Co on a restaurant that will be housed in the revitalised Royal Snack Bar. It's expected to open in the first half of 2018.

Keep an eye on our Brisbane Showgrounds Facebook page for more exciting retail announcements in the New Year.

Summer Saver

BOOK DIRECT JOIN FREE. SAVE MORE.

MEMBERS
Save a further
10%

Stay & Save up to 20% + **FREE Breakfast**

Call 07 3188 3000

www.rydges.com/fortitudevalley



RYDGES
FORTITUDE VALLEY • BRISBANE

- * Across the road from the Showgrounds
- * Just minutes to the RBWH
- * A short walk to the Valley nightlife
- * On the same block as the Tivoli
- * Just 15 minutes to the airport

6 SHOWBIZSUMMMER



THE SUMMER SERIES



*From pop-up picnics to
cocktail parties King Street
is the place to be this summer!*

As the weather warms up and the sun comes out to play, King Street is turning up the heat on a variety of exclusive events and foodie treats. Experience flashbacks to that summer in Italy and learn how to make a classic Aperol Spritz with the cocktail making classes, indulge in the ultimate weekend #squadgoals with a VIP pop-up picnic, or treat yourself to some of the best bubbles in Brisbane at Montrachet, plus all the best from the festival season!

For more information visit kingstreetbrisbane.com

Latest regeneration news



Artists impression of 25 King



Artists impression of The Pavilion

The Pavilion

Work is continuing on The Pavilion, as part of the RNA's \$2.9 billion regeneration project.

Construction started in late August and the ground slab is expected to be complete by Christmas.

The Pavilion will accommodate around 1,600 head of cattle and other large animals during the Royal Queensland Show (Ekka), with partial use expected for the 2018 show.

Outside of Ekka, the four storey pavilion will be used as a 630 bay carpark, as well as an event space.

Installation of a trunk sewer to cater for The Pavilion and other future construction got underway in early December, with works

to be complete by March. The sewer runs under the Main Arena and railway line.

The Pavilion is on track to be finished by October next year.

Marquee No. 2

Construction of a second marquee for the Brisbane Showgrounds is expected to be complete by March next year.

Located in Sideshow Alley, Marquee No. 2 will cover 2,250m² of space and will house the Woodchop and Sawing Competition at Ekka, along with numerous events outside of show.

Work commenced in early November, with the footings to hold large pieces of wood in place expected to be complete by

Christmas and the marquee to start being erected in January.

25 King

Work is continuing on the world's tallest engineered timber office building.

Construction of the 45 metre high building in King Street got underway in late June this year, with the basement excavation now complete. This means the first timbers can start going up in January.

Global engineering firm Aurecon has committed to leasing four of the nine office floors and there will also be three ground level retail tenancies.

Work on 25 King is expected to be complete by October 2018.

Summer of fun

Laneway Festival drew a large crowd at the Showgrounds earlier this year.
Photo credit: Bianca Holderness



Fatboy Slim and Laneway to draw crowds

Music festival fever will hit the Brisbane Showgrounds early next year, with two popular events expected to draw a combined crowd of more than 12,000 people.

Electric Gardens is set to sizzle on January 25, with one of the most influential artists in the dance music world, Fatboy Slim, headlining. He'll be joined by North London sensations Gorgon City and

US house hero MK.

More than 2,000 people are expected to dance the night away under the Marquee, with third and final release tickets now on sale.

One of Australia's biggest music festivals, St Jerome's Laneway, will then take over the Showgrounds on February 10.

With a mix of national and international

acts including Aussie hip-hop star Miss Blanks and popular US band The Internet, the event is set to attract more than 10,000 music lovers.

Click on the links below to purchase tickets and fill your Summer festival calendar:

- [Electric Gardens ticket information](#)
- [St Jeromes Laneway Festival ticket information](#)

Phil 'The Power' Taylor



Hitting the target

Some of the world's best darts players are getting ready for a showdown at the Brisbane Showgrounds.

The inaugural International Pro Darts Showdown Series will be held in the Royal International Convention Centre over two big days from January 10-11, with England's Phil 'The Power' Taylor the main drawcard.

Phil has dominated darts for 30 years with 16 world titles to his name. He'll be joined by the likes of Australian number one Simon 'The Wizard' Whitlock and Britain's Andy 'The Hammer' Hamilton.

Around 2,000 people are expected to attend the event each day, with darts one of the fastest growing sports in Australia.

For ticket information click here.

Internationally awarded comp a cash cow for beef producers

Australian beef producers have the chance to cash in on almost \$60,000, with entries open for the RNA's Paddock to Palate Competition presented by Mort & Co and 2018/19 Paddock to Palate Wagyu Challenge.

With \$46,000 in prize money on offer, the RNA's 21 year old Paddock to Palate Competition is the nation's richest beef competition of its kind, while the RNA Wagyu Challenge, which is now in its third year, offers \$10,000.

The competitions recently 'steaked' their claim internationally, taking out best 'agricultural exhibitor event, award, participation incentive or retention program' at the International Association of Fairs and Expositions (IAFE) Awards, which represents more than 1,100 fairs around the world.

The competitions have long been regarded as the most comprehensive beef supply chain competitions in the nation, as they follow the product all the way from the paddock to the consumer.

Almost 800 head of cattle were entered into the three phased Paddock to Palate Competition this year, which comprises best aggregate weight gain (100 days for

export and 70 days for trade); a carcass competition and an MSA eating quality competition.

The exhibitor who polls the highest aggregate score across the three categories is then awarded the overall prize at a presentation breakfast at the Royal Queensland Show (Ekka), with this year's Class 37 (100 days) winner Ken and Kerry McKenzie for their Droughtmaster-cross and Class 38 (70 days) winner Rob and Kelly Lamoureux for their Santa/Angus/Black Simmental.

Entries for the Paddock to Palate Competition must be in by Friday 19 January 2018. The competition is capped at 777 head of cattle for Class 37 and 518 head for Class 38, so producers are encouraged to get in early.

The Paddock to Palate Wagyu Challenge is also welcoming entries into its 2018/19 competition, to be held across 370 days from May next year.

Almost 120 head of cattle were entered

into the 2017/18 competition, which is now at the halfway mark, with the four phased competition comprising best aggregate weight gain; a carcass competition; carcass value and finishing in a beef taste off.

The inaugural 2016/17 winner was crowned at this year's Ekka, with Alan Hoey taking out the title for his Wagyu F2+.

Entries for the Paddock to Palate Wagyu Challenge must be in by Friday 20 April 2018, with the overall winner to be crowned in August 2019. Entries are open to Wagyu and Wagyu-cross cattle (minimum 50 per cent Wagyu blood), with nominations capped at 259 animals.

The competitions allow the nation's top beef producers to benchmark their genetics and promote their product to the consumer, with a win a big boost to their brand.

For further information on the competitions or to enter now, [click here](#).

Paddock to Palate Competition Key Dates

Class 37 - export 100 day

Entries close: Friday 19 January 2018
Induction to Grassdale Feedlot at Dalby: Monday 26 February 2018
Weigh in: Tuesday 6 March 2018
Weight out: Thursday 14 June 2018
Weight gain awards and tour of Grassdale Feedlot: Tuesday 19 June 2018
Announcement of overall winners: Friday 10 August 2018 at the Ekka

Class 38 - trade 70 days

Entries close: Friday 2 February 2018
Induction to Grassdale Feedlot at Dalby: Monday 26 March 2018
Weigh in: Friday 6 April 2018
Weight out: Friday 15 June 2018
Weight gain awards and tour of Grassdale Feedlot: Tuesday 19 June 2018
Announcement of overall winners: Friday 10 August 2018 at the Ekka

2018/19 Wagyu Challenge (Class 39)

Entries close: Friday 20 April 2018
Induction to Grassdale Feedlot at Dalby: Thursday 17 May 2018
Weigh in: Thursday 7 June 2018
Weight out: Monday 10 June 2019
Weight gain awards: Tuesday 18 June 2019
Announcement of overall winners: Friday 9 August 2019 at the Ekka

Three generations of green thumbs - Tony (left), Geoff (right) and Riley (front) Frohloff



Pumpkin patches to pack on the pounds

Proud pumpkin growers across Queensland will soon be trying to squash records, with entries now open for the Royal Queensland Show's (Ekka) iconic Giant Pumpkin Competition sponsored by Pillow Talk. The gargantuan gourds will roll onto the Plaza at the Brisbane Showgrounds in May 2018 for judging, with the competition held outside of the August Ekka to take advantage of premium pumpkin growing season.

The Frohloff family has become known as the pump-kings in recent years, with Tony Frohloff winning Champion Heaviest Pumpkin of Show earlier this year with a 257kg whopper. His Dad, Geoff, came

second but still holds the 261.5kg Ekka record set in 2015, while his son Riley won the Youth Class with a 48.5kg entry.

The competition is open to all green thumbs who think they're destined for big things, including farmers and amateur gardeners. Schools are also encouraged to enter, with the competition a fun way to teach students about agriculture and the critical role it plays in our everyday lives.

As an added incentive, there is more than \$2,000 in prize money up for grabs, with \$700 awarded to the Champion Heaviest Pumpkin of Show.

For those who now have the seed of pumpkin growing planted in their head, free

Giant Atlantic pumpkin seeds are available by emailing entries@royalqueenslandshow.com.au.

Entries close 5pm Friday 20 April 2018, but it's best to plant the seeds by the end of December 2017, as the oversized orange vegetables take around four and a half months to mature.

The public is invited to watch the judging and take selfies with the giant pumpkins on Saturday 12 May 2018. The pumpkins will also be displayed in the Agricultural Education Hall at Ekka from 10 - 19 August.

To enter the Giant Pumpkin Competition [click here](#)

Teachers from across Queensland will learn the secrets behind making 'un-brie-lievable' blue cheese and camembert in February, during the RNA Teachers' Cheese Making Workshops sponsored by University of Queensland at the Brisbane Showgrounds.

Around 35 teachers from 16 schools will swap their chalk for cheese and become the students, as dairy expert and Royal Queensland Food and Wine Show (RQFWS) judge Russell Smith shows them the science behind making cheese.

The internationally awarded cheese making workshops are now in their ninth year and include a mix of theory and hands-on practical work in both blue and white mould cheeses.

Once back in the classroom, the teachers will pass on their new-found knowledge to their students, who will then enter their finest fromages in the Royal Queensland Show's (Ekka) Student Made Cheese Competition in June.

Queensland teachers to learn why to make cheese



Dairy expert Russell Smith shows the teachers how to gently rock the curd in the cheese making process

Key Dates

Entries close: Friday 20 April 2018

Judging: Monday 2 to Thursday 5 July 2018

Awards and Grape Grazing By Night: Friday 13 July 2018

Enter now by [clicking here](#)

New fellowship to help find nation's finest wines

Australian winemakers now have the chance to claim a coveted fellowship along with the Grand Champion title, when they enter the prestigious Royal Queensland Wine Show (RQWS).

Entries are open for the first capital city wine show of the season, which will see Chief Judge David Bicknell - recently named Gourmet Traveller Wine's Winemaker of the Year 2017 - lead a team of expert judges for the third year.

New in 2018 will be the addition of a \$12,000 fellowship provided by the RNA, to be awarded to the winemaker of the Grand Champion Wine of Show.

The fellowship funds can be used for travel, training and education, giving winemakers an opportunity to further their own knowledge while advancing the Australian wine industry.

Along with the new fellowship incentive, winemakers who enter the competition will also have the chance to showcase their top drops to more than 800 consumers at the fourth 'Grape Grazing

by Night - Celebrating Australian Wine' event next July.

There is also an opportunity for medal-winning wines to be served at Queensland's largest event - the Royal Queensland Show (Ekka) - and for winemakers to become suppliers to the Royal International Convention Centre.

More than 1,600 wines from 217 Australian wineries were entered into this year's competition, which saw Xanadu Wines' Reserve Chardonnay 2015 named Grand Champion Wine of Show.

The RQWS is the first capital city wine show of the season, meaning the judges are the first to critically review the 2018 vintage in Australia and let consumers know which bottles to enjoy.

Entries for the RQWS must be in by Friday 20 April 2018, with judging taking place from Monday 2 July and the winners announced the same day as Grape Grazing by Night on Friday 13 July.

Save the Date

Entries for our other Royal Queensland Food and Wine Show Competitions will open early in the New Year:

Branded Beef and Lamb: Monday 5 February 2018

Cheese & Dairy Produce Show and Ice Cream, Gelato and Sorbet Competition: Monday 19 February 2018

Follow the Royal Queensland Food and Wine Show on social media to find out which products are crowned Australia's best.





Palate

A sweet Christmas

Spread some Christmas cheer this festive season with these delicious dessert recipes featuring Royal Queensland Food and Wine Show (RQFWS) award-winning ingredients. Royal International Convention Centre pastry chef Jeya Kumar shares his favourite festive desserts and let's face it, Christmas is the one time of year we can all get away with a little indulging!





Raspberry Ginger Mascarpone Mousse

Ingredients: Mousse

120g whole eggs
 150g caster sugar
 350g Mascarpone cheese (room temperature). *We recommend 2017 RQFWS Gold-medal winner Montefiore Cheese Mascarpone*
 100g raspberry puree
 50ml Frambois liqueur (raspberry liqueur)
 30g gelatine powder
 2g ginger powder
 600ml whipping cream. *We recommend 2017 RQFWS Gold-medal winner Maleny Dairies real cream*



Ingredients/Utensils: chocolate dome

The chocolate dome creates a Christmas bauble effect, but if you aren't confident tempering chocolate (or aren't an award-winning pastry chef like Jeya) then simply serve the dessert in a glass.

400g dark chocolate compound
 20g cocoa butter
 Dome shaped mould

Ingredients: base granita

300ml pomegranate puree
 130g caster sugar
 30ml lemon juice
 20g corn syrup

Method for mousse

1. Whip the whole eggs with the caster sugar until fluffy.
2. Add the mascarpone, ginger powder and raspberry liqueur to the whipped egg mixture.
3. Melt the gelatine powder and add to the raspberry puree. Set aside.
4. Whip the cream until it forms a soft peak.
5. Fold the whipped cream into the egg mixture, then add in the raspberry puree and gently fold.
6. Let the raspberry ginger mascarpone mousse mixture set in the fridge for three hours.

Method for the chocolate dome

1. Melt the dark chocolate with the cocoa butter.
2. Pour the melted dark chocolate mixture into two half dome shaped moulds (around 50g for each half of the dome shaped mould). Let it set for 30 minutes in cool place (18-21 degrees Celsius)
3. Unmould the chocolate domes and pipe the raspberry ginger mascarpone mousse (60g) into one dome. Get the other half dome and with a little heat stick it onto the half dome with the mousse inside.
4. Optional for experienced cooks - heat up a round cutter and cut a couple of holes to give a design.

Or simply scoop the mousse into a bowl and refrigerate.

Method for the granita

1. Bring the pomegranate puree, caster sugar, lemon juice and corn syrup to the boil in a saucepan.
2. Pour the boiling liquid into a container and freeze overnight.

Building the dessert

Scrape the pomegranate granita with a fork and add to a frozen glass. Take the dark chocolate dome with the raspberry ginger mascarpone mousse and place onto the rim of the glass. Serve chilled.

Or simply scoop the granita into some dessert glasses and top with the mousse.



Christmas Ricotta Yogurt Cheesecake

Ingredients

- 100g caster sugar
- 500g fresh whole-milk ricotta cheese, pureed in a food processor until smooth. *We recommend 2017 RQFWS Gold-medal winner Montefiore Cheese Ricotta*
- 5 large eggs, separated
- 90g plain flour
- 50g yogurt. *We recommend 2017 RQFWS Gold-medal winner Maleny Dairies Natural Yoghurt*
- 1g all spice
- Finely grated zest of 1 orange or 2 lemons
- A pinch of salt
- 1 tsp Kirsch (cherry liqueur)

Butter for greasing

Method

1. Preheat oven to 150c. Generously butter a 9-inch spring form pan (three inches deep) to stop the cheesecake from sticking. Whisk together the ricotta, egg yolks, flour, 50g sugar, zest, Kirsch liqueur and salt in a large bowl.

2. Whisk the egg whites with a mixer on low speed until foamy. Increase the speed to high and gradually add the remaining 50g sugar, whisking until stiff glossy peaks form (around three to four minutes). Gently fold a third of the whisked egg whites into the ricotta mixture using a rubber spatula until just combined. Gently fold in the remaining egg whites until just combined. Lastly fold in the yogurt and all spice.
3. Pour the batter into the pan and bake until the center is firm and the top is a deep golden brown (about one hour). Let the cheesecake cool on a wire rack for 10 minutes. Run a knife around the edge of the cake, release from the spring form pan and let cool completely.

Optional: Decorate with cream and berries before serving with some RQFWS award-winning ice cream - *we recommend 2017 RQFWS Gold-medal winner Serendipity's Strawberry Jam Ice Cream.*





Christmas Stollen Bread

Ingredients: fruit mixture

350g raisins
50g almonds
50g mixed orange peel
50g red glaze cherries - roughly chopped

150ml rum

Mix all the ingredients in the rum and soak overnight.

Ingredients: fermentation dough

100g milk. *We recommend 2017 RQFWS Gold-medal winner Norco Foods Fresh Full Cream Milk*
60 yeast
200g plain flour

Mix all the ingredients together and let the dough proof or double in size for 30 minutes.

Ingredients: mixing dough

360g fermentation dough
3g sea salt
5g mix spices (cardamom/cinnamon/clove/ginger)
200ml milk
250g plain flour



180g soft butter (two 90g lots). *We recommend 2017 RQFWS Silver-medal winner Fonterra Australia's Beautifully Butterfully Salted Butter*
50g caster sugar
Your fruit mixture (as prepared earlier)

Method

1. Mix together the fermentation dough, milk, salt, flour, caster sugar, mix spices and 90g of the butter.
2. Add in the second 90g lot of butter and fruit mixture and knead carefully to form a smooth dough.
3. Rest for 40 minutes to proof or double in size.
4. Separate the dough into two lots (around 350g each) and shape it until round. Leave to proof or double in size for 30 minutes.
5. Roll the dough into a bread loaf shape and proof for another 30 minutes before baking at 180c for 20-25 minutes.
6. Let the bread cool and store in an airtight container in the fridge to ripen for one week before serving.
7. Dust with icing sugar before serving at room temperature.



One for the kids

Get the kids in the kitchen these holidays with this simple yet delicious marshmallow trifle. You won't have to lift a finger!

Marshmallow Trifle

Ingredients: Mousse

200g RQFWS cream. *We recommend 2017 RQFWS Gold-medal winner Maleny Dairies real cream*

50g M&Ms
10 pieces coloured marshmallows

50g Oreo cookies (break into pieces)

A punnet of strawberries (chopped)

Four cups to serve the trifle in.

Method

1. Spread the broken up Oreo cookies between four cups.
2. Top with half of the whipped cream, then sprinkle with M&Ms
3. Top with the remaining cream, then add some marshmallows and strawberries. Refrigerate until ready to serve.





ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA

Book today for our Back to Business Special

Book your event for 2018 and you will receive complimentary canapés and beverages served for 30 minutes, as well as 10% off all audio visual equipment*.



crowned
the nation's finest



enquiries@royalicc.com.au

www.royalicc.com.au

+61 7 3253 3900

*Event must be booked by April 2018 for 2018 bookings to be eligible.