

SHOWBIZ

AUTUMN 2019

Alexandria Park ready
for its first Ekka

Beer Awards
a smashing success



RNA | THE ROYAL NATIONAL
AGRICULTURAL AND
INDUSTRIAL ASSOCIATION
OF QUEENSLAND



ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA



The official magazine of the RNA

Alexandria Park



King Street latest



RQFWS Beer Awards



Easter recipes

Welcome

2019 will be a significant year for the RNA.



A major milestone will be reached in our \$2.9 billion Brisbane Showgrounds Regeneration Project, with Alexandria Park to be complete by late April.

The new park will feature two acres of additional green and event space, including the refurbished heritage-listed Building 8.

Work on Alexandria Park is two months ahead of schedule, with only soft landscaping remaining.

The park will provide better facilities for visitors to the precinct and our Royal Queensland Show (Ekka) exhibitors.

This year's Ekka will be the first major event for which the park, housing our popular Canine Competition will be used.

With less than 130 days until the 142nd Ekka, preparations are well underway and many competitions have opened for entry.

More than 1,000 entries have been received so far across 16 competition sections - by August we expect around 21,000 entries across 48 competitions.

Despite crippling drought and flood conditions affecting different parts of Queensland, almost 800 head of cattle have been entered in

our Paddock to Palate Competition presented by Mort & Co. This is a great result and shows the remarkable resilience of our farmers.

Our Royal Queensland Food and Wine Show (RQFWS) has also been unearthing the nation's finest, with our Beer Awards held in March.

This was the first time in five years the Beer Awards have been held, with the RNA revitalising the competition to once again showcase Australia's outstanding brewers and their products.

The awards were a huge success, with more than 340 entries judged and 68 medals awarded including 13 gold.

Our RQFWS awards continue in May, with judging for branded beef and lamb, cheese and dairy, and ice cream, gelato and sorbet.

We look forward to another successful year for the RNA and thank you for your continued support.

David Thomas
RNA President



Droving no more – artwork finds new home

Adding to the rich history of the Brisbane Showgrounds will be a tribute to the World Expo 88, with one of the sculptures from the original '88 exhibition to call Gregory's Rest home.

'The Drover and His Mate' will be the latest addition to the retrospective public art trail hosted by Brisbane City Council in celebration of the event's 30th anniversary.

Created by Brisbane's Artbusters, the artwork formed part of the much loved 'Human Factor' series and has been re-cast in bronze for its new permanent display.

Other pieces in the trail include 'The

Juggler' and 'The Trapeze Artist', which can be found dotted throughout the city in King George Square, Brisbane Botanic Gardens and Southbank House.

The Brisbane Showgrounds was chosen as the new permanent location for the 'Drover and His Mate' due to its legacy as the home of the Royal Queensland Show (Ekka) for more than 140 years.

The artwork, like the Ekka, is a piece of rural Australian heritage preserved right in the middle of the city.

For more details on the self-guided Public Art Trail and the locations of the artworks, please click here.

Ekka beef community in mourning

The Royal Queensland Show (Ekka) beef community is in mourning, following the tragic deaths of two of its valued exhibitors.

17 year old Joe Tones from Jandowae passed away suddenly in late January. Joe's passion for showing cattle was admired by all and he excelled in our competitions, including winning the School Steer Judging 14 years to 15 years in 2016 and the QCAS Young Judges Competition in 2017.

Merv Newlands, 28, from Captains Mountain passed away in March, following a car accident. Merv was the principal of Lavarta Simmentals and had shown both Simmental and Bazadaise cattle at the Ekka.

Our thoughts and prayers are with the families of both men.



Merv Newlands



Joe Tones

Images courtesy Queensland Country Life

Notice of annual general meeting

All members of the RNA are advised that an annual general meeting will take place as follows:

Date: Tuesday 30 April

Time: 9am

Place: Royal International Convention Centre, Brisbane Showgrounds – 600 Gregory Terrace, Bowen Hills

The meeting will review the RNA's initiatives and achievements in 2018 including

the \$2.9 billion Brisbane Showgrounds Regeneration Project, the Royal ICC and Brisbane Showgrounds venue business, the Royal Queensland Show (Ekka) and financials.



New space a walk in the park

Construction of the RNA's new Alexandria Park at the Brisbane Showgrounds will be complete by late April.

The park on the corner of Gregory Terrace and Alexandria Street features two acres of additional green and event space, including an existing undercover events pavilion known as Building 8.

Work on Alexandria Park is ahead of schedule, with only soft landscaping remaining and time for the trees, plants and grass to establish.

A focal point of the new park is the

heritage-listed Building 8, with extensive refurbishment works to enhance its heritage elements completed in mid-March.

The Royal Queensland Show (Ekka) in August is the first major event for which the park will be used for, housing the popular Canine Competition. Building 8 will be the benching area, while the canine judging ring will be located in a custom marquee on the grass.

The new park is part of the \$2.9 billion Brisbane Showgrounds Regeneration Project, which is providing the public and

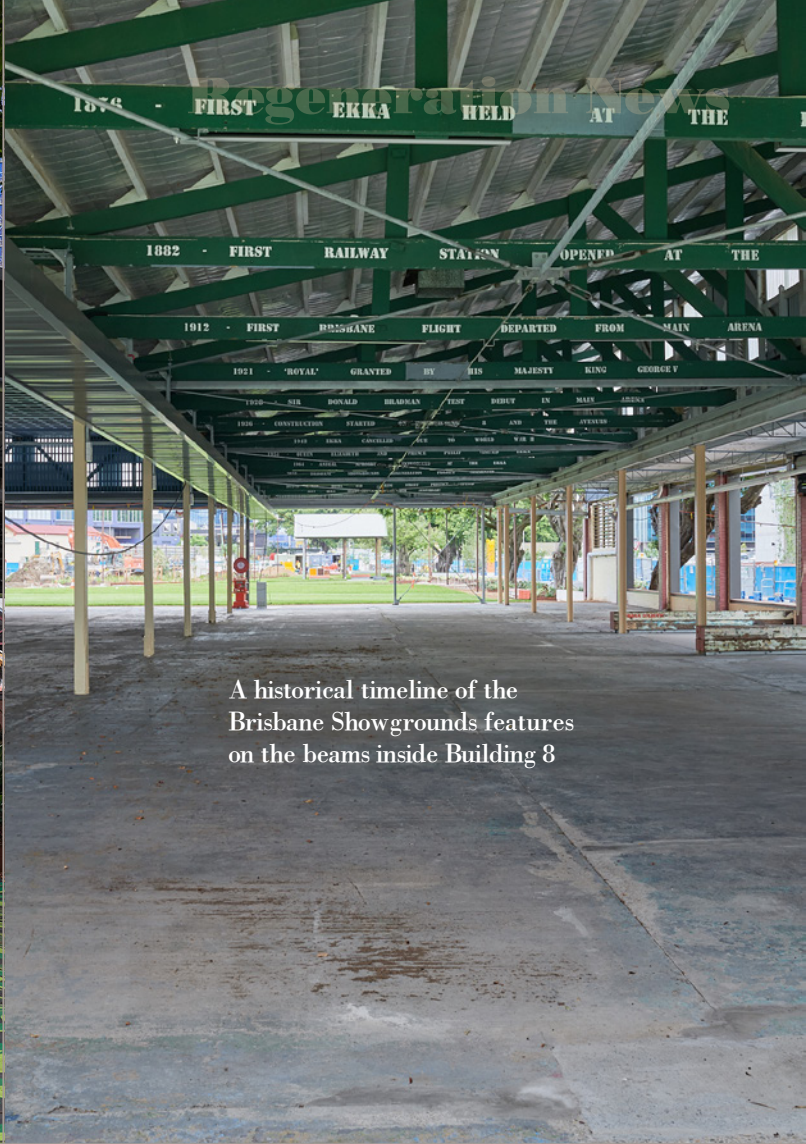
Ekka exhibitors with world-class facilities to use.

Outside of Ekka, the park will be used as an event space and can be hired from October 2019. The park has facilities for a remote kitchen, so it's suitable for a range of events including cocktail parties, banquets and festivals of up to 5,000 people.

When Alexandria Park isn't being used for events, it can be enjoyed by the public – it's perfect for a picnic or sports game.



Part of the former brick façade adds character to the refurbished heritage-listed Building 8



A historical timeline of the Brisbane Showgrounds features on the beams inside Building 8



The green space is perfect for picnics and will become the canine judging ring during Ekka



Building 8, King Street Car Park and 25 King (the world's largest engineered timber office building) are all part of the \$2.9 billion Brisbane Showgrounds Regeneration Project

King Street

The scoop on La Macelleria



Brisbane Gelato icon La Macelleria has been a sweet addition to King Street since it opened its doors in late February.

The gelateria's selection features classic Italian flavours like creamy pistachio, stracciatella, hazelnut and a decadent 80 per cent dark chocolate, as well as seasonal sorbets and weekly experimental flavours including Earl Grey Tea and Spiced Pumpkin.

The gelatos are made in the traditional Bolognese style, with owners Matteo and Matteo bringing the heart of Italy's gelato

capital to Brisbane.

La Macelleria is 'the butchery' in Italian, named for their original site, a historical butchers shop in Bologna.

Toast the crème de la crème of gelateria's arrival on King Street with a double scoop – we guarantee it won't be your last.

OPENING SOON

New Cycle Store Wheels into King Street

Lycra fanatics and casual commuters

alike are gearing up for the opening of King Street's latest store, Cam's Cycle Coaching, in late May.

Formerly on Montague Road in West End, Cam's will now call 25 King Street home - with brand new 5-star amenities, its own on-site bike mechanic, a café and more!

Cam's will fast track your cycling goals with coaching for all levels and abilities, offering quality indoor and outdoor training facilities, fitness evaluations and beginner safety courses.

King Street - Easter Trading Hours



9 Round

Closed Good Friday, Easter Monday and ANZAC Day.

Artisan

Closed Good Friday, Easter Monday and ANZAC Day.

Atelier

Closed Good Friday, Easter Monday and ANZAC Day.

Banoi

Closed from Good Friday to Easter Monday and ANZAC Day.

Bavarian Beerhaus

Normal trading hours.

El Camino Cantina

Normal trading hours except Good Friday, which will open 12pm – late.

Emporium Barber

Closed from Good Friday to Easter Monday and ANZAC Day.

Fat Dumpling

Closed from Good Friday to Easter Monday and ANZAC Day.

Il Verde

Closed Good Friday, Easter Monday and ANZAC Day.

Kulcher

Closed Good Friday, Easter Monday and ANZAC Day.

Fiera Boutique

Closed from Good Friday to Easter Monday and ANZAC Day.

King Street Bakery

Closed from Good Friday to Easter Monday and ANZAC Day.

La Macellaria

Closed from Good Friday to Easter Monday and ANZAC Day.

Lamb Shop

Closed from Good Friday to Easter Monday and ANZAC Day.

Mercado

Closed Good Friday.

Montrachet

Closed Good Friday and Easter Monday. Open ANZAC Day for dinner only.

Myhealth Medical Centre

Closed from Good Friday to Easter Monday and ANZAC Day.

Paddock Bar

Closed from 18 to 28 April.

Six Acres Restaurant

Normal trading hours, but also open for lunch (12pm to 2.30pm) from 18 to 28 April on a limited menu

Super Combo

Closed from Good Friday to Easter Monday and ANZAC Day.

Sushi & Nori

Closed from Good Friday to Easter Monday and ANZAC Day.

The George

Closed from Good Friday to Easter Monday and ANZAC Day.

Tigerlamb

Closed Good Friday, Easter Monday and ANZAC Day.

Welcome to Bowen Hills

Closed Good Friday to Wednesday. Open ANZAC Day from 1pm.



Competing to be the best of the best

The countdown to the Royal Queensland Show (Ekka) is well and truly underway, with entries flooding in across a range of competitions.

More than 1,000 entries have been received already, with nearly 21,000 expected by the time Ekka rolls around in August.

There are 48 competition sections, from dairy goats to decorated cakes, which reward and recognise exhibitors for their skill, hard work and dedication.

For a full list of competitions that are currently open for entry, please see below. Simply click on the name of the competition for more information.

Some competitions are already in full swing, including phase one of the Paddock to Palate Competition presented by Mort & Co.

Despite crippling drought and flood conditions affecting Queensland, almost 800 head of cattle have been delivered to the Grassdale Feedlot at Dalby for the

weight gain phase of the competition across classes 37, 38 and the new class 40 (HGP free export class).

The Giant Pumpkin Competition supported by Pillow Talk is the first Ekka competition to be judged, with the gigantic gourds set to roll onto the Brisbane Showgrounds Plaza on Saturday 4 May.

New this year is a bonus prize for schools, which will see the winning school take home \$400 if their pumpkins pack on more than 50kg.

Twelve entries have currently been received for the school class, up from four in 2018.

Competitions open for entry:

- 2019/20 Wagyu Challenge (entries close Friday 26 April)
- Horticultural Displays (entries close Friday 26 April)
- Woodchop & Sawing (entries close Friday 11 May)

- Education (13 different competitions for schools - entries close from Friday 26 April) For a full list of the Education competitions, [click here](#)
- Cookery (entries close Friday 31 May)
- Creative Art & Craft (entries close Friday 31 May)
- Painting & Drawing (entries close Friday 31 May)
- Photography (entries close Friday 31 May)
- Quilts Across Queensland (entries close Friday 28 June)
- Sculpture (entries close Friday 31 May)
- Floristry (entries close Friday 26 July)
- Potted Plants (entries close Friday 2 August)

Be sure to keep an eye on the Ekka website and social media pages as more competitions are launched.

Teachers Jacinta Hodnett (left) and Brooke Crouch from Morayfield State High School learning the 'whey' to make cheese



Teachers get a lesson in cheese making

South-east Queensland teachers will soon wheel the art of cheese making into their classrooms, after taking part in the RNA Teachers' Cheese Making Workshops at the Brisbane Showgrounds in March.

More than 30 teachers from 20 schools learnt to make blue cheese and camembert over four days, from Royal Queensland Food and Wine Show (RQFWS) judge and dairy expert Russell Smith.

Nine Brisbane-based schools took part in the free workshops, along with a number of regional schools including two from Toowoomba and one from Proston in the South Burnett region.

The six hour workshops have been running for 10 years and include a mix of theory and hands-on practical work.

The teachers will pass their new-found knowledge onto their students in May, who will then spend six weeks making cheese to enter in the Royal Queensland Show's (Ekka) Student Made Cheese Competition in June.

Nowhere else in Australia offers educators free cheese making workshops combined with student cheese making competitions.

Russell Smith said making cheese was an engaging way to teach students where their

food came from.

"It's incredibly important for the next generation to learn about farming and agricultural food production," he said.

"The curriculum aligned Student Made Cheese Competition is also an introduction to a possible cheese maker or dairy food scientist career.

"When judging the competition, we consistently find dozens of cheeses that are every bit as good as those commercially available which is a credit to both the students and teachers."



Mother's day Champagne Lunch

Sunday 12 May 2019 12:30 pm to 3:00 pm

\$59.00 Per
Person

Six Acres Restaurant
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From left: James Beasley, Brennan Fielding and Alan Bush (front) from Burleigh Brewing Co celebrating with their Grand Champion Beer the Burleigh Bock.



Prost! Gold Coast brewer wins Australia's best beer

A Gold Coast brewery won the title of Australia's best beer at the Royal Queensland Food and Wine Show (RQFWS) Beer Awards at the Brisbane Showgrounds in March, with a classic German beer.

The Burleigh Bock by Burleigh Brewing Company beat more than 300 entries to claim the title of Grand Champion Beer and a \$5,000 education bursary.

RQFWS Beer Advisory Group member and judge Steve Henderson said the beer fit the style description perfectly.

"When you taste a beer that fits the style so well it has finesse and it truly is something very special," he said.

"This strong style German beer was fantastically malty and had great complexity of flavour."

These awards form part of the RNA's prestigious RQFWS national competitions which reward and recognise the best of the best in beer; wine; branded beef; branded lamb; ice cream, gelato and sorbet; and cheese and dairy.

Meanwhile a Belgian Mocha Stout by Bacchus Brewing Company in Brisbane won Champion Beer Utilising Desalinated Water supported by Seqwater, picking up a \$10,000 education bursary.

The brewing company, based in Capalaba, beat 36 other entries with their rich coffee stout balanced with chocolate.

Mr Henderson said he was surprised to see four of the 14 gold medals awarded to desalinated beers.

"It's very unusual for brewers to use

desalinated water, so to have four gold medals among the desalinated entries is impressive and really says something about how important water is in brewing."

A total of 344 beers from 48 breweries were entered in the competition, with the judges impressed by the quality.

"Most entries came from south-east Queensland and the overall standard was high," Mr Henderson said.

"This speaks highly of the local brewing scene and shows how far it has come since the Royal Queensland Food and Wine Show last held this competition five years ago."

To view our Ekka TV episode on the Beer Awards please [click here](#).

For the full results catalogue please [click here](#).



From left: Les Lacey, Ross Kenrick, Joshua Kenrick and Helen Turner from Bacchus Brewing Co



From left: Curran McCarthy, Michael McGovern, Satoshi Tamura (back), Dan Norris, Eddy Oldfield and Gareth Spencer (front) from Black Hops Brewing



From left: Pete Mitcham and Matt Kirkegaard from Brews News, who also MC'd the awards



From left: James Grugeon from Good Beer Co and David Kitchen from Ballistic Beer Co



From left: Brennan Fielding, Alan Bush and James Beasley from Burleigh Brewing Co with Gareth Spenser (second from left) from Black Hops Brewery

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Grape expectations

Winemakers across Australia have until just Friday 3 May to enter the prestigious Royal Queensland Wine Show (RQWS).

The RQWS welcomes new Chief Judge Jim Chatto, who will lead a team of expert wine judges and industry peers from across the nation.

Mr Chatto owns Isle Vineyard in Tasmania's Huon Valley and has more than 25 years winemaking experience as well as more than 20 years experience as a wine judge.

Also new to the competition this year is the addition of provenance classes for red and white varieties, where winemakers can enter three different vintages of the same label.

Judging will take place in July at

the Brisbane Showgrounds with the competition the first capital city wine show of the season, setting the benchmark for the industry and letting consumers know which bottles to uncork.

Winemakers

Entries close - Friday 3 May. [Enter now by clicking here.](#)

Judging - from Monday 1 July

Awards - Friday 12 July

Consumers

Don't forget you too can try the nation's top drops, as well as the best beer, beef, lamb and cheese at Grape Grazing by Night on July 12. Keep an eye on our social pages for the ticket release date.



Carving up the nation's best



The hunt for Australia's finest beef and lamb is underway, with the Royal Queensland Food and Wine Show's (RQFWS) Branded Beef and Lamb Competition being judged in early May.

For a country that adores its red meat and produces some of the finest beef and lamb in the world, this competition is a true showcase of the best and is judged for its tenderness, flavour, juiciness and overall liking.

Chief Judge Elaine Millar will lead a team of Queensland's top beef and lamb judges as they taste their way through 72 entries on April 30 and May 1, before the winners are announced on Friday 3 May at the Brisbane Showgrounds.

May will be legendary at the Brisbane Showgrounds, with the Royal Queensland Food and Wine Show's (RQFWS) Cheese and Dairy Produce Show presented by Lendlease and Ice Cream, Gelato and Sorbet Competition presented by Lendlease to be judged.

Renowned international food judge and cheesemaker, Russell Smith, will once again lead a team of some of Australia's most respected and experienced food industry professionals as they taste their way through more than 500 entries from May 20 to 23.

The cream of the crop will be crowned at the awards on Friday 24 May, including the nation's 'gratest' cheese and ice cream!

Keep up to date with all our news and live announcements of the best red meat and dairy products by following the RQFWS social media pages in May.

Crème de la crème of Australian produce



Palate

From a meat-free Good Friday to a mouth-watering Sunday roast and decadent dessert, we've got your Easter feasts sorted thanks to our Royal International Convention Centre chefs.

Avoid the sugar-high fuelled stress and head into the Easter entertaining period prepared with these cracking lunch, dinner and dessert recipes.

Good Friday Fish and Beer Battered Chips

Embrace the seafood tradition on Good Friday and enjoy delicious crispy beer battered fish and chips made with RQFWS award-winning beer.

The Queensland weather is still warm and summery, making it the perfect time to enjoy this gourmet take on an old fashioned favourite outside.

Beer Battered Fish & Chips

Ingredients

The Fish – any thick filleted white fish is good – Flake, Barramundi, Red Emperor, Coral Trout. The fresher your fish, the better the end result will be!

1 cup flour, seasoned with salt and pepper

Vegetable Oil for deep frying (calculate amount according to the size of your pan)

Allow approximately 150g fish per person.

Other ingredients

Salt and Malt Brown Vinegar for serving

The Batter

1 cup plain flour 1 1/2 teaspoon baking powder

7 tablespoons milk 1/2 tablespoon Olive oil

1 tablespoon water Pinch of salt

6 tablespoons of RQFWS award-winning Noosa Beer and Brewing Crisp Rice Lager

The Chips

2 medium sized potatoes per person, peeled and cut into finger thickness (about 2cm thick) chips

King Edwards and Desiree are good potatoes for chips

You will need

A saucepan large enough to fill 1/3 deep with oil, or a deep fryer.

Kitchen paper

Baking tray

Method

1. Heat up the oil in your fryer/pan until it reaches 180C.

2. Mix your flour and salt and pepper well in a shallow dish and cover the fish with the flour, shaking off any loose flour.
3. Make up the batter. Add all the ingredients EXCEPT the lager, and give it a light whisk. Don't worry if there are lumps in the batter. This is good!
4. Peel and cut the potatoes into chip shapes, then rinse and pat dry with a clean tea towel. The potatoes need to be as dry as possible before frying to get them crispy.
5. Carefully place the chips into the fryer/pan and allow to cook gently for approximately 8 minutes. They should turn soft and still have a pale colour. You can check if the chips are cooked by using a sharp knife and feeling if it's soft inside.
6. Take them out of the pan and place on a baking tray for now. We will re fry them after the fish to get them super crisp!
7. Add the lager to your batter and gently mix it.
8. Bring your oil heat back to 180C ready for the fish. Place a few sheets of kitchen paper in a baking tray. We will use this to place the fish once it's cooked. It's a good idea to have your oven on low to keep your cooked fish warm whilst preparing the remainder.
9. Cook 1 or 2 pieces of fish at a time, depending on the size of your pan/fryer. Taking the end of a piece of fish, place it in the batter and coat it well. Take it out of the batter and leave the excess to drip off, then gently place it in the hot oil, and cook for 7 – 8 minutes until it becomes crispy and golden brown.
10. Place on the kitchen paper then keep warm in the oven, whilst you cook the other pieces of fish the same way and add to the oven.
11. Return the chips back to the fryer and cook for 3 minutes until they are brown and crispy.

Serve and enjoy!!

Celebrate Easter Sunday lunch in style and enjoy this award-winning lamb roast using RQFWS Branded Lamb award-winner Melrose Meats Tasmanian Royal.

This flavoursome lamb roast is perfect if you're entertaining and don't want to be a slave to the stove – just pop it in and the sides look after themselves.

Sunday Lunch

Roast lamb studded with rosemary & garlic

Ingredients

- 1 x Melrose Meats leg of lamb weighing 2½ kg
- 1 garlic bulb
- 1 bunch rosemary
- 1 tbsp vegetable oil
- 2 carrots cut into large chunks
- 1 onion cut into quarters
- 1 glass red wine (about 150ml)
- 1.2l beef or lamb stock

Method

1. Stud the lamb with garlic and rosemary. Using a sharp pointed knife, make at least 30 small incisions all over the meat. Peel 4 garlic cloves, thinly slice them and prod a slice into each incision. Next, pull off small sprigs of rosemary and push into the incisions, too. If done in advance, cover the lamb well and refrigerate. Remove from the fridge 1 hour before roasting.
2. Heat oven to 190C/170C fan. Heat a large frying pan, add a little oil and brown the lamb all over.
3. Scatter the carrot, onion, remaining garlic and rosemary in a large roasting pan, pour in the wine and stock, then place the browned lamb in the pan.
4. Roast for about 1 hour 45 minutes. Turn the lamb halfway through so by the time it's cooked, each side has been in the stock. When cooked, remove the lamb and allow to rest in a warm place covered in foil for about 30 minutes.
5. While the lamb is resting, make the gravy. Pour all the stock from the tin through a sieve into a saucepan to remove all the vegetables and herbs. This stock should be rich, slightly thick and have a great lamb flavour. Reduce the heat if you feel you want to concentrate the flavour, skimming off any fat that comes to the surface. You can thicken the jus with arrowroot or cornflour if desired.
6. Serve the lamb with the gravy, roasted potatoes and butternut pumpkin.

Dessert

They say a Sunday Roast is never complete without dessert (ok, we say that), so our chefs have created this amazing layered crepe cake. Served with whipped cream and fresh berries, this insta-worthy creation will be sure to impress!

Vanilla Crepe Cake

- 12 Sweet Crepes (see recipe)
- 450g Montefiore Mascarpone

- 2/3 cup powdered sugar
- 1/3 cup whipping cream
- 2 teaspoons vanilla bean paste or 1 tablespoon vanilla essence

Topping

- 1/3 cup whipping cream
- 1 tablespoon powdered sugar
- 1/4 teaspoon vanilla bean paste or 1/2 teaspoon vanilla extract
- 2 cups assorted berries (raspberries, blueberries, blackberries, and/or quartered strawberries)

Sweet Crepe recipe

- 1 cup plain flour
- 2 tablespoons sugar
- 3/4 cup milk
- 1/2 cup water
- 2 eggs
- 3 tablespoons butter, melted
- 1/4 teaspoon salt
- Melted butter for pan

Method

For the crepes:

1. In a blender, combine flour, milk, water, eggs, 3 tablespoons butter and the salt. Blend until batter is smooth. Let batter stand at room temperature for 10 minutes.
2. Heat a 20cm nonstick pan over medium-high heat. Brush pan lightly with melted butter. Pour or ladle batter into pan, using about 3 tablespoons. Tip and swirl pan to get a thin, even circle of batter. Cook for about 40 seconds or until bottom is golden brown. Using a thin spatula, loosen the edge and turn the crepe. Cook for 10 seconds more. Slide or flip crepe onto a plate or paper towels. Repeat with remaining batter. Layer crepes between sheets of waxed paper and store in the refrigerator.

For the filling:

1. In a medium mixing bowl, beat the mascarpone cheese, 2/3 cup powdered sugar, 1/3 cup whipping cream and 2 teaspoons vanilla bean paste with an electric mixer on medium speed until well combined.
2. Place one crepe on a cake plate. Spread 1/4 cup of the filling almost to the edge of the crepe. Repeat with remaining crepes and filling, stacking as you go and ending with a crepe.
3. Chill, loosely covered, for at least 4 hours or up to 24 hours.

To serve:

1. Remove cake from refrigerator. In a chilled medium mixing bowl, beat 1/3 cup whipping cream, 1 tablespoon powdered sugar and 1/4 teaspoon vanilla bean paste with an electric mixer until soft peaks form (tips curl).
2. Top cake with whipped cream and berries. Dust with powdered sugar and serve.



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