

P R O G R A M



EAT the STREET 2020

lismore
saturday march 14



lismore  re
business promotion program



eatthestreetlismore.com.au

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Competition commences 21/02/2020 at 00:01am (AEST) and concludes 15/03/2020 at 11:59pm (AEST). Winners will be drawn on 17/03/2020 at 3:00pm (AEST). Individual prize pool is valued at \$5,000* (inc. GST). Total prize pool is valued at \$20,000 (inc. GST). To enter and for full competition terms and conditions visit northernstar.com.au/competitions. NSW permit number LTPS/19/41145. *Rental voucher can be used towards: daily motorhome rental hire, Liability Reduction Option 2, up to 6 camp chairs, up to 2 camp tables, toilet chemicals, one way fees, extended roadside assistance, gas refill fee, taxes, GPS, drop n'go service, baby booster seat. Bond not included. Any unused amount is forfeited. Winners and companions are responsible for all other expenses.

welcome

I would like to warmly welcome locals and visitors to our signature food festival, Eat the Street. I would also like to acknowledge the Widjabul/Wyabul people of the Bundjalung Nation, traditional custodians of the land on which we are holding this event, and pay tribute to their Elders past, present and emerging.

Eat the Street is an award-winning food festival that captured our imagination since the first event was held in 2016. It was an instant success – good ideas often are!

Eat the Street celebrates our exceptional local restaurants and chefs as well as showcasing one of our region's most valuable assets – the beautiful fresh produce and natural products grown and made by our hard-working producers and farmers.



As well as highlighting our importance as a regional food bowl, this event brings our CBD to life. It is a great joy to be with others in the heart of our city, sampling fantastic food and enjoying live music, street theatre, cooking demonstrations and other activities together as a community.

I encourage you all to explore the other highlights our CBD has to offer, including our beautiful Lismore Regional Gallery and Quad space. Weekends like this remind us all what a special place we live in, what a wonderful community we share, and that we are a growing regional city with a lot to offer.

May you eat, drink and be merry at Eat the Street 2020!

Isaac Smith
Mayor of Lismore



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All information and figures comes from reputable research and can be viewed at radioalive.com.au



tasting plates

1 Paella Time

Slow cooked smoked brisket with chicken and chorizo \$10
Smoked salmon, prawn + calamari \$10

2 Banzai Japanese Restaurant

Karaage chicken juicy marinated Japanese style fried chicken \$10
Sushi freshly made our sushi \$5

3 Crepes – vegan options

Spinach, mushroom, 3 cheeses and veggie crepe \$10
Sweet chocolate and fruit crepes \$10

4 Dumpling Yum Cha

Bangalow pork gyoza \$5 & \$10
Ginger chicken dumpling \$5 & \$10
Yum cha plate \$10

5 Freshly Berried

Boozy Berries – Blackberries In liqueur and brandy with frozen yoghurt swirl, topped with gingernut crumb \$5
Blackberry or raspberry waffle cone \$5
Blackberry & Apple Crumble Pie, served with Frozen Yoghurt \$5

6 Pocket Curries

Gluten free & vegan options
Pocket Curry Indian street food with a twist a chapati packet with rice and a choice of curry
Takra dhal, mixed vegetable and butter chicken sample plate \$5 or Pocket \$10

7 Taste of Indonesia

Nasi Campur – mix combination of rice, Mie goreng and beef curry \$10
Nasi goreng + chicken satay + salad \$10
Mix entrée spring rolls, pastel and corn fritters \$5

8 Eltham Pantry

Gluten free & vegan options
Herbed Potato Gems handmaid creamy potato, dill & fresh seasonal herbs deep fried until crispy and golden served with aioli, lemon wedge & pecan dukkah \$10

9 Lismore Workers Club

Chang Mai chicken on a rice noodle salad with nam jim dressing \$10
Tom yum glazed pork rib on vietnamese salad \$10

10 Churros and Chocolate Spanish Doughnuts – vegan options

Fresh made authentic churros with a selection of sauces \$10

11 BooCo Eatery

Deep fried crumbed chicken inasal with salad \$5
Vegan/gluten & dairy free drink with tapioca pearl \$5

12 Cinnamon Buns

Original cinnamon bun organic – rolled out and filled with a whipped butter and brown sugar filling rolled up and baked golden topped with a vanilla beam and lemon frosting \$5
Savoury rosemary bun and homemade pesto, local cherry tomatoes and brie cheese bun \$5
Ferreo bun, homemade Nutella, organic hazelnuts, puff pastry & choc frosting \$5

13 Terrys Balls

Takoyaki - octopus dumpling, fresh cooked on the takoyaki grill.
a popular street food from Osaka, Japan. With okonomi sauce, Japanese mayo and Katsuo-bushi (smoked and shaved bonito)
Small \$5 Lge \$10

tasting plates

14 Taco Love Bros – vegan options

Slow cooked chipotle beef taco
Honey mustard hickory pork taco
Seasoned roasted sweet potato taco
3pc \$10 or 1pc \$5

15 Shoza Gyoza – vegan option

Handmade Bangalow pork gyoza
Handmade vegetarian gyoza
7pc \$10 or 3pc \$5

16 Dirty Wilson

Cheeseburger with special sauce \$10

17 The Garden Plate Café

Vegan & gluten free options
Nacho bowl filled with smokey
jackfruit, grilled pineapple mint salsa,
siracha aioli and corn chips \$10
Smoked salmon potato patty topped
with cashew cream cheeze, pickled red
onion and wedge of lime. \$10

18 Mecca

Hot sweet potato Chips with Mecca
house made Aioli \$5

20 Café Capello

Delizioso pasta of the day specials \$10

34 Café Saffron (TBA)

35 Lanna Pad Thai

Sample plate of padthai chicken or veg.
We will also have \$5 curry samplers
(panang and Massaman).

36 The Loft

Palm glazed pork belly with green
papaya salad, bean sprouts, peanuts,
shallots and nam jim dressing \$10
Oysters natural with finger lime
dressing \$3 each
Dark chocolate panna cotta with white
chocolate crumble and blackberry
sorbet \$5

38 Mayfield's Market Kitchen

Salt & chilli squid \$10
BBQ'ed hickory beef enchilada \$10

39 Space Bars Gelato

Vegan & gluten free options
Hot fudge brownie sundae \$10
Pie n Scoop \$10
Single scoop gelato \$5

41 Lismore Pie Cart

Garlic prawn pie

49 Ilias the Greek

Salt and feta ball cone with tzatziki and
lemon \$10

50 The Chile Banditos

Beef brisket and salad \$10
Charcoal chicken and salad \$10
BBQ chilli beans \$5

59 Wallah Fusion

Pulled lamb – Mediterranean fusion.
Slow cooked, tender pulled lamb,
apple slaw, green tahini-yoghurt
dressing \$10
Chicken - Middle Eastern fusion.
Chicken strips with house made blend,
apple slaw, green tahini-yoghurt
dressing and amba sauce \$10
Salmon fillet - Asian fusion. Ginger
and soy flavoured grillesalmon. Soy
Honey reduction sauce, rocket, mango,
avocado salad, wasabi \$10

60 The Avocado Hut

Vegetarian & gluten free options
Crunchy sweet potato fries with avocado
\$10
Classic smashed avocado on sourdough
with feta, mint and lemon \$10
Cheeky chicken burger grilled chicken
breast, caramelised onion, tomato,
avocado, thyme mayo and cos lettuce
\$10

61 The Frying Piggy

Popcorn pork \$10

tasting plates

- 62 Authentic South Indian** – vegan option
Chicken biriyani with date pickle and pappadam \$10

Masala dosa with vegetarian curry and coconut chutney \$10

Vegan samosa with tamarind sauce and yoghurt coriander \$5

63 JunkYard BBQ

Meat-n-two – Junkyard coleslaw and seasonal roast vegetable and quinoa salad with your choice of 1 of junkyard barbeques famous smoked meats \$10
JunkYard dog cup; sliced hotlink with junkyard barbecue sauce in a cup \$5
Cup-o-wings; Smoked and homemade barbecue sauce glazed free range wings \$5

66 Tornado Twisters – vegan

Tornado potatoes – everyone's favourite twisted potato
Deep fried panco coated camembert cheese, magical mushrooms, sweet potato and zucchini twisters.

67 Macadamia Castle

Caramel & mango pancakes - mango sauce, toasted macadamia nuts and vanilla ice cream.

House-made caramel, locally grown & house-made mango sauce, locally-produced ice cream and locally-grown macadamia nuts \$10

Caramel & macadamia ice cream sundae - house-made caramel with locally-produced ice cream and locally-grown macadamia nuts \$5

Green vegan buckwheat pancakes - herb pancakes, pickled mushrooms, toasted macadamia nuts, spinach and macadamia pesto oil \$10

68 Bun Bun Kitchen

Spectacular gourmet hemp burger all locally sourced ingredients \$10

Beef and Bacon Burger \$10

BBQ sweet potato wedges with cultured herb butter \$5

69 Amici Italian Food Van

Gnocchi or fettuccine with bolognese or pesto \$10

70 Gelato Vibes

Artisan kombucha and sorbet spiders using north coast's finest ingredients \$10
Homemade gelato or vegan scoop \$5-\$10 Flavours to choose from.

71 Ill Carretto Pizza

Slice of traditional woodfired sourdough pizza \$5 per slice

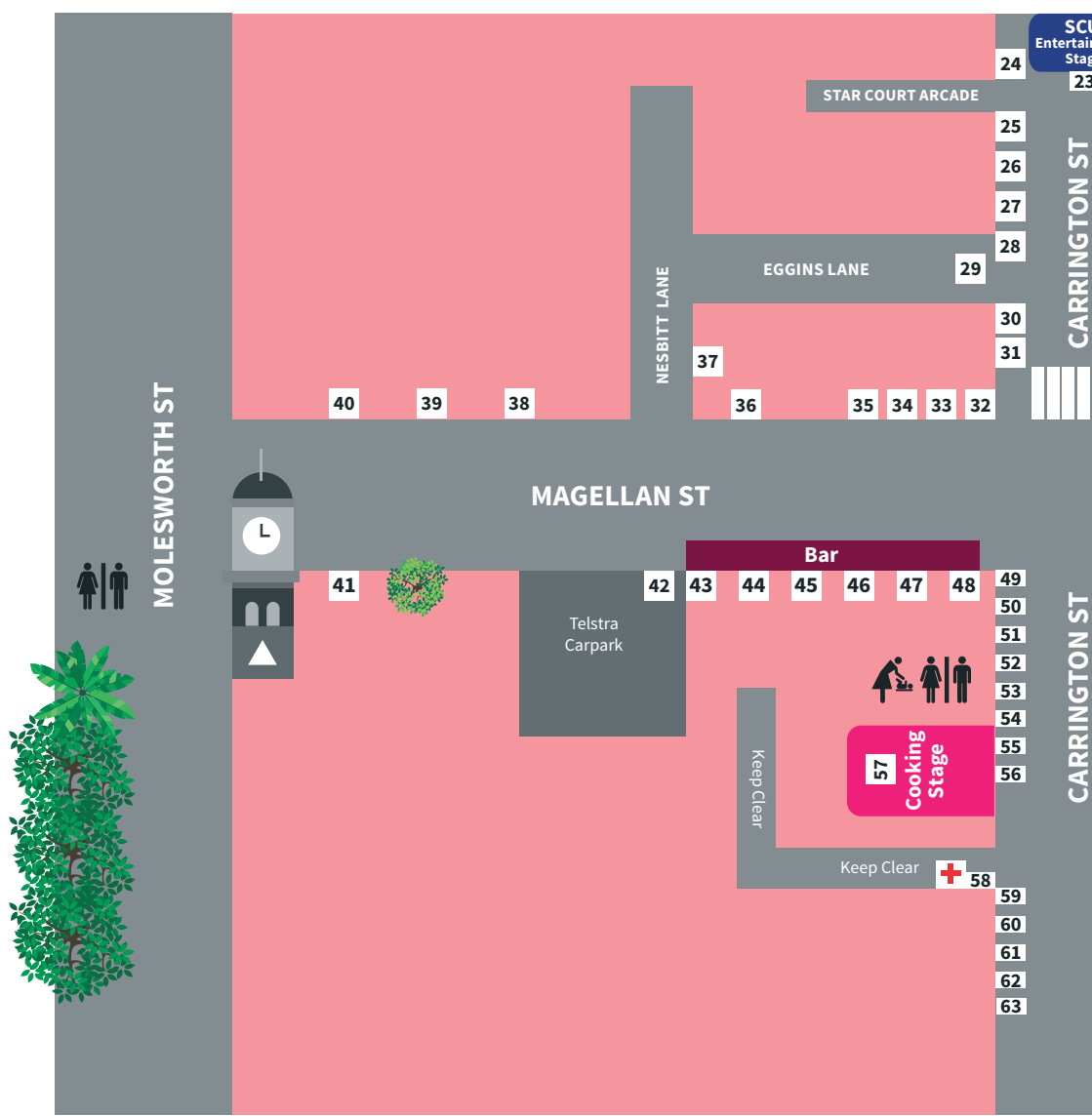
the people's choice

VOTE for your favourite Eat the Street foodie in this year's People's Choice award.

Go to eatthestreetlismore.com.au/vote to select your People's Choice winner and go in the draw to win a dinner for 2 at La Barraca and a local produce hamper from the Lismore Visitor Information Centre.

The winner of the People's Choice award will be announced on the SCU Music Stage at 6.45pm.





- | | | |
|------------------------------|--|---|
| 1 Paella Time | 14 Taco Love Bros | 27 North East Waste |
| 2 Banzai Japanese restaurant | 15 Shoza Gyoza | 28 Filtered Water Station - Bottle Refill |
| 3 Crepes | 16 Dirty Wilson | 29 The Chalkies & Home Grown Goodness |
| 4 Dumpling and YumCha | 17 The Garden Plate Café | 30 Faces of Fairy |
| 5 Freshly Berried | 18 Mecca | 31 Lantern Workshop |
| 6 Pocket Curries | 19 Peppertree Kitchen | 32 Norco |
| 7 Taste of Indonesia | 20 Café Capello | 33 Decadent Chocolate |
| 8 Eltham Pantry | 21 The Garden Party @ BAG | 34 Pyewackets Traditional |
| 9 Lismore Workers Club | 22 The Organic Drink Co | 35 Café Saffron |
| 10 Churros & Chocolate | 23 Southern Cross University Entertainment Stage | 36 Lanna Pad Thai |
| 11 BooCo Eatery | 24 River FM | 37 The Loft |
| 12 Cinnaman Buns | 25 The Lismore & Villages Relay for Life | 38 Mayfield's Market Kitchen |
| 13 Terrys Balls | 26 Richmond River Historical Society | 39 Space Bars Gelato |
| | | 40 Westpac Rescue Helicopter |

22

21 Garden Party @BAG

EGGINS LANE

QUAD

78

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MAGELLAN ST

KEEN ST



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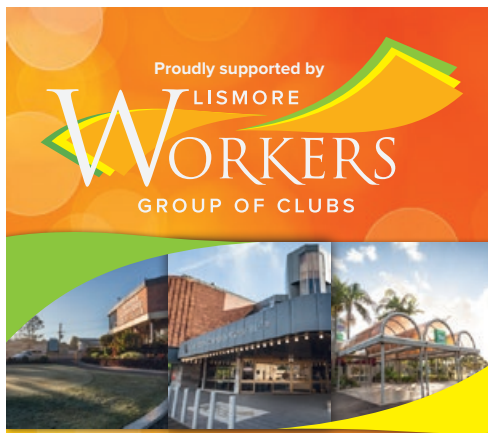
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EAT
the
Street
2020



Lismore Central Shopping Centre entry

- | | | |
|-----------------------------|-----------------------------------|---|
| 41 Lismore Pie Cart | 55 Lovemore Fermentary | 69 Amici Italian food van |
| 42 2 wild souls | 56 Byron Aromas Coffee | 70 Gelato Vibes |
| 43 Stone & Wood | 57 Norco Cooking Stage | 71 Il Carretto Pizza |
| 44 Treehouse Cider | 58 First Aid | 72 Dragon Fly Café |
| 45 Winding Road Distilling | 59 - | 73 Flow Form Furniture |
| 46 Husk Distillery | 60 The Avocado Hut | 74 Wattle Tree Creek |
| 47 Brookies Cape Byron | 61 The Frying Piggy | 75 Northern Rivers Foods |
| 48 Mountain Blue | 62 Authentic South Indian | 76 Information Tent & Lost Children |
| 49 Ilias the Greek | 63 JunkYard Barbecue | 77 MG Lismore |
| 50 The Chile Banditos | 64 Mr Mozarella | 78 The Imagination Playgrounds
Quad Activation |
| 51 The Loose Leaf | 65 Northern Rivers Jumping Castle | |
| 52 Toilets and Parents Room | 66 Tornado Twisters | |
| 53 Wallah Fusion Foods | 67 Macadamia Castle | |
| 54 Nimbin Valley Cheese | 68 Bun Bun Kitchen | |



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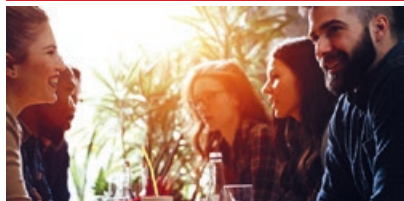
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family fun

Decorate a Lantern – 12-5pm

Decorate a lantern at Eat the Street and join in the Parade on 20 June.

The Slow Show – Roving Performances

Trichia is a nature-loving human and Helix is a giant garden snail.

The Chalkies – 2.30pm-4pm

Back Alley Gallery
Nesbitt Lane, Lismore

Create a colourful and collaborative chalk mosaic with 'The Chalkies' our local artists Rene Bolten & Claudie Frock.

Face Painting with Faces of Fairy

Kids will just love the fairy dust sprinkles with Simone from 'Faces of Fairy'.

Jumping Castle – 12-9pm

Carrington Street

The kids will be bouncing into the fun at Eat the Street with the Northern Rivers Jumping Castle in the centre of activity.

Flash Collective – Roving Performances

The Flash Collective is a quirky and bad-ass physical theatre ensemble. They will be providing roving performances throughout the day.

The Tent of Curiosities & Wonders – 3pm-7pm

Lismore Quad - 11 Rural Street, Lismore

Come visit the circus space full of awesome toys for kids of all ages.

Home Grown Goodness – 12pm-5pm

Back Alley Gallery

Rediscover the underground street art culture of The Back Alley Gallery in Lismore!

A U S T R A L I A N
SURVIVOR

ALL STARS



WIN

the cooking stage



Presented by Norco

Master of Ceremonies

Adele Wessel

Adele is Associate Professor of History at Southern Cross University. Adele teaches Masters in Gastronomic Tourism and her research area is in the field of food studies. Engaging, informative and knowledgeable on all things food related we welcome back Adele as MC.



Danielle Davidson

12.30pm

Join our Love Food Hate Waste Chef, Danielle Davidson as she whips up delicious street food using common leftover ingredients. Be inspired to make the most of the food you have, eat better, waste less and save money. Chef Danie runs her own catering and cake making business. She specialises in Mediterranean food and loves to cook with locally sourced ingredients.



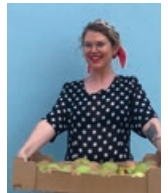
Carly Lovemore

Fermentary

1.30pm

Lovemore Fermentary will take you through their Kraut and Lacto Fermentation workshop, tasting competition for the culture shy and tasty af tips for incorporating fermented foods into your best life.

Lovemore owner Carly and talent Megan are self-taught creative kitchen witches with a love for preparing wholesome comfort food.



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**Terase Davidson
& Simon Jones**
2.30pm

Terase Davidson, chef and founder of Taste Byron Bay is teaming up with Simon Jones, Executive Chef at Elements of Byron. Simon and Terase are passionate advocates for local farmers and producers.



Steve Kreig. Jennica is passionate about food, creativity and following in the footsteps of her grandfather who was a chef. Steve is passionate about training local people and giving them opportunities e.

Cook Off – 4.30pm

Janelle Saffin, Lismore MP NSW

Monty Singh Vice president Global Relations
Southern Cross University

**Jennica Casilagan
& Steve Kreig**
3.30pm

Jennica is an apprentice Chef at La Baracca, a mainstay on the Lismore eating scene. Jennica is joined on stage by owner



Georgia Barnes
5.30pm

NCMC

Georgia Barnes is a home-cook, nutritionist and food stylist. Georgia kick-started her career in the food and entertainment industry after placing runner-up on MasterChef Australia in 2015. Georgia's warm and bubbly persona made her a household favourite.



from our valley to your plate

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the music stage

Presented by Southern Cross University

Master of Ceremonies

Max Foggon

Max Foggon began his musical career at 14 when he joined his fathers reggae/funk band as the bass player. He has appeared in numerous musical theatre shows over the past decade including Grease, Chicago, The Little Mermaid and Beauty and the Beast.

Northern Rivers Youth Jazz Orchestra

12pm

Latin, swing, funk and ballad tunes by composers and arrangers such as Sammy Nestico, Duke Ellington and Bob Mitzer. When you see YJO perform, you are hearing some of the most talented young musicians across the Northern Rivers region.

Uncle Billy Smith – 1pm

Billy, also known as Black Man Dreaming, is a Bundjalung singer songwriter who plays a signature blend of country rock.

Kiss My Boots – 2pm

These Boots were made for 'Playing' and that's just what they'll do! A comfortable pair of blues sisters/mammas, with musical souls/soles, ankle deep in the Blues. The backstay of these boots is provided by the steady grooves of Double Bass and Kick, supporting a tasty electric guitar and banjo.

Missus Hippy and the Lovehandles – 3pm

Mrs Hippy and the Lovehandles is the musical love child of consummate local performers Doug Johnson and Teresa (Biskit) Biscoe. A Musical partnership written in the stars they have been performing and singing together in the Northern Rivers for

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over 20 years. 4 years ago they joined forces with local musicians Bob Dooley, Mark Barber and Joey Bruni to form a party band.

Joe Conroy – 4pm

Joe is a guitar and composition student at SCU. He has come from a Folk background but while still acknowledging his folk roots, Joe's study has led him to explore some different sonic possibilities of his instrument.

The Magnificence – 5pm

The Magnificence are an almost traditional jazz band based in the Northern Rives of NSW. The band is enthusiastic, passionate, humorous and quirky leaving audiences happily uplifted.

Blue Skillet Rovers – 6pm

Rovers can transport you to the early days of Blues and Jazz, with their foot stompin', thigh slappin', smile inducing, happy music. This highly entertaining group plays old timey traditional tunes, with a splash of blues, and an acoustic vibe.

Timbuktu – 7pm

Timbuktu are a Northern Rivers, 7-piece ensemble whose music incorporates vintage 70s afrobeat, highlife, soukous, Malian blues, ethiofunk, jazz and more.

The Steele Syndicate – 8pm

The Steele Syndicate is all about the groove. Steele McMahon's Brisbane-based octet is raucous, punchy and fun, with a genre-bending sound.

Visit eatthetreetlismore.com.au for full artist biographies



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Our 100% Aussie farmer owned dairy co-operative started in 1895 by dairy farmers from Clunes and has been proud to be an integral part of the region. When you choose Norco milk it might only cost a few extra cents but it all goes back to our Aussie farmer owned co-op. No foreign processors and no foreign investors, just hard-working Aussie dairy farmers.

With your support, the farmers here at Norco can keep doing what they've done for the last 125 years – produce fresh, delicious milk for our families to enjoy.

