



2024 MUDGEERABA AGRICULTURAL SHOW

FARMERS FEAST LUNCHEON

SATURDAY JUNE 29 • 1 PM

EXCLUSIVE EQUESTRIAN
RINGSIDE MARQUEE

HOSTED BY TAFE QUEENSLAND
COOKERY, HOSPITALITY AND EVENT
MANAGEMENT STUDENTS

SUMPTUOUS 3 COURSE MENU

DRINK ON ARRIVAL

\$79 PER PERSON (INCLUDES SHOW ENTRY)

TICKETS STRICTLY LIMITED

LICENSED EVENT 18+ ONLY





2024 MUDGEERABA AGRICULTURAL SHOW

FARMERS FEAST MENU

BREADS + CARAMELISED BUTTER

ENTRÉE

CAULIFLOWER PUREE, PARSNIP ROASTED AND CHIPS, HARISSA,
MACADAMIA CRUMB, BEACH MUSTARD

BEETROOT PICKLE, CURRY CURED KINGFISH, RUBY GRAPEFRUIT,
PAPPADAM AND FRIED CURRY LEAF

MAIN

LAMB RUMP FINISHED ON THE FIRE, WARRIGAL GREENS, POMME
PUREE, KOREAN STYLE COCKTAIL ONION AND LAMB JUS.

SUPREME OF CHICKEN, CELERIAC PUREE, KOHLRABI SWEET
PICKLE, SUMAC BUTTERED KOHLRABI, NATIVE PESTO.

DESSERT

MANDARIN POLENTA CAKE, MANDARIN GEL AND SWEET
YOGHURT

CHOCOLATE TORTE, FRESH STRAWBERRY/FREEZE DRIED,
DOUBLE CREAM

ALTERNATE DROP SERVICE