



Country Kitchen and Butcher Shop

	FRIDAY	SATURDAY	SUNDAY
9.30 am BUTCHER SHOP	Pork Side Break Down Featuring local Limestone Pork carcass.	Beef Butt Breakdown Showing what a butt of beef is, where it comes and how to use.	Preparation of Beef Brisket & Beef Flank Showing how secondary cuts of beef can be amazing good!
10.10 am COUNTRY KITCHEN	Great Australian Vanilla Slice House-made puff pastry, vanilla custard, fondant icing.	Chocolate Layered Cake Most amazing chocolate cake.	Farm-house Orchid Pie Seasonal fruit free form pie.
10.50 am BUTCHER SHOP	Breaking Down of Side of Lamb Lamb forequarter breakdown showing different cuts, for different dishes.	Pork Shoulder Breakdown Showing different cuts, for different dishes, featuring Matt from Limestone Pork.	Venison Demo with Paul Borg Showing the preparation of venison, Field Dressing what venison is used for.
11.30 am COUNTRY KITCHEN	Pretzel Bread Rolls German favourite made for an American classic .	Great Aussie Pie A Four 'n' Twenty tale but not your average Four 'n' Twenty pie.	Venison One-pan wonder venison steak and mushroom chicken fried venison and waffle.
12.10 pm BUTCHER SHOP	Break Down of Beef Argie The section of the beef carcass that carries all the prime cuts. Watch and understand why they are expensive.	Break Down of a Beef Forequarter Showcasing local grass-fed beef from Habbies Howe. Featuring Scott Mckay of Habbies Howe.	Pork Shoulder Breakdown Showing different cuts, for different dishes. Salami and sausage demo with James Mele from The Meatroom.
12.50 pm COUNTRY KITCHEN	Burger Off Smash – Pulled – Fried How do you do yours?	Kids Cooking with Chef Lila Lila's egg-cellent adventure.	Home-made Ciabatta Lamb steak sandwich, beetroot relish.
1.30 pm	HAPPY HALF HOUR: Meet the Makers Original Spirit Co.	HAPPY HALF HOUR: Meet the Makers Shearersun Brewery.	HAPPY HALF HOUR: Meet the Makers Prickly Moses.
1.50 pm	HAPPY HALF HOUR: Meet the Makers Snowgum Distillery.	HAPPY HALF HOUR: Meet the Makers Wildlife Brewing.	HAPPY HALF HOUR: Meet the Makers Shearersun Brewery.
2.10 pm BUTCHER SHOP	Preparation of Pork Legs For prosciutto, ham preparation and pork leg roast.	Preparation of Pork Loin Pork loin breakdown showing all the different uses, cuts and also preparation for an Italian Porchetta.	Lamb Hindquarter Preparation of lamb loin and leg and all the different cuts that come from a hindquarter of lamb.
2.50 pm COUNTRY KITCHEN	Mexican Grazing Board Pulled pork, skirt steak, chicken thighs, a full Mexican Fiesta.	Carry On Like A Pork Chop Double cut smoked pork chop.	Venison Pie Rich venison ragout, short crust base, flaky buttery puff top.