

The first
weekend in
September!

TICKETS ON
SALE NOW



2023

sample Food Festival

BYRON BAY & NORTHERN RIVERS

Official Program

Saturday 2nd September

**BANGALOW
SHOWGROUNDS**

samplefoodevents.com

Live Music
Kids
Activities
Workshops

Tasting
Plates
Guest
Chefs

FESTIVAL WORKSHOPS



BUSH TUCKER TOURS

Join Arakwal woman Delta Kay for a special bush tucker tour along the stunning Byron Creek located at Bangalow Parklands. Enjoy tasting a range of traditional foods, as well as a selection of local native food products. These items, as well as many more will also be available for purchase on the day.

Ticket price includes entry into the Sample Food Festival at the Bangalow Showgrounds and you will be able to see the foraged ingredients from your tour used by our Guest Chefs in a live cook-off at the Sample Food Festival cooking stage!

Tours depart from the Bangalow Weir Parklands-Deacon Street, Bangalow at 9am and 10:30am. Bookings for the tour are via Explore Byron Bay. Bookings are essential and spaces are limited.
Adults: \$65* Children: \$19 (5-18 Years Old)

HOW TO BLEND ROSÉ WITH THE CELLAR

Sample Food Festival partners The Cellar are putting on two small Rosé blending classes at the festival this year. Classes commence at 11am and 12:15pm at The Cellar Marquee. The Cellar will be serving their great selection of premium wines from a solar-powered wine wagon at the festival this year, so make sure to gather your friends, check out the new setup and enjoy a Spring beverage in their wine garden area.

\$20 per head and places are limited. You can book your spot at their stall on the day.



Ultimate Kids Creative Pass now available!

NEW DEDICATED KIDS' SPACE!



FESTIVAL WORKSHOPS



WEAVING A WALLPIECE

Immerse yourself in the inspiring world of weaving, and craft your very own wall art or wearable art. Join Bundjalung cultural weaver Tania Marlowe in a 2.5 - 3 hour workshop where she and Deb Seib will introduce traditional weaving techniques to enable you to design and make your own personalised creation using natural and sustainable fibres.

There will be two sessions held at Sample Food Festival on Saturday 2nd September 2023 commencing at 10am and 1:30pm.

This workshop is recommended for 16+ years
\$80+bf



MAKE YOUR OWN SUSTAINABLE EARRINGS!

In this workshop, you'll learn how to transform recycled coffee pods and magazines into stunning, one-of-a-kind earrings. Our expert instructor, sustainable Byron Bay jewellery brand Edie and Bill will walk you through each step of the process.

No experience is necessary and it's ideal for ages 14 years and up.

This Upcycled Earring Workshop is the perfect opportunity to create your own unique and sustainable accessories with your nearest and dearest! There will be two sessions 9am and 1pm on Saturday 2nd September 2023 at Sample Food Festival, Bangalow Showgrounds.

\$55+bf

Take home arts & crafts

Interactive games

Sensory play

Great for ages 3-12

Early bird price
\$10 + BF



TASTING PLATES

GF = GLUTEN FRIENDLY
V = VEGAN
VEG = VEGETARIAN
DF = DAIRY FREE
SF = SUGAR FREE

A CHEF'S POCKET

\$10 Anticucho de pollo: chicken skewer marinated in pancha chilli, rocoto sauce and grilled potato
GF DF

\$15 Ceviche de pescado con pulpo a la parrilla: fish ceviche with bbq WA octopus **GF DF**

AUTHENTIC SOUTH INDIAN FOOD

\$5 Savoury dosa roll **V GF**

\$10 Vegetarian Samosa served with homemade salad, coriander yoghurt sauce and date tamarind sauce (**V** with coconut yoghurt)

\$15 Curry box-flatbread, rice and curry of choice. Curries vegan **V** OR Rosemary Lamb **GF DF** OR Butter Chicken **GF**

BERLIN BANGERS

\$10 Bratwurst or Kransky in a fresh roll **GF DF**

\$15 Mega Banger Chilli Cheese Kransky in a fresh roll **GF**

BOMBAY TO BYRON

\$5 Beetroot Goat Cheese Galaouti Beetroot Patty cooked with fragrant spices and stuffed with goat cheese and grilled served with tangy mint sauce

\$10 Tandoori prawns Fresh Ballina prawns cooked live on the grill and served with garlic and coriander coulis

\$15 Butter Chicken & Basmati rice Chicken Tikka cooked and simmered with creamy tomato sauce

BRUNO'S BELLINGEN

\$5 Pickle plate **GF V**

\$15 Woodgrilled flatbread with slow roast lamb, tahini yoghurt, zhoug, pickles

DINNER IS SERVED

\$5 Jerusalem artichoke, potato & leek vichyssoise, smoked watercress oil

GF VEG

\$10 Mini Basque cheesecake, lemon myrtle curd, macadamia brittle **VEG**

\$15 Slow braised beef cheeks, canellini bean hummus, orange gremolata, pickled onions **GF DF**



Yulli's

FEDERAL DOMA CAFE

\$5 Four traditional Nigiri Sushi

\$10 Three Snacks **GF**

Dragon's eye (blow torched salmon, scallop, sushi rice)

Blue ocean cracker (sashimi salsa, coconut, blue spirulina, tapioca)

Spanner crab chawanmushi (Katusobushi bonito and macadamia dashi, egg)

Matcha Panna Cotta

HARVEST NEWRYBAR

\$5 Choux au craquelin, chestnut crème diplomat, candied sage

\$10 Brisket, seasonal vegetables, and red wine pie, with housemade smoked tomato sauce

\$15 Bangalow sweet pork Porchetta with house-baked roll, roast garlic, and herb mayo

HEY LADY DINER

\$10 Karaage cauliflower with yuzu mayo **V GF**

\$15 Sweet and spicy crispy prawns with Japanese tartar **GF**



Mr Maurice

KELP RESTAURANT

\$10 Marinated mussels & escabeche, grilled sourdough **DF**

\$15 Ballina prawn ceviche, Thai style coconut broth, herb salad, sweet potato crisps **GF DF**

OR

\$15 BBQ octopus tentacle, white bean puree, adobo oil, chorizo soil, sprout salad **GF**

LIVEMORE DELI

\$10 Filled Focaccia Meat & Vegetarian Option

\$15 Antipasti Plate

MATCHA MAN

\$5 Vegan Matcha Muffin **V GF SF**

\$15 Mushroom soba noodles **V SF**
 Matcha ice cream & matcha lattes also available

MR MAURICE

\$10 Pani Puri - crispy fried balls filled with Indian spiced potato and chickpeas with a coconut lime and chilli dressing. **V**

\$15 Kati Rolls - marinated tandoori chicken or tandoori plant based strips, topped with chilli, coriander, onion, yoghurt & a date and tamarind bbq sauce, wrapped in a flaky paratha flat bread. (**GF V** option available)



Mr Maurice

NATURAL ICE-CREAM

AUSTRALIA

\$5 Bosquette Truffle & Chocolate Lollipop **GF**

\$10 Dani's Citrus Lemon Myrtle & Lisbon Lemon w/ Cultured Lisbon Lemon Curd **GF**
\$15 both **GF**



Natural Ice-cream

NIMBIN VALLEY DAIRY

\$15 Cheese tasting platter **VEG**

NO BONES

\$5 SATAY JAMUR/Oyster mushroom skewers, Javanese satay **V GF**

\$10 BAHN MI/pulled jackfruit and oyster mushrooms, shiitake pate, pickled carrot, Vietnamese herbs, cucumber, crispy shallot chilli oil **V GF**

OR KNAFEH/spun pastry, cashew cheese, orange blossom, pistachio, rose **V GF**



Olive and Luca / Quattro

NORTH BYRON HOTEL

\$10 Smoked pineapple, salted dulce de leche cream, lemon myrtle oil **GF VEG**

\$15 Charred Sugarloaf Skewers (2), nduja butter, charcoal salt, toum **GF**
 OR 48hr citrus brined 1/4 roast chook, garlic smashed chats, gremolata **GF**

TASTING PLATES

OMG! DONUTS BYRON

Your choice of three or our amazing donuts **\$10** or five donuts **\$15**. These decadent donuts are made hot and fresh to order, which are then dusted in 12 different bespoke, handcrafted sugars made from real fruits, vegetables and spices.

Donuts are vegan and completely free from gluten, dairy, eggs, wheat, nuts, yeast, sulphites, artificial colours, artificial flavours or preservatives plus Halal and Kosher approved.



OMG! Donuts

OLIVE AND LUCA / QUATTRO

\$5-\$15 Wood fired pizza (**GF DF** options available on all pizzas)

SHOZA GYOZA

\$5-\$10 Pork or vegan Gyoza **V**

TACO LOVE BROS

\$10 Seasoned and marinated grilled chicken taco OR Slow cooked pulled chipotle beef taco Both served with picco de gallo, guacamole and a spicy salsa roja
\$15 One of each Taco

THAI MARQUEE

\$5 2 x Vegetable spring rolls
\$10 Pad Thai chicken (tamarind sauce) OR

Pad siew with eggs and vegetables OR

Green curry chicken with mixed vegetables + steamed rice

\$15 Hang Ley Bangalow Sweet Pork Curry (slow cooked pork belly curry) + steamed rice



Yulli's

THE SMOKING CAMEL

\$15 Meat : Cumin spiced lamb shish, hummus, tabbouleh, pink pickles, dill zhoug, pita bread

OR

Veg : haloumi & mushroom shish, hummus, tabbouleh, pink pickles, dill zhoug, pita bread

YULLI'S BYRON BAY

\$5 Swiss brown mushroom consommé w/ salted radish noodles **V GF**

\$10 Tuscan kale parcels filled w/ chickpeas, parsley and semi dried tomatoes **V GF**

\$15 Sesame encrusted eggplant w/ ginger salad compote **V GF**

YUMMIFY

\$5 Vegan cheese tasting

\$10 Vegan pies **V GF**

\$15 Vegan pies served with mash, mushroom gravy and peas **V GF**

All menus are subject to change after the printing of the program.



- 1 Sweet n Sourdough
- 2 Letterbox Roasters
- 3 Stone & Wood
- 4 Little Dragon
- 5 Aurum Beverage Co.
- 6 Winding Road Distilling Co.
- 7 Frank's Cider
- 8 Lord Byron Distillery
- 9 Brookies
- 10 Cellar
- 11 Authentic South Indian Food
- 12 Quattro
- 13 Taco love bros
- 14 Hey Lady Diner
- 15 Livemore Deli
- 16 Berlin Bangers
- 17 Yummify
- 18 Federal Doma Cafe
- 19 No Bones
- 20 Kelp Restaurant
- 21 Dinner Is Served
- 22 Mr Maurice
- 23 Shoza Gyoza
- 24 Thai Marquee
- 25 Matcha Man
- 26 The Smoking Camel
- 27 A Chef's Pocket
- 28 North Byron Hotel
- 29 Natural Ice-cream Australia
- 30 Bombay to Byron
- 31 Harvest Newrybar
- 32 Brunos
- 33 Yulli's Byron Bay
- 34 Nimbin Valley Dairy
- 35 OMG! Donuts Byron

- 36 Wide Open Road Caravan
- 37 Flossy Byron Bay
- 38 Blue Arrow Coffee Roasters
- 39 Ayusa Tea
- 40 Sourdough Crumpet Co
- 41 Cheeses Loves You & Byron Bay Crackers
- 42 Edie and Bill up-cycled earring workshop
- 43 Art with nunj
- 44-45 Inspired Wardrobe
- 46-47 THE APRON HUT
- 48-49 Crystal Rose Byron Bay
- 50 Playing with Fire Native Foods Pty Ltd
- 51 Derks Eyewear
- 52 Clay and More
- 53 Global Princess
- 54 Pyewacket's Traditional
- 55 AZTECA Margarita
- 56 Jayen Perkal Jewellery design
- 57 Lambruk Pantry and Dhezi Deli
- 58-59 Eco Food Boards
- 60-61 Wendy's Love Cotton
- 62 Sun and Earth
- 63 The Knicker Parlour
- 64 The Ugly Dumpling Dep Pty Ltd
- 65 Val Smith Art
- 66 Bohemian Dreams Designs
- 67 Ebs tropical sno
- 68 Hiatus Beers Pty Ltd
- 69 Ella Mac Designs
- 70 eco wrap Byron Bay
- 71 Honey Hunt
- 72 Wire & Mud, Leaves & Grass
- 73 Byron Bay Jams
- 75 Faya Collective
- 76 Bask & Co

- 78 Thanks Darl
- 79 goodMix
- 81 Grumpy's Ginger Beer
- 82 Sobah Beverages
- 83 Twins Pantry in Byron
- 84 Flavourista
- 85 3Geese
- 86 Buzz Byron Bay
- 87 Kids Excitement Gazebo
- 88 Elodie Collections
- 89 The Big Salami
- 90 Dr Chill
- 91 Clever Dick Juicer
- 92 Pimp My Salad
- 93 Dundon's Jerky Co.
- 94 Dr CHAI
- 95 Byron Snack Factory
- 96 Uki Ginger co.
- 97 Bunny Chow Down
- 99 Aphroditea Wellness Teas
- 100 Wraptinbyron
- 101 Gondwana Macadamias
- 102-103 Baistyle Designs
- 104 Tamsin Smyth Design
- 105 Rainbow Earthlings
- 107 Line 17 Gourmet Salts & Gift
- 108 Flora Foods
- 109 The Pain Point
- 130 Benilato

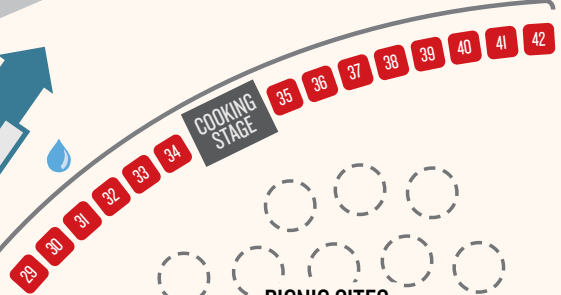
WATER REFILL - BYO BOTTLE

FREE SAMPLES

MOLLER PAVILLION BUNDJALUNG WEAVING

KID'S ACTIVITIES

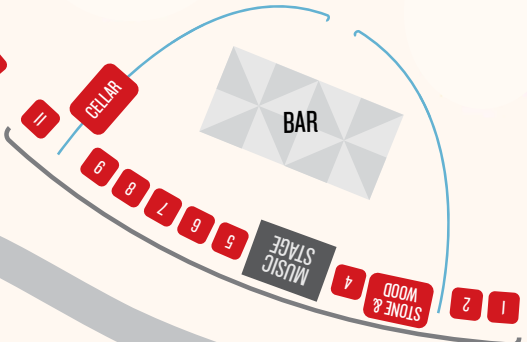
- 43 65 87 109
- 44 66 88
- 45 67 89
- 46 68 90
- 47 69 91
- 48 70 92
- 49 71 93
- 50 72 94 116
- 51 73 95 117
- 52 74 96
- 53 75 97 119
- 54 76 98
- 55 77 99
- 56 78 100
- 57 79 101
- 58 80 102
- 59 81 103
- 60 82 104
- 61 83 105
- 62 84 106
- 63 85 107
- 64 86 98 101 130



TICKETS: \$5 AT THE GATE (CHILDREN FREE)
BRING: A KEEP CUP, A PICNIC RUG (OR HIRE ONE), YOUR WATER BOTTLE (FILTERED WATER ONSITE) AND A GOOD APPETITE!

@SAMPLEFOODEVENTS
 SAMPLE FOOD EVENTS
 @SAMPLENSW

ATM



Unfortunately, due to health and safety regulations, dogs are not allowed on site.

EMERGENCY ASSEMBLY POINT
 CNR BYRON ST & MARKET ST

AFTER PARTY AT THE BOWO
 live music, drinks and food from 4pm onwards - turn left out of market st on the egress.

FREE PARKING >

DISABLED PARKING



SAMPLE BAR

Our designated bar area features Stone & Wood Beer, Little Dragon Ginger Beer, The Cellar Wine Bar & Rosé Blending Workshops, Frank's Cider and Byron-based Honey Meadery, Aurum Mead launching their range this month all set amid our local musicians' stage.



Winding Road Distilling Co.

Apple Pie cocktail, Passionfruit Mojito
Gin, Raspberry, Lime and Mint smash

Brookie's

Brookie's Gin & Tonic,
Brookie's slow gin & watermelon,
Mac Espresso Martini

Lord Byron Distillery

Pina Colada,
Gin & Grapefruit soda
Rum & Ginger ale

*Menus subject to change with seasonal variations.

GUEST CHEF



Ben Pollard

Guest chef / Food judge

Ben Pollard, Group Head Chef for Trader House will be a special Sample Food Festival Guest Chef this year! Ben began his career in the Northern Rivers, working under Tippy Heng and alongside Ben and Belinda Kirkwood at Dish Restaurant in Byron Bay.

Cutting his teeth as an apprentice at Rockpool Sydney in the early 2000s, Ben honed his skills as both chef and manager under Neil Perry through a career with the Rockpool Group that spans a collective 13 years.

Ben currently oversees the operations of the following venues in Melbourne: Supernormal, Cutler & Co, Marion, Builders Arms Hotel, Morning Market, Gimlet at Cavendish House, Apollo inn, Cumulus inc., Handmade Events and soon to be opening in 2024, Supernormal in Brisbane!

With his extensive culinary experience plus local connections, we have appointed Ben as one of our judges of the best restaurant tasting plates at the festival this year. We can't wait to see (and try) his top picks!

COOKOFF CHEFS

Catch some of the Northern Rivers very best chefs cook off against one another on the Sample cooking stage. Each pair of chefs will be given identical boxes of the very best local and unique ingredients and challenged to create something unique and inspired as they battle it out live onstage.

Jason Saxby

Raes on Wategos

Ally Waddell

Frida's Field

Joachim Borenius

The Smoking Camel

Jordan Staniford

Forest by Crystalbrook

Diana Desensi

Pixie

Matt Kemp

Beach Hotel

COOKING STAGE

9-9.45am

COOKING DEMO

Francisco Smoje

10.15am-11am

COOK OFF

Matt Kemp vs Diana Desensi

11.30am-12.30pm

Distilleries Cocktail Making Masterclass

11.30am Winding Road Distillery

11.50am Lord Byron Distillery

12.10pm Aurum Mead

12.45pm-1.15pm

Best Dishes - Golden Fork announcement

1.30pm-2.15pm

COOK OFF - Bush foods

Jason Saxby vs Joachim Borenius

2.45pm-3.30pm

COOK OFF

Ally Waddell vs Jordan Staniford

sample FOOD EVENTS

AFTER PARTY

Roll down the hill to The Bowlo on Saturday 2nd September

For live music, drinks & food from 4pm

The Bowlo will be open from midday, with the Bowlo Kitchen serving lunch and dinner as usual.



SAMPLE 2023 CHEFS



Jason Saxby

Jason Saxby

Jason Saxby is Executive Chef of Raes on Wategos, Australia's iconic boutique hotel set on the beachfront at Byron Bay. His casual, elegant menus are built from seasonal, local, sustainable produce, highlighting native ingredients and ethically sourced seafood and have earned Raes Dining Room numerous accolades including "Hottest Regional Restaurant" in The Australian Hottest 50 in 2019 and a coveted Chef's Hat in the Sydney Morning Herald Good Food Guide 2023.



Joachim Borenius

Joachim Borenius

Originally hailing from the popular Swedish tourist town Falsterbo, Joachim Borenius has worked high profile jobs in New York such as Chef de partie under Thomas Keller in Per se, a three Michelin star restaurant and in Australia working in the now closed Marque under renowned chef Mark Best and Mjolner in Sydney, where he earned the nickname 'The Viking chef'. In 2022 Borenius made the seachange to Byron Bay where he successfully launched Light Years Asian Diner in Jonson Lane, before heading over to the Light Years group's latest, The Smoking Camel.



Alastair Waddell

Alastair Waddell

Born in Glasgow, Chef Alastair Waddell, 'Ally', is a three-time winner of The Australian Good Food Guide's one hat award. Ally has lived in the Byron Bay region since 2017, where he has forged strong connections with many local growers and producers and leads the Frida's Field kitchen. Ally's menus showcase his classical training and deft skills in creating delicious, produce-driven cuisine using seasonal crops grown at Frida's Field eco-farm and by other local producers.

SAMPLE 2023 CHEFS



Diana Desensi

Diana Desensi

As Head Chef of Pixie Byron Bay, Diana combines Australian and Italian flavours to create dishes that are at once familiar and reminiscent of the Adriatic coast. Growing up in Melbourne, Diana attributes cooking with her grandfather from the age of 3 and her Italian heritage as the reason she turned to the hospitality industry. After enriching experiences at the likes of Cargo, Grossi Fiorentino, Pt Leo Estate and Montalto, Diana made the move to Byron Bay in 2022 to join the team at Pixie Food & Wine.



Kelp Restaurant Ballina is a contemporary seafood based restaurant, that draws inspiration from the distinct flavors of Asia, Latin America, and the Mediterranean.

Our focus lies squarely on sourcing the freshest local produce and ingredients possible, complemented by boutique draft beers, handcrafted cocktails, and a well-sourced selection of Australian and international wines.

175 River Street Ballina NSW 2478

02 66 866 828

info@kelprestaurant.au

@kelprestaurantballina

www.kelprestaurant.au

The space has a friendly casual atmosphere, lending itself perfectly for social dining. The team at Kelp emphasises on quality of both food and beverage, along with warm and hospitable service.



Find us at site number 20 @ Sample Food Festival



Proudly presented by



FRANK'S
A TASMANIAN CIDER STORY



BLUE BAY GOURMET
Purveyors of fine food



The Fabulous Ladies'
WINEMAKERS



BYRON BAY
byronbay.com



Sample Food Festival

respectfully acknowledges the traditional custodians of this land,
The Bundjalung Nation and pays respect to the elders,
past, present and emerging.
Sovereignty was never ceded.

