

fritter

FOOD • WINE • MUSIC • FESTIVAL
WHANGAREI

PROGRAMME

MC – Aaron Beard

11:00am Thelonious Punk (Fritter Stage)

11:40am Wicked Games (Vino Stage)

12:20pm Co Lab (Fritter Stage)

1:10pm Juice on the Loose (Vino Stage)

2:10pm Kurfew (Fritter Stage)

3:10pm dDub (Vino Stage)

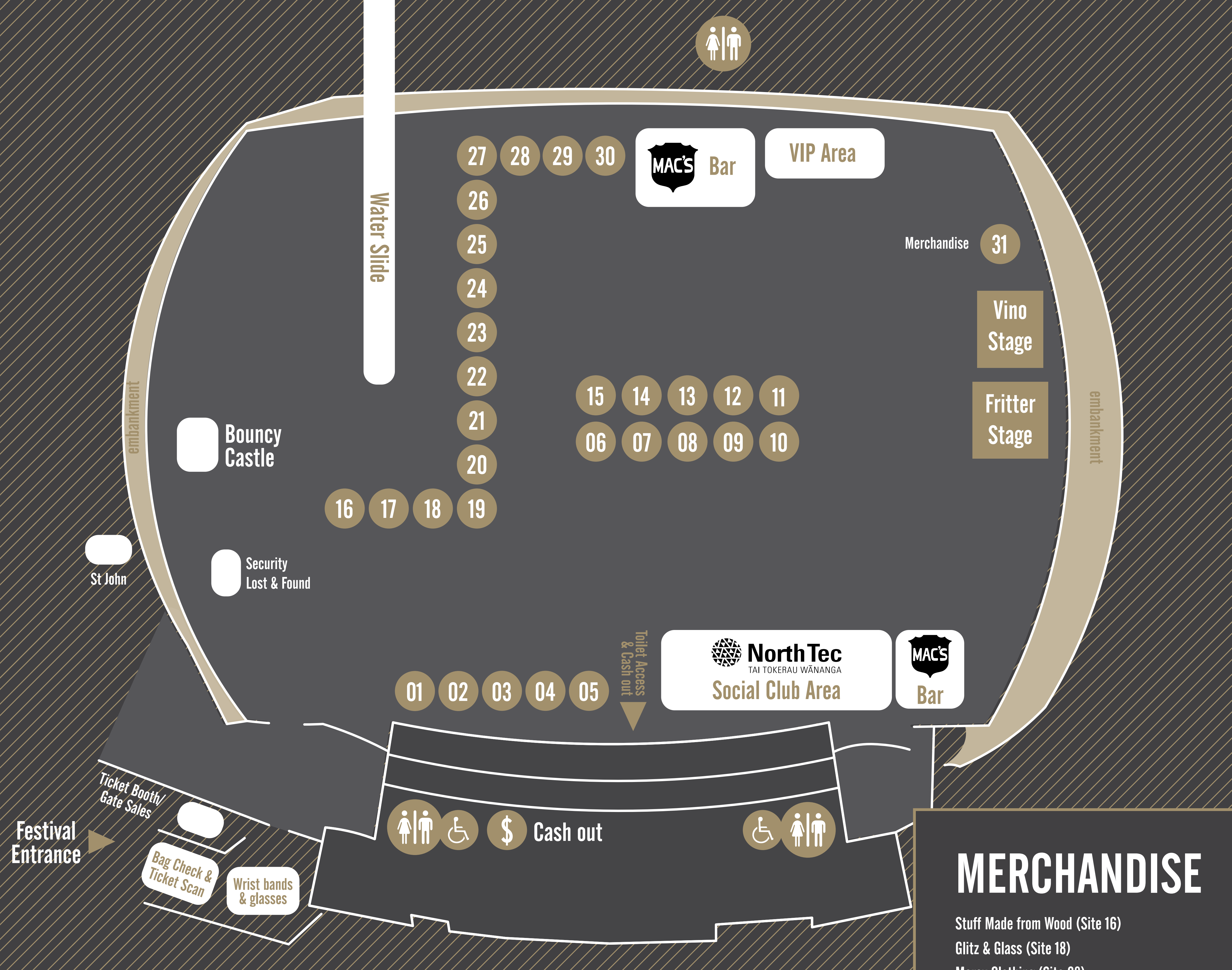
4:40pm Ladi6 (Fritter Stage)

5:30pm Best Fritter Trophy and
New World People's Choice Award

5:45pm Kora (Fritter Stage)

7:00pm Festival Closes

11.00am - 5.30pm Free waterslide & Bouncy Castle



TO DRINK

Killer Prawn (Site 01)

Sangria

Karikari Estate (Site 02)

Toa Iti 2008
Calypso Rose 2013
Calypso Pinot Noir 2011
Syrah 2012
Calypso Pinot Gris 2011
Calypso Chardonnay 2012,

The Coffee Van (Site 04)

Espresso Coffee, Tea, Hot Chocolate.

Okahu Estate (Site 08)

OKAHU Wines
Sparkling Rose 2009
Merlot/Cabernet 2006
Pinotage 2007
Syrah 2010
Chambourcin 2007
Desserte

SHIPWRECK BAY Wines

GSV 2013
Gewürztraminer /Semillon / Viognier
PCM 2009
Pinotage / Cabernet Franc/ Merlot

Pukeko Vineyard (Site 10)

Syrah 2012
Rose (chambourcin grapes) 2013
Chambourcin 2012
Rose (syrah grapes) 2011
Pinot Gris 2013

Cottle Hill Winery (Site 11)

Chambourcin 2012
Syrah 2012
Pheasants Walk - non vintage
Sailors Sky Rose - non vintage
Bay Breeze - non vintage
Sauvignon Blanc 2013
Pinot Gris 2012
Chardonnay 2011

Fat Pig Vineyard (Site 13)

Rose 2013
Syrah 2012
Pinot gris 2013
Sauvignon Blanc 2013
Char-boat-nay 2012 (sweet chardonnay)
Byrne Viognier 2013

Ake Ake Vineyard (Site 20)

Sauvignon Blanc 2013
Chardonnay 2012
Pinot Gris 2013
Gewürztraminer 2013
Vin Du Soleil Rose 2011
La Douce 2013 (The sweet one)
Syrah Pinotage 2012
Chambourcin 2012
Cabernet Merlot 2010
Syrah 2012
Port

Marsden Estate Winery & Restaurant (Site 22)

Cavalli (Red Blend) 2011
Syrah 2011
Port
Chambourcin 2012
Pinot Gris 2013
Black Rocks Chardonnay 2012
Viognier 2012
Sauvignon Blanc 2013
Late Harvest Muscat (TBC)

Longview Wine Estate (Site 24)

Gumdiggers Port (Fortified)
Unoaked Chardonnay 2011
Barrique Chardonnay 2012
White Diamond 2013
Chardonnay Gewurz 2012
Malbec-Merlot 2012
Sparkling Apple & Feijoa Wine

Sailfish Cove Wines Ltd (Site 29)

Merlot
Chambourcin
Cab Merlot
Shiraz
Chardonnay
Riesling
Pinot Gris
Cabernats

Mac's Bar Absolute Caterers

Isaacs Apple Cider
Maos Gold
Steinlager Premium Light
Soft Drinks, Pumps Water, Orange Juice

Hot 'n' Juicy (Site 06)

Citrus Dream
Berry Nice
Classic Banana
Green Tea Frappe with cream
Bottled water

Wine can only be served by the glass. Bottle sales can be picked up on departure at Gate B. Bars close at 6.30pm. Maximum of 4 drinks per serve.

TO EAT

Killer Prawn (Site 01)

Fritters: Curry prawn fritters with Indian spice tomato chutney.

Other: Prawn and onion pakoras with tamarind dipping sauce OR Garlic prawn kebabs with garlic/smoked paprika aioli.

Nectar Café (Site 03)

Fritters: Corn, zucchini, smoked paprika and cheddar cheese fritter (gf available on request) OR Mussel and tuatua fritter with kumara, fresh coriander and lime. Nectar sweet chilli and sour cream available (gf, d).

Other: Pad Thai salad, served with quinoa noodles, crisp capsicum, toasted cashews and spring onion, tossed in a fresh ginger, peanut, lime and coriander dressing (gf, vegan, d).

Sweet: Double dark chocolate brownie (gf, v) OR White chocolate and berry friands (gf, v).

TopSail (Site 05)

Fritters: 2013 Peoples Choice winner returns. Wild Fiordland venison minced and mixed with herbs and spices, rolled and pressed in fresh rosemary focaccia crumbs, grilled and served with The Lanky Chefs savoury tamarillo sauce OR The ingredients of a fish fritter restructured and presented as a slice of Northland hapuka, quickly grilled and served on a thin pizza base with The Lanky Chefs spicy tomato relish, scattered with fresh herbs.

Other: Roasted pumpkin served on a thin pizza base with The Lanky Chefs spicy tomato relish scattered with fresh herbs (vegan).

The Café Helena Bay Hill (Site 07)

Fritters: The Italian a mushroom risotto fritter, infused with parmesan cheese & tarragon, served with a smoked tomato dip (gf, v) OR The Mexican a fiery combination of re-fried beans, angus beef mince and chilli, served with house made guacamole.

Other: Pita pocket filled with New Zealand lamb gyros, spiced cabbage and house smoked garlic aioli OR Sausage & kraut – a German-style bratwurst with sauerkraut, mustard & a bread roll.

Sweet: German cake selection and sweets.

La Familia (Site 09)

Fritters: Apple fritter with vanilla bean ice cream & La Familia manuka syrup.

Sweet: Walnut Brownie OR Coconut Macaroon OR pastries.

Café Jerusalem (Site 12)

Fritters: Levivot – a spicy veggie fritter with potato, pumpkin, kumara, coriander and herbs.

Other: Metuvlun – chicken breast and onions marinated in a special blend of spices.

Real Good Brownies (Site 14)

Sweet: Up to 8 different flavours of brownie in both dark and white chocolate.

First Fruits Kerikeri (Site 15)

Sweet: Blueberries and Ice cream.

Choice Blocks (Site 17)

Other: Seasonal artisan fruit iceblocks – including: fig, greek yoghurt and tahi honey, strawberry and coconut swirl, pear and ginger, peach tea, banoffee (fair trade banana, cream, and caramel, rolled in malt biscuit crumbs), Tino Rangatiratanga blocks (strawberry and coconut with dark chocolate dip).

Red Pizzeria (Site 19)

Fritters: Mussel fritter with fresh watercress & lemon garlic aoli in a fresh ciabatta bun OR Marinated apple cider beef fritter with Italian sausage, bacon, smokey sauce and mozzarella cheese – topped with dash of onion marmalade (gf).

Other: Steamed whole shell NZ green-lipped mussels served with your choice of sauces – Italian tomato with fresh herbs & bacon/Malaysian green curry /Pacific coconut & sweet chilli OR Red Pizzeria signature 'Metre-long' pizza with assorted seafood/chicken/meat toppings – buy by the slice! (v)

The Apprentice, NorthTec (Site 19)

Fritters: Mussel fritter with sour cream and chilli jam (gf).

Other: BBQ beef rump with horseradish mayonnaise and mesclun leaves served in a pita pocket.

Absolute Caterers (Site 23)

Fritters: Red onion and prawn bhaji prepared in a fennel batter with a capsicum sauce OR Pina colada fritter pineapple, coconut and rum (v) OR Spiced potato fritter with a homemade mango and chilli chutney (v).

Flavours Catering (Site 25)

Fritters: Calamari fritter with herb/lemon mayonnaise and bread.

Other: Portugese spiced peri peri chicken kebabs and sauce OR Corn chips with Spanish tomato salsa and sour cream - all gf except bread, all d except sour cream.

Café Divine (Site 26)

Fritters: Vegetable fritter with cabbage, onion, carrot, cumin powder and pea flour (v, gf).

Other: Kebabs OR curry OR samosas.

Nomad (Site 27)

Fritters: Nomads slow cooked moroccan lamb fritter.

Other: Persian dates stuffed with feta and wrapped in streaky bacon.

Sweet: Various turkish treats.

Bank St Social Club (Site 30)

Fritters: Crispy duck and spring onion fritter with Korean BBQ mayo OR Apple fritter with rhubarb crumble top and ice cream (v).

Other: Buffalo wings and blue cheese OR Croque-monsieur OR Seafood chowder with fry bread.

v = vegetarian gf = gluten free

vegan = vegan d = dairy free