

ORD
VALLEY
Events
PRESENTS

TASTE OF THE KIMBERLEY

SIZZLEFEST SAUSAGE CHAMPIONSHIP

Friday 30th August 2024
Kununurra Picture Gardens

Part of FEASTival





SIZZLEFEST SAUSAGE CHAMPIONSHIP

The centrepiece of the FEASTival will be a Sizzlefest Sausage Championship, held during the event on Friday 30th August.

Competitors will be tasked with creating a sausage that captures the spirit of the Kimberley through their unique, regionally inspired flavour combinations.

Master Butcher Murray Salter of Tenderspot Butcher will host workshops, teaching registered teams how to create the best sausage in town. At the event, competitors will BBQ their creations, and the audience will have the opportunity to sample and vote on their favourite flavour.

THE PRIZES

Crowd Voted Favourite

\$2,000 Cash Prize and your winning flavour combination will be featured at Tenderspot for a month following the event!

Best Kimberley Flavour

\$500 Tenderspot Kununurra Voucher

HOW IT WORKS

Teams of up to 6 people can register to join the competition.

Once your team is registered (make sure you have a team name!), you will receive a Guru's Guide from Kununurra's own Murray Salter, including all the tips and tricks you'll need to create your best Kimberley Sausage.

Each team will be required to have at least 2 people attend a 30 minute workshop between 4pm & 7pm on Tuesday 27th or Wednesday 28th August where you will create your sausage masterpiece.

On Friday 30th August, bring your entire team to Kununurra Picture Gardens, where you will BBQ your creation and provide samples to the audience, who will vote on the best sausage in town!

ENTRY FEE

\$150 + GST per team, invoiced on successful entry.



THE WORKSHOP

- At least 2 people (4 maximum) from each team must attend a sausage-making workshop at Tenderspot in Kununurra.
- Each workshop will run for approximately 30min
- Workshop to be conducted between 4pm and 7pm on Tuesday 27th August & Wednesday 28th August
- Ord Valley Events will work with each team to schedule a time.

WHAT'S PROVIDED (as part of the entry fee)

- 10kg of base 'Kimberley' protein, the options are:
 - Beef
 - Crocodile
 - Camel
- Trim and casings
- All equipment required to make the sausages
- Refrigeration of the final product and transport to the event

WHAT YOU'LL NEED TO BRING

Teams are to bring their own 'flavour' (spices, fresh ingredients etc.); get together with your team to develop the best flavour combination to earn the 'Master of the Sausage' bragging rights!

ON THE DAY!

Teams cook their sausage created at the workshop in front of the crowd at the FEASTival!

The audience will have the opportunity to sample and vote on their favourite flavour. Do your best to win the crowd over!

WHAT'S PROVIDED

- 3m x 3m shaded cooking area
- 2 x 1.8m trestle tables with table cloths

WHAT YOU'LL NEED TO BRING

- Bring your own BBQ
- All cooking equipment, including oils and utensils
- Knife and chopping board to slice the sausages for sampling
- Esky & Ice
- Serving platter

WHEN YOU'LL NEED TO BRING IT

Teams must be set up and ready to go by 2pm on Friday 18th
Access to the site will be from 7am

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