



Wildfoods festival

HOKITIKA, NZ

ENTERTAINMENT

SATURDAY 10 MARCH 2018

MAIN STAGE

sponsored by:

10.00am	Hokitika District & Country Music Club
10.50am	Dee May & the Saints
11.45am	Mihi & Karakia - Te Rua Mason Welcome - Mayor Bruce Smith
Noon	Ngati Waewae Kapahaka RNZAF Black Falcons - overhead
12.15pm	NZ Army Band
1.10pm	The Slacks
2.00pm	Feral Fashion Parade & Prizes
2.45pm	The River Jesters
3.30pm	Stallholder Prizes
3.40pm	Dee May & the Saints
4.20pm	MY BABY
5.00pm	Sons of Zion
5.30pm	Festival Close

DEMO ZONE

sponsored by:

10.10am	The Vagabond Chefs
11.10am	Sam Foster
12.10pm	Mark Southon
1.10pm	Carol Bungard
2.10pm	Mark Southon
3.10pm	Carol Bungard

HOMEGROWN TALENT

10.00am	Westland Brass
11.15am	Nekta
12.15pm	Cool Little Band
1.15pm	The Kokatahi Band
2.15pm	'New Orleans Group' NZ Army Band
3.15pm	Laura Sonneveldt
4.15pm	Cool Little Band

KIDS CORNER 10AM-1PM

- Balloon Twister
- Face Painter
- Big Bubbles
- Bouncy Castle

WILD ACTION

- Air New Zealand Whirl-Win
- The Rock FM
- Feral Fashion Hut - Fashion Entries
- Feral Photo Booth

WILD WARM UP

8-10PM FRIDAY 9 MARCH 2018

Band on the Beach: "Nekta"

WILDFOODS AFTER PARTY

7.30PM - 12.30AM SAT 10 MAR 18

7.30pm	GATES OPEN
7.30pm	New Zealand Army Band
8.20pm	The Slacks
9.20pm	MY BABY
10.20pm	The River Jesters
11.10pm	Sons of Zion

1.	Wild Waffles	Freshly cooked waffles with blackberry sauce and fresh Cream
2.	Wild Meat Kebabs and Wild Drinks	Wild Meat Kebabs with Rabbit, Wallaby, Fallow Deer, Pork, Goat and Wild Feijoa and Ginger Drinks
3.	Soroptimists Whitebait	Whitebait Patties with fresh buttered bread and lemon
4.	Off the Pig's Back	Wild West Coast Best Bacon Butties
5.	The Hokitika Bush Kitchen	The Best West Coast Wild Boar Tacos
6.	Great Barrier Island Outdoor Catering	Baby Octopus and Chicken Claws
7.	Tom's Chimney Cake	Fried bread, Hotdogs and a variety of Sweet Paties
8.	Tiki Town -Burrito Magic	California Burritos with an Aotearao infusion, slow cooked Horopito, chipotle wild pork, flamed grilled Venison, Goat and Hare
9.	Tiki Town - Gourmet Hangi Kitchen	Maori, Polynesian, and Kiwi Street Food. Paua fettuccine Crayfish sliders with creamy kina sauce.
10.	Tiki Town - Poffertjes People & Chilato	Mini Dutch Pancakes with Real Fruit Ice-Cream & Coffee
11.	Fair Dinkum Aussie Tucker	Kangaroo bites, Locusts and Fruit Flavoured Alcoholic Drinks
12.	The Vagabond Chefs	Orient-encrusted, crisped and spiced, or slow, smooth and distinctly southern - Big World Flavours
13.	Jed's Moonshine	Jed's Famous Moonshine - Shots by Drench Gun!
14.	Boris Tales	Curly Potato Tails with sauces to get your snout into.
15.	Kung Fu Dumplings	Authentic Kathmandu Momo Dumplings served with Exotic Mouth Watering Sauces
16.	Mountain Oysters	Mountain Oysters and Huhu Grubs
17.	Nyama	South African cured air-dried meats - ostrich, biltong, and sausage
18.	Liam's Hungarian Langos	Hungarian style fried bread served a mouth-watering array of Toppings
19.	Flavours of Europe	Yummy potato cake with all the Toppings
20.	Olle Bolle	Dutch donuts, Coffee and Hot Chocolate
21.	Wild Foods Pasifika	Raw Fish, Pineapple - KOKODA, Pineapple - Vadrasola, Coconut - Nui, and Fish Heads
22.	Fijian Kava	A Taste of the Islands - Fijian Kava
23.	Fritz's Wieners	NZ's favourite German Bratwursts served in a baguette with onion, Sauerkraut and condiments
24.	The Whole Hog	Pigs Nipples on skewers, Pulled Pork Portine, a loaded Pork Burger, triple Cooked Po-Tatas with sour cream and sweet chilli
25.	Toro Churros	Traditional Spanish Delights - Churros
26/ 27.	The Miners Shack	Experience Kiwi Heritage with Bush Tea and Colonial Scones
28.	Traditional Maori Hangi	Traditional pit cooked Hangi Food or 'Kai' infused with a mouth-watering smoky, earthy fragrance.
29.	The Snail Café	Snails in Garlic Butter with geranium garnish, Biscuits with snail Sauce and pickles, Tea and Coffee.
30.	Canterbury Candy Floss	Candyfloss on a stick, popcorn in a bag and beverages.
31.	West Coast Soft Serve	Soft Serve Ice-Cream
32.	Mussel Power for WCRDA	Muscle on in and try WCRDA's Hairy Mussels
33.	Cooking is a Buzz	BBQ Pork Belly, Pulled Port Tacos and Sour Honey Shots
34.	Chicken Souvlaki	Spicy Chicken Chicks with sauces to go WILD over.
35.	Research @ Wildfoods	Answer a question about Insect Eating Dr Rosemaire Neuinger & Dr Damien Mather
36.	Hoki Hocki Huhu Grubs	Huhu Grubs - Barbequed, and LIVE out of the Log
37.	Three Little Birds Coffee Cart	Satisfy that Coffee Crave with a superb hot beverage
38.	Barrytown School	Tasty Albacore Tuna caught locally and kindly donated by Westfleet
39.	Paella Pan	Spanish Paella's mixed seafood and meat with Vegan and Vegetarian options
40.	Smoke n Barrel	Slow smoked meats, beef, pork, lamb, ribs and cheeks served in Baps, Wraps and Salads
41.	Chatham Island Gourmet Seafood	Gourmet Paua, Kina shots, whitebait, Mussels & seagull eggs
42.	Doner Cult	Eat Wild! Wild in Taste!