

FREE
event

TICKETS
ESSENTIAL



global
BEATS
&
eats

Presented by LiveLighter

DAN SULTAN
KIM CHURCHILL
PHOENIX KING
MAMBO CHIC

SATURDAY 9 APRIL 2016

4pm-9pm Liddell Park, Girrawheen

BAG CHECKS UPON ENTRY  



EVENT PROGRAM

LIVELIGHTER


healthway

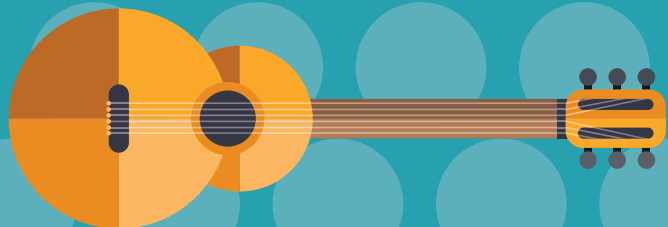

lotterywest
supported


NOVA 93.7


Times
Community

Activities

4pm - 8.30pm	Your Move Wanneroo
4pm - 8.30pm	Face Painting
4pm - 8.30pm	Photobooth
4pm - 8.30pm	Bouncy Castle
4pm - 8.30pm	Game Vault
4pm - 8.30pm	Imagination Playground
4pm - 8.30pm	Drum Making Craft Workshop
4pm - 7pm	Wasamba Drumming Workshop



Set Times



4pm - 4.30pm	Mambo Chic
5pm - 5.30pm	Phoenix King
6pm - 7pm	Kim Churchill
7.30pm - 9pm	Dan Sultan

Roving Performers

4.30pm - 5pm	Fanfarra Samba Dancers
4.45pm - 5pm	Chinese Lion Dancers
5.30pm - 6pm	Hula Magic
5.30pm - 5.45pm	Chinese Lion Dancers
7pm - 7.30pm	Wasamba



TEMPLETON CRES

NORTH

STAGE

global
BEATS &
eats
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ACTIVITIES

+

FOOD+DRINK

FOOD+DRINK

ATM
WATER

TOILETS

TOILETS

ENTRY



SHUTTLE
BUS
STOP



PARKING

WANNEROO ROAD

LIDDELL ST

BEACH

ROAD

Food + Drink

- Baguette Me Not - Franco Vietnamese
- Big El's Nino - Mexican
- El Asador - Argentinian
- Gladiator Wood Fired Pizza - Italian
- Grilled to the Mac - North American
- Guru Bites - Indian
- Lady Latte - Coffee
- La Fuente - Chilean
- Marcelita's Empanadas - Columbian
- McCoffee - Coffee
- Meast - Middle Eastern
- Mojito Cantina - Mexican
- Pepper Steak Tree - South African
- Perfect Poffertjes - Dutch
- Sabor Latino - Latin
- Satay on charcoal - Malaysian
- Soul Provider - South American
- The Hummus Club - Middle Eastern
- Zest Ice-cream - Ice-cream and drinks



A multicultural salad with some juicy, lean meat.

'ROO-SONI' SALAD

Preparation time: 10 minutes

Cooking time: 45 minutes

Serves: 4

Ingredients

- ▲ olive or canola oil spray
- ▲ 1 punnet cherry tomatoes (250g), halved
- ▲ 2 red capsicum, seeded cut into 2cm dice
- ▲ 500ml salt-reduced chicken stock
- ▲ 1 large red onion, diced
- ▲ 1 cup risoni (rice-shaped pasta)
- ▲ 2 cloves garlic, crushed
- ▲ freshly ground black pepper, to taste
- ▲ 2 teaspoons paprika
- ▲ 2 teaspoons ground cumin
- ▲ 1 teaspoon cayenne pepper
- ▲ 400g kangaroo steak or fillets
- ▲ 1 lebanese cucumber (150g), cut into small dice
- ▲ 1 bag rocket or baby spinach leaves (150g)

Method

Preheat oven to 220°C (200°C fan forced). Place tomatoes and capsicum in a single layer on an oven tray lined with non-stick baking paper, roast for 20-25 minutes and set aside. Meanwhile heat chicken stock in a covered, medium-sized saucepan. Spray a large non-stick frypan with oil and place on high heat; cook onion for 2 minutes until softened, stirring often. Add garlic, risoni and pepper and cook for 1 minute. Pour risoni mixture into hot stock, stir well and simmer, covered for 15 minutes or until all liquid is absorbed and pasta is tender. Remove from heat to cool thoroughly; stir through cucumber and rocket just prior to serving. Preheat chargrill or barbecue grill. Place paprika, cumin, and cayenne into a zip-lock bag and shake to combine. Add kangaroo pieces to the bag, turning to coat each side in spice mix. Cook kangaroo on hot grill on one side for 3-4 minutes until juices are visible on the meat surface. Turn and repeat on remaining sides until cooked medium or to your liking. Remove to a plate, cover and allow meat to rest for 5 minutes before slicing thinly. To serve, divide risoni salad between plates and top with kangaroo slices, roasted tomato and capsicum. Serve immediately.

Variation Replace kangaroo with lean beef steak.



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FREE
ENTRY



MUSIC



FOOD



ACTIVITIES



FAMILY
FRIENDLY



EASY
ACCESS