EASTER @ DART
Kicking off Saturday night with our Hilariously Funny Family Fun Night! The Red Faces of Dartmouth Pub.
Major cash Prizes to be won!
Make em laugh with the most Entertaining and Extraordinary Act. Sing a Song, Dance, Recite a Poem, Tell a Joke, Perform a Skit, anything to make the crowd laugh! Sections for Best Junior (U17) Best Adult and Best Group—Major Prize is a 7 day Thailand Accommodation voucher—Hosted by Sharyn Bilston.
Enter now by sending us a message to our facebook page with the name of your act, your name, any booking requirements (backing tracks etc..) and a contact number.

Easter Sunday from 9am
Produce and Craft Market Stalls, Bean for a Chat Coffee Van, Jumping Castle, Clowns, Face painting, Colouring Competition, Easter Egg hunt, Easter bike and bonnet parade, BYO Lego display (Easter theme), BBQ Lunch (Proudly sponsored by Mitta Valley Beef), Grand opening of Dartmouth Produce to Plate Café, Pony Rides and much more.

From 2pm Gumboot and Egg Throwing, Sack Races, Mini golf and Bocce, Prizes Galore! Live Music on the Deck from 5pm.

Call Aaron on 0487406037 for more information.
Mitta Valley Autumn Harvest Shindig
Friday, & Saturday 12th & 13th May

Friday
Fine dining night, starts 7 pm in Produce to Plate Cafe, Dartmouth Featuring local produce including trout, venison, pork, chicken and locally grown vegetables

Saturday Lunch
Celebrate Autumn Festival Vegetables
Anything Pumpkin Cooking Competition
Best scones, cake, soup, main course using pumpkin, pizza, sweet pumpkin pie or cheese cake.
Bring a large enough serve to feed 6 people and share with crowd. $5 per entry
Largest pumpkin, largest Zucchini Competition, Most Unusual pumpkin or Zucchini
Local produce and crafts for sale

Saturday Night
Autumn Festival Shindig featuring Mitta Valley Beef Ribs with Hickory sauce, grilled corn, Zucchini and baked potatoes, Bread and butter pudding in the camp oven.$25
‘Boot Scootin’ in the town centre- come and learn how to do it with Sharon Bilston
Best Dressed Hillbilly Competition

Mitta Valley Beef - Grass Fed
Hereford
HGP Free / EU Accredited
Delivered fresh to your door
1/4 side or 50 kg beef $16/ kg $800-
1/2 side or 100 kg beef $15-/ kg $1500-
Full 200kg beef $15/ kg $2800-
All orders must be paid for in advance
Contact Robyn 02 60724233 for details
Locally bred/ Local Butcher
MONSTER WOOD RAFFLES

Bring the family and friends along for a fun filled day

10am to 2pm

TAKE A WANDER THROUGH THE MANY STALLS SET UP IN FRONT OF THE SCHOOL

TRY YOUR LUCK ON THE SPINNING WHEEL

GIFT VOUCHERS

TRAYS OF MEAT

TRAILER LOADS OF WOOD

LAST SPIN IS A MAJOR WIN!

CALL BY THE CAKE STALL FOR SOME HOME BAKED TREATS AND GRAB A CAPPUCCINO OR LATTÉ FROM THE COFFEE VAN

FACE PAINTING

LUCKY JAR DIPS

SHOW BAGS

SLUSHIES

AND MUCH, MUCH MORE.

FOOD AND DRINKS AVAILABLE ALL DAY

HOT CHIPS

SAUSAGES IN BREAD

HAMBURGERS

HOT DOGS

FAMOUS CURLY WURLY POTATOES

HORSE RIDES
Working Bees for 2017
Mostly Every third Sunday of the Month
9th April
21st May
18th June
16th July

Green Waste Site
Is for Green Waste only
Please don’t put non-organic garden & tree materials, at this site
Wooden Cupboards doors etc are not Green Waste

Updated Website
We have been working on the dartmouth.net.au website which will go live in the next few weeks. The old website is very out of date and very difficult to work with. We are excited with the new format and you will be able to pay your membership online as well as buy products that are available including entry into competitions

Autumn Harvest Festival
Fine Dining Menu Friday 12th May
Dartmouth Produce to Plate Cafe

ENTRÉE
Smoked trout tartare w/ comfit of baby fennel or Poached Chicken Salad

MAIN
Venison with baby beets and celeriac puree, raspberry infused jus and goats cheese
Or Pork Belly with Master Stock, heirloom carrots, green beans and hassle back potatoes

DESSERT
Pumpkin pie Or Pears poached in marsala

Cheese Board
$50- each Bookings to Robyn Scales 02 60724233 or dartmouthmotorinn@bigpond.com