



Olive Oil

**ROYAL
ADELAIDE
SHOW** Presented by
Drakes.

2026 Competitions now open
theshow.com.au/competitions

ROYAL ADELAIDE OLIVE AWARDS

Presented by Olives South Australia Inc.

2026 KEY DATES

	Closing Date to Enter Exhibits on-line	Monday 13th July at 4pm (ACST). Exhibits can be posted later, but you must complete the entry form online to take part in this competition. Visit www.theshow.com.au
	Delivery Window	All exhibits must arrive at the Adelaide Showground between Monday 20th July & Tuesday 28th July 2026, by 4pm. LATE ENTRIES WIL NOT BE ACCEPTED
	Option 1: Delivery in person	Adelaide Showground (Front Office) Olive Competition 68 Goodwood Road, Wayville
	Option 2: Post	RA&HS Olive Competition PO Box 108 GOODWOOD, SA 5034
	Option 3: Courier	Adelaide Showground (Front Office) Olive Competition, 68 Goodwood Road, Wayville SA 5034
	Judging	Thursday 30 th & Friday 31 st July 2026 Adelaide South Australia
	Awards Presentation Dinner	Friday 28th August 2026 Adelaide Venue TBC
	Royal Adelaide Show dates	Saturday 5 th September to Sunday 13 th September 2026

HOW TO ENTER

Complete the entry form available online at www.theshow.com.au

- Entries submitted online will be acknowledged via email.
- Exhibits must be submitted and paid for by the closing date.
- The brand owner or licensed user of the brand must submit the entry.

Absolutely no exception to the above conditions will be made to any exhibitor under any circumstance.

ENTRY FEES (GST INCLUDED)

Financial Members of Olives South Australia Inc receive a 30% discount on entry fees.

Category	OSA Members \$	Non OSA-Members \$
EVOO & Flavoured Olive Oil	\$115.00	\$149.50
Table Olives	\$115.00	\$149.50
Novice (EVOO/ Flavoured Oil)	\$62.00	\$80.60
School Class (EVOO, Flavoured Oil and Table Olives)	\$31.00	\$40.30

OLIVES SA MEMBERSHIP



Olives South Australia is the peak industry body representing olive growers, producers and processors across the state. We advocate for the interests of our members, promote South Australian olive products, and support the long-term sustainability and growth of the industry. Through events, training, industry updates and initiatives like the Olive Awards, we help members stay informed, connected and competitive in an evolving market.

Join Olives South Australia, support the industry, stay informed, and access discounted competition entries. Scan the QR code to get started.

RA&HS MEMBERSHIP

It is not a requirement of entry to the Olive Competition to be a member of the Royal Agricultural & Horticultural Society of SA Inc, however we do ask you to consider becoming a member of the Society, which will greatly assist us in continuing to grow, promote and support South Australia's vital Primary Industries. There are numerous other benefits to membership, including unlimited entry to The Royal Adelaide Show, access to Members Dining and Bar facilities and even discounts for Taste of the Best and The Adelaide Showground Caravan Park.

Further information can be found at <https://www.rahs.com.au/membership>

CONTACT US

Email: entries@adelaideshowground.com.au

Phone: (08) 8210 5211 Between 9.00 am and 5.00 pm Monday to Friday

Website: www.theshow.com.au

WITHDRAWALS

All withdrawals must be made in writing and can be sent via email to entries@adelaideshowground.com.au.

Withdrawals must include class number/s and exhibit name (if applicable). Please note a refund will not apply if entries have closed.

REFUNDS

No refund of entry fees will be made after the closing date of entries.

TRANSFER

Exhibitors will not be permitted to transfer any exhibits after close of entries. If any other inadvertent error or omission is made when entering, the entrant may be permitted, at the discretion of the Society, to make corrections.

To ensure a fair judging process, the Chief Judge may determine that an exhibitor has entered the incorrect class. If the exhibitor's product does not align with the requirements of the class and therefore could skew the outcome of the independent judging process, then the Society may transfer this exhibitor's product to the correct class.

YOUR PRIVACY

By exhibiting at The Show you acknowledge that you have read and agree to the privacy policy of the RA&HS which can be viewed here [linked to <https://www.theshow.com.au/contact-us/>].

In relation to your entry into a competition, we may specifically use and/or disclose your personal information to:

- Communicate competition information to you such as entry opening dates, delivery and collection details and entry ticket distribution.
 - Publish competition results both online and in printed results listings.
 - Publish competition entries in Competition Catalogues.
 - Advise sponsors of competition prize winners for distribution of prizes from both the RA&HS and sponsors
- By entering into a competition you consent to your contact details being provided to the sponsors of that competition for the purpose of distributing your prize. You also consent to your name, suburb and postcode being listed in a competition catalogue and, if you are a prize winner your name in competition results. If you do not wish for your name and address to be printed in a competition catalogue, please ensure that you select the 'Keep Private' option in your online exhibitor profile.

GENERAL REGULATIONS

Exhibitors are reminded that the Society's General Regulations apply to all sections of the Show. A copy of the General Regulations can be obtained from the Society's website at www.theshow.com.au or from the Society's Administration Office.

Exhibitors should note that the General Regulations contain a number of provisions relevant to competitions and this Schedule including but not limited to, offences, penalties, prohibited drugs. As those conditions apply in addition to the regulations contained within this schedule, Exhibitors should familiarise themselves with the General Regulations.

SPECIAL REGULATIONS

Exhibitors are reminded that the Special Regulations contained within this Schedule are merely supplementary to and subject to the General Regulations.

PRIZES AND AWARDS

- Gold, Silver and Bronze Certificates will be awarded for each class.
- All major award winners will receive a trophy and sash.
- Best of class winners will receive a sash

Note that more than one medal of each type (except major awards) can be awarded within each class. Conversely no medals may be awarded in any class if the overall quality of the class is not sufficiently high.

Major awards including Best of Show will be determined as follows. The judges, with the exception of the Chair and associate judges will rank the exhibits awarded gold medal in order of quality. The combined rankings will be used to determine the best of show and other major awards. When exhibits receive the same combined rankings, the Chair shall have the casting vote.

PRIZES

The Society makes every endeavour to ensure all prizes listed are accurate at the time of publishing. Should a cash prize be withdrawn by a sponsor subsequent to publishing, the prize will revert back to the competition's default amount where applicable.

Vouchers, product or trophies withdrawn by a sponsor subsequent to publishing will not be replaced. It is the responsibility of the prize winner to follow-up with the Society any sponsored prize (cash, voucher, product, trophy) they believe they are entitled to prior to 30 November in the year of the prize being awarded. The Society will not follow-up prize sponsors after this date or review any prizes that may have been incorrectly awarded.

Any trophy, prize or prize money not claimed by 11 December of the current year. shall be deemed forfeited by the exhibitor and the RA&HS shall no longer be liable to pay or provide the prize.

AWARD DECALS

Award winners may use medal artwork to promote their achievement across packaging and marketing materials. Use of the Awards name, logo and decals is strictly limited to the specific winning products, not an entire product range. These guidelines ensure integrity, accurate representation, and continued consumer confidence.

- Decals are approximately 20mm in size. Winning entrants can order medal decals from Olives South Australia by emailing the OSA treasurer, at treasurer@olivessouthaustralia.org.au
- Decal artwork is available for direct use on packaging instead of stickers.
- ONLY OILS THAT WON AWARDS CAN DISPLAY DECALS FOR THAT YEAR.
- The committee have the right to refuse future entries if these rules are not followed.

SHOW RESULTS

The medal and major awards will be presented by Olives South Australia at their 2026 Royal Adelaide Olive Award Presentation Dinner, usually held in late August. Details will be provided closer to the date. Results will be made available online on the Olives South Australia www.olivessouthaustralia.org.au and the RA&HS www.theshow.com.au websites. A results booklet will also be published and made available to exhibitors to view online.

CLASSES, RELATED CRITERIA AND AWARDS

To win a Best-in-Class Award, the entry must obtain a minimum score of 80 points.
To win a Major Show award, the entry must obtain a minimum score of 86 points.

OLIVES SA PRESENTATION DINNER

The winners of the competition will be announced at the Olives South Australia Awards Presentation Dinner, to be held on Friday 28 August 2026 (venue to be confirmed). This is the highlight of the olive industry calendar, and is an opportunity to come together with colleagues and friends for an enjoyable evening of celebration and networking. Further information will be provided to entrants when required. Enquiries can be directed to Lauren Esposito – lauren@kiolives.com.au

SUBMISSION OF ENTRIES

- Exhibits must be manufactured in Australia by the exhibitor.
- Entries must be labelled in accordance with the Food Standards Australia New Zealand (FSANZ) requirements.
- Olive Oil entries must comprise the equivalent of 2 containers of at least 500ml of oil in each. (Container means bottles, casks, tins etc.).
- If timing allows, it is preferred that All EVOO Entries in class 1,2,3,5 and 6 be packaged and labelled and intended to be available for sale at the time of entering or soon after.
- Table Olive entries must comprise of 3 adequately sealed airtight containers of at least 50 table olives each. Entries in all classes (excluding non-commercial) must be commercially labelled.
- Non-commercial producers of extra virgin olive oil ensure bottles are not filled to the top allowing (10+mm) for expansion with heat etc.
- All exhibits will remain the property of OSA and the RA&HS.

EXHIBIT LABELS

- All exhibits will receive exhibit labels via email once entries have closed.
- Please print and affix these labels to your exhibits.
- The outside of each container, package etc. in which any exhibit or exhibits are delivered or consigned for judging shall bear a label clearly identifying the class number(s) and entry number(s) of each exhibit contained therein.
- Each individual exhibit shall have attached or adjacent to it the label supplied by the Society, setting out the class number and exhibit number.
- Any exhibit not clearly identified shall be disqualified by the Stewards prior to judging.
- For uniformity in presenting exhibits to the Judges the Society's labels shall be left on or adjacent to each exhibit.

DELIVERY OF EXHIBITS

All exhibits must arrive at the Adelaide Showground any time between Monday 20th July & Tuesday 28th July 2026 by 4pm.

Option 1 – Delivery Adelaide Showground - Olive Competition (Front Office),
68 Goodwood Road, Wayville

Option 2 – Post RA&HS - Olive Competition,
PO Box 108, GOODWOOD, SA 5034

Option 3 – Courier Adelaide Showground - Olive Competition, 68 Goodwood Road, Wayville SA 5034

****LATE EXHIBITS WILL NOT BE JUDGED**** The Society will not under any circumstances hold itself responsible for any loss, damage to, or mis delivery of any exhibit.

TERMS AND CONDITIONS OF OLIVE OIL & TABLE OLIVE ENTRIES

- The Chair reserves the right to restructure the classes to accommodate the entries submitted and to not make awards in any class if the standard is not deemed sufficient.
- The Chief Steward or nominated representative has the power to transfer an exhibit to the class in which, in his/her opinion, it should have been entered.
- The exhibitor in Class 1-4 agrees to include with their exhibit delivery, a copy of each exhibit's current oil analysis including FFA, PV, PPH and UV. The NSW DPI https://www.dpi.nsw.gov.au/data/assets/pdf_file/0005/1528448/oil-testing-service-olive-oil-SSF.pdf and Modern Olives Laboratory Services <https://modernolives.com.au/services/testing-oil/> can provide the appropriate reports.
- PPH (polyphenol/biophenol) levels are required to ensure that the exhibits are sampled from mildest to most robust. If PPH levels are not submitted by the closing date of online entries, the exhibit may be judged out of order.
- All exhibits are expected to meet the chemical parameters for Extra Virgin Olive Oil as set out in the Australian Standards (AS5264-2011). Ensure each analysis is clearly matched to its respective oil exhibit.
- The exhibitor agrees to agree to any reasonable request by the organising committee to prove that any entry was as described by them on the entry form, and that they met the conditions of the competition.

PUBLICATION AND PROMOTION

Exhibitors understand and agree to the publication of all competition results and public tasting of their entries.

Recipients of awards agree that all advertising/promotion/labelling arising from the award must include details of the year of the Award, class number and the nature of the award.

EXTRA VIRGIN OLIVE OIL COMPETITION

- **The Chair** is an experienced oil assessor but not an exhibitor.
- **The Steward** will divide the judges into panels and allocate them to judge a particular class or classes.
- **The Chairperson** will nominate one member of each panel to be the panel leader judge of that panel.
- The division and allocation of judges to classes will be done in such a way that if a judge has entered or has any commercial interest in an entry, they will not judge that class.
- The oils are independently assessed by each judge using a 100-point scorecard. The judges then discuss the reasons for providing their score and shall in consultation with the head judge provide an agreed final score.
- If agreement cannot be reached, the head judge shall seek the opinion of the Chair, who following tasting and consultation with all the judges will allocate a final score. Gold, Silver, and Bronze awards will be awarded on the basis of final score.

TABLE OLIVES COMPETITION

- The table olives will be assessed on the absence of blemishes, appealing colour, good flesh texture, olive flavour, acidity, saltiness, residual bitterness, absence of off flavours and overall flavour balance.
- Any table olive brine which does not have a pH of 4.3 or less will be disqualified due to the risks associated.
- All table olive exhibits will undergo physiochemical and microbiological testing. Any table olive exhibit which does not have a minimum of 6% salt solution will be disqualified with the one exception being if it is pasteurised and marked pasteurised on the entry form/ label. Any exhibits found to be outside of the specifications of the new Voluntary Standard for Table Olives in Australia will be disqualified.
- All Table Olive exhibits meeting test parameters will be considered as compliant with OliveCare® Code of Practice Certification.
- It would be preferred that the table olives do not have a film of olive oil on top to assist with testing the brine for analysis.
- A Tapenade entry must be traditional in nature: a paste made from at least 70% black, green and or turning colour olives, anchovies (optional), capers and olive oil all of which have been finely ground.
- Please check and if necessary, re-tighten table olive containers to minimise leakage.

Skin	The skin of the fruit should be fine, smooth and not wrinkled, yet elastic and resistant to handling damage.
Flesh	Should be firm but not woody or granular. Green olives should have firm, crisp flesh, ripe or black olives will have softer flesh due to the fruit being more mature than green olives, however it shouldn't be soggy or flabby. The flesh should separate easily from the stone.
Blemishes	Blemishes should be absent, however some white spots on green olives are natural, others such as gas pockets or blistering are caused by processing, and organisms.
Colour	Green olives should be bright green to straw green colour. Some dulling may occur after several months in brine. Lye treated green olives are very bright green. Olives turning colour should be pale pink, and black olives vary from dark pink to black or winey colour.
Bitterness	The olive shouldn't be bitter to taste but some bitterness can be balanced by the amount of saltiness and olive flavour.
Saltiness	The level of salt governs the flavour of the olive and must be balanced with bitterness and acidity.
Flavour	The olive should have an appealing fruit flavour, which for green olives often is a typical fermentation taste but retaining 'olive' character, and for black olives is a stronger olive flavour. There should be no 'off' aromas such as rancid, cheesy or fecal aromas.

SUPPLY OF EXHIBITS

The winners of the Best Extra Virgin Olive Oil in Show and the Best Table Olive of Show may be requested to supply a quantity of the winning product for use for judging and industry tastings during the Royal Adelaide Show. The Society requests that this product is provided at wholesale price or less. Acknowledgement of supply will be made during these events.

The Royal Agricultural & Horticultural Society of SA makes every attempt to ensure that all information contained within this schedule is correct at the time of printing, however the RA&HS retains the right to change such details as may be required.

CLASSES - EXTRA VIRGIN OLIVE OIL

- Class 1 Mild** (*Polyphenol/biophenol level less than or equal to 150mg/kg*)
Awards: Gold, Silver, Bronze certificates and decals
BEST MILD OIL OF CLASS
- Class 2 Medium** (*Polyphenol/biophenol level between 150mg and 300mg/kg*)
Awards: Gold, Silver, Bronze certificates and decals
BEST MEDIUM OIL OF CLASS
- Class 3 Robust** (*Polyphenol/biophenol level greater than or equal to 300mg/kg*)
Awards: Gold, Silver, Bronze certificates and decals
BEST ROBUST OIL OF CLASS
- Class 4 Bulk** (*Greater than 5000 L*)
Awards: Gold, Silver, Bronze certificates and decals
BEST BULK OIL OF CLASS
- Class 5 Non-Commercial Oil** – EVOO that is intended for home/personal use and are not intended for sale.
Less than 100L production.
Awards: Gold, Silver, Bronze certificates and decals
BEST NON-COMMERCIAL OIL OF SHOW
- Class 6 School Extra Virgin Olive Oil** - Only Schools are eligible to enter this class.
Awards: Gold, Silver, Bronze certificates and decals
BEST SCHOOL OIL OF SHOW

FLAVOURED OLIVE OIL

- Class 7A Agrumato Olive Oil – Citrus:** Flavoured oils made exclusively by adding fresh citrus ingredients to the olives at the time of crushing. Examples of citrus are lemon, orange, blood orange, mandarin, lime.
Minimum volume 200L.
Awards: Gold, Silver, Bronze certificates and decals
BEST CITRUS AGRUMATO OIL OF CLASS
- Class 7B Agrumato Olive Oil – Other:** Flavoured oils made exclusively by adding **fresh non-citrus** ingredients to the olives at the time of crushing. Minimum volume 200L. Examples include herbs, garlic, chilli, thyme.
Awards: Gold, Silver, Bronze certificates and decals
BEST AGRUMATO FLAVOURED OIL OF CLASS
- Class 8A Infused Olive Oil – Citrus:** Flavoured oils made exclusively by adding/infusing dried citrus ingredients*/liquid essences to extra virgin olive oil after it has been crushed.
Minimum volume 200L.
Awards: Gold, Silver, Bronze certificates and decals
BEST CITRUS INFUSED OIL OF CLASS
- Class 8B Infused Olive Oil – Other:** Flavoured oils made exclusively by adding/infusing dried ingredients*/liquid essences to extra virgin olive oil after it has been crushed. This includes lemon myrtle, truffle, chilli, garlic.
Minimum volume 200L.
Awards: Gold, Silver, Bronze certificates and decals
BEST INFUSED FLAVOURED OIL OF CLASS

***Note:** All infused oils must use extra virgin olive oil as the base oil. The use of vegetable oils, seed oils, or blended oils will result in automatic disqualification. Flavouring agents such as **fresh or semi-dried** garlic, herbs, or any other fresh ingredients are **strictly prohibited**. Entries containing any organic matter will be **removed from judging without exception**. All fresh or dried flavourings must be **completely removed** prior to submission.

TABLE OLIVES

Class 9 Green Olives - plain, whole or pitted or sliced but not stuffed, in brine.

Awards: Gold, Silver, Bronze certificates and decals
BEST GREEN OLIVES OF CLASS

Class 10 Black Olives (excluding Kalamata), and olives turning colour - plain, whole or pitted but not stuffed or sliced, in brine - All varieties except California Ripe processed.

Awards: Gold, Silver, Bronze certificates and decals
BEST BLACK OLIVES OF CLASS

Class 11 Specialty Olives - spiced, pitted, sliced or stuffed - California Ripe excluded.

Awards: Gold, Silver, Bronze certificates and decals
BEST SPECIALITY OLIVES OF CLASS

Class 12 Medleys of Olives - plain whole olives only, no added flavours, in brine.

Awards: Gold, Silver, Bronze certificates and decals
BEST MEDLEY OLIVES OF CLASS

Class 13 Kalamata Olives- plain, whole or pitted but not stuffed or sliced, in brine.

Awards: Gold, Silver, Bronze certificates and decals
BEST KALAMATA OLIVES OF CLASS

Class 14 Olive Tapenade

Awards: Gold, Silver, Bronze certificates and decals
BEST TAPENADE OF CLASS

Class 15 School Olives - Only schools are eligible to enter this class

Only schools are eligible to enter this class

Awards: Gold, Silver, Bronze certificates and decals
BEST SCHOOL OLIVES OF CLASS

MAJOR AWARDS

The Olive Oil Packaging Services trophy
for

BEST SOUTH AUSTRALIAN EXTRA VIRGIN OLIVE OIL IN SHOW (Over 200L)

Judged from oils entered into classes 1-4
Oil must be made from 100% South Australian olives.
Minimum volume 200L.

The Michael Johnston trophy
for

BEST BOUTIQUE EXTRA VIRGIN OLIVE OIL IN SHOW

Judged from oils entered into classes 1-3
Less than 2000 litres in total production

The Michael Burr Trophy
for

BEST COMMERCIAL EXTRA VIRGIN OLIVE OIL IN SHOW

Judged from oils entered into classes 1-4.
Greater than 2001 litres in total production

BEST FLAVOURED OLIVE OIL IN SHOW

Judged from oils entered in classes 7A, 7B, 8A & 8B.

The Paul Eblen Trophy
for

BEST TABLE OLIVES IN SHOW

Judged from olives entered in classes 9, 10, 11, 12 and 13.

ROYAL ADELAIDE SHOW - EXHIBITORS CONDITIONS OF ENTRY

HAZARD REPORTING

Exhibitors must notify the Area/Pavilion Supervisor or the Venue Control Centre immediately of any hazards detected. Hazards are any situation which has the potential to cause:

1. Injury, illness or death to people or animals either immediately or in the future
2. Damage or destruction to property

INCIDENT REPORTING

Exhibitors must notify the Area/Pavilion Supervisor or the Venue Management Office immediately an incident occurs which has resulted in:

1. The injury, illness or death of any person or animal
2. The damage, destruction or loss of property
3. A near miss incident that could have resulted in the consequences listed in 1 and 2

WASTE DISPOSAL

All waste including liquids must be disposed of responsibly and placed in the appropriate bin or receptacle. Storm drains must not be used for the disposal of any waste.

HAZARD MINIMISATION

All areas must be kept in a clean and tidy order with clearly defined and available access and exit routes at all times. Build-up of combustible waste must be avoided.

Care must be taken to minimise trip hazards and obstacles that people may walk into.

HAZARDOUS MATERIALS

The RA&HS are to be advised of all hazardous materials that are brought onto the Showground. Appropriate warning signs and Safety Data Sheets (SDS) will need to be provided before allowing these materials on site. SDS are to be available onsite and provided immediately upon request by an RA&HS Representative.

MEDIA COMMENTS

Any public comment on emergencies, incidents or other venue matters should only come from the RA&HS. The key media spokesperson for the RA&HS is the Marketing Manager.

DUTY OF CARE

It is important to ensure your own safety and that of all other site personnel, visitors and general public at the Adelaide Showground.

All exhibitors have a "Duty of Care" to avoid exposing themselves or other people to situations which could lead to injury. This "Duty of Care" extends to the prevention of damage to property.

LIABILITY AND INDEMNITY

1. Release

Entry to and remaining on the Showground is entirely at the risk of the Exhibitor and to the maximum extent permitted by law, the Exhibitor releases the Society (which term includes in this clause the Society's officers, employees, members and agents), from all claims and demands of every kind resulting from any accident, damage or injury occurring at the Showground, and without limitation, the Exhibitor acknowledges:

- a) the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibit;
- b) the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibit, his or her family, invitees and Agents;
- c) the Society has no responsibility or liability for any loss, damage or injury to a Motor Vehicle or any of its contents whilst it is located on the Showground; and
- d) without limiting Regulations 1 (a), 1 (b) and (c) above, the Society has no responsibility or liability for any loss, damage or injury resulting from the sale, treatment, failure to treat, destruction, disposal or other dealing with any Exhibit, or for loss, damage or injury to any personal belongings, equipment or property brought onto the Showground.

2. Indemnity

To the maximum extent permitted by law, the Exhibitor must indemnify and keep indemnified the Society and its officers,

employees, members and agents from and against all actions, claims, demands, losses, damages, costs, expenses and liabilities including without limitation, consequential loss and loss of profits for which the Society is or may be or become liable in respect of or arising from:

- a) loss, damage or injury to any person in connection with the Exhibit or the relevant Event;
- b) without limiting Regulation 2(a), loss, damage or injury to any other Exhibit or Exhibitor, his or her family, invitees, Agents, or to the property of the Society, or its members, or to the general public, caused or contributed to or by any act or omission of an Exhibit of the Exhibitor or by the Exhibitor, his or her family, invitees or Agents; and
- c) without limiting Regulation 2(a), loss, damage or injury to the Exhibit, or the Exhibitor, his or her family, invitees, or Agents caused or contributed by an act or omission of an Exhibit of the Exhibitor or by the transportation, feeding or housing of an Exhibit of the Exhibitor.

3. Removal from Showground

Without prejudice to any other provision in these Regulations, where the Society, its officers, employees, members or agents removes an Exhibit, or causes an Exhibit to be removed from the Showground, the Exhibit is removed or caused to be removed entirely at the risk of the Exhibitor. The person or persons removing the Exhibit will be deemed to be the agent of the Exhibitor, and his or her acts and omissions will be deemed to be the acts and omissions of the Exhibitor.

4. Insurance

The Society will arrange Animal Exhibitors Public Liability insurance cover for all Exhibitors of Exhibits being animals. The Exhibitor is bound by the terms and conditions of this insurance and by Statutory Duties as defined under the Insurance Contracts Act (1984). Details of the Animal Exhibitors Public Liability insurance are set out in the Relevant Schedule. The Society does not insure first party loss, damage or injury to Exhibits, and Exhibitors should consider purchasing insurance if required.

5. Personal effects

The Society has no responsibility or liability for any loss or damage caused to personal belongings, equipment or property which is brought onto the Showground by an Exhibitor, his or her family, invitees or Agents.

EMERGENCY INFORMATION

Emergency information and Emergency Assembly Points for the various animal pavilions and stables will be included with Exhibitor List of Entries and Notice to Exhibitor notifications. Competitors should be familiar with these plans.

FIRST AID

During the Royal Adelaide Show, St John provides First Aid Services but it is suggested that competitors have a basic First Aid kit for minor medical requirements.

St John is not in attendance after public hours.

For emergency contact details, check Notice Boards for onsite assistance or dial 000 for a medical emergency.

RA&HS EMERGENCY FACILITIES

Firefighting and other emergency equipment must not be removed or used for any other purpose. Missing or unserviceable equipment should be reported to the Venue Control Centre immediately.

SMOKING

Smoking is only permitted in designated locations. The Royal Adelaide Show is a smoke free event.

TRAFFIC CONTROL

The RA&HS Traffic Control Policy imposes speed restrictions within the Showground. For the duration of the Royal Adelaide Show the speed limit is 10 kph on the grounds and 8 kph inside buildings.

The use of vehicles inside the Showground is closely managed during the Royal Adelaide Show. Conditions of entry will be provided with the issue of Vehicle Entry Permits.

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ADELAIDE
SHOW Presented by



Drakes.

2026 Competitions

theshow.com.au