



VITICULTURE  
OPTIMISATION

GALA  
DINNER  
13 September 2017  
23rd Street Distillery  
Renmark

2017  
RIVERLAND  
WINE SHOW

TASTE AWARD WINNING WINES FROM THE RIVERLAND  
accompanied by a locally produced and inspired menu



Dress ~ Semi-Formal  
Public tasting commences at 6.00pm  
Gala Dinner from 7.00pm

### *Canapes*

Yabby, Sorrel, Cucumber, Rye  
Cured and Smoked Kangaroo, Native Pepperberry,  
Beetroot, Lemon Myrtle Brioche  
Carpaccio of Riverland Venison,  
2 Radishes, Jerusalem Artichoke Crisp  
Bread, House-made Butter with Truffle

### *Entrée*

Murray Cod, Prosciutto, Red Wine, Yuzu Sabayon

### *Mains*

*(alternate drop)*

Loxton Lamb, Ricotta and Nettle Gnocchi,  
Leek Fondue, Saltbush, Jus  
Local Farmed Beef Tenderloin, Oxtail, Barley, Carrot Emulsion

### *Dessert*

Cumquat and Almond Cake, Mandarin Sorbet,  
Wattleseed Pastry Cream, Liquorice Puree

The Riverland Wine Show Gala Dinner is a celebration of the winemaking achievements from the Riverland, Swan Hill, Murray Darling, Riverina and Rutherglen regions. The commitment to producing quality fruit and use of innovative winemaking techniques creates wines that are enjoyed globally.

Be a part of the celebration and enjoy award winning wines paired with a gourmet menu, inspired by diverse and interesting local produce.

Bookings for individuals and groups of up to 10.  
Ticket Price \$105 per person GST inc. (includes wine)  
Book your tickets online via "Try Booking"  
Visit : <http://www.trybooking.com.au/RFY>  
and follow the prompts.

Bookings must be made by 5.00pm  
Monday 4 September 2017.

**Tickets are limited, book early to avoid disappointment.**

For further information please contact committee secretary;  
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