



46th
Riverland Wine Show

Gala Dinner



2018...
Riverland in Transition

Wednesday 12th September 2018
Loxton Hotel - Reflections Room
Public Tasting commences 6.00pm
Gala Dinner from 7.00pm
Dress ~ Semi Formal

Canapes

Durbin's Duck Arancini Balls
Native Finger Lime and Gin Shot
Nid's Thai Curry Puffs

Entrée

Fishers Pork Belly
Rested on wilted greens with Jachmann's cider
battered apple rings and a honey mustard glaze

Mains

Mallee Lamb Back Strap
Chargrilled lamb back strap, wild asparagus,
Mallee capers, baked polenta and Santalum Grove
native pepper leaf quandong chutney

Loxton North Aquaponics
Grilled Murray Cod, potato and leek tart,
Mallee caper berries, Whistling Kite beurre blanc

Dessert

Warm Upside Down 'Jachmann' Orange Cake

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 \$120 per person GST inc. (includes wine)
Book your tickets online via "Try Booking"
Visit: <http://www.trybooking.com/XCMV>
and follow the prompts.

Bookings must be made by 5.00pm
Wednesday 5th September 2018.

Tickets are limited, book early to avoid disappointment.

For further information please contact committee secretary;
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