

47th
Riverland Wine Show

Gala Dinner



Wednesday 11th September 2019
Loxton Hotel - Reflections Room
Public Tasting commences 6.00pm
Gala Dinner from 7.00pm
Dress ~ Semi Formal

Hors d'oeuvres

Mallee Caper Arancini Balls

Panko crumbed Stuffed Olives

Brie Tarts with Santalum Grove Quandong Chutney

Entrée

Braised Kangaroo Tail Soup

Infused with Native Pepper Leaf

Mains

(Alternate Drop)

Slow Roasted Duck Leg

With honey roasted beetroot, baby carrots,
parsnip chips and goats curd

Locally sourced Beef Cheeks

Rested on Loxton grown artichoke puree,
horseradish cream and sweet potato chips

Dessert

Setchell's JuJube Pudding

Spiced JuJube pudding with Mel's roasted
almond semifreddo

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/BEQLY>
and follow the prompts.

Bookings must be made by 5.00pm
Tuesday 3rd September 2019.

Tickets are limited, book early to avoid disappointment.

For further information please contact committee secretary;

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