

Australian Zircon Chefs of the Murray Menu

ON ARRIVAL

Banrock Station Reserve Pinot Noir Chardonnay

START

WAIKERIE INLAND AQUACULTURE – [Matt Hatcher](#) – [Cut Rite Meats](#)

Seared Mulloway, Green Pawpaw, Chilli, Lime and Cashews
[lime \(Ingersons\)](#)

(served in laksa spoon)

ROSEDALE MEATS – [Tony & Judy Gyss Rosedale Meats](#)

Braised Wallaby Tail, Salsa, Croute

THE PRODUCE MAN – [Stewart Rickets](#)

Squash, Stuffed with Pea & Rivermint Mousse

Angove's Nine Vines Viognier

Angove's Grenache Shiraz Rose

Illalangi Verdelho 2005

919 Durif 2004

ENTRÉE

RIVERLAND ALMONDS – [Belinda Morey](#)

Twice Baked Parmesan & Asparagus Soufflé – [Poppy or Andrew Duncan](#)
Charred Radicchio, Apple [BP Fruits](#) & Toasted Almond Salad, Olive oil [Ollo Oil - Mitollo](#)

Omersown Albarino 2006

CLEANSER

FAT GOOSE FRUITS – [Michelle Howie](#)

Organic Rio Red Grapefruit Granita and Basil Foam.

MAIN

ROSEDALE MEATS – [Rosedale Meats](#)

Pepper Berry & Lemon Myrtle Rubbed Kangaroo Saddle,

Dessert Lime Salad, Quandong Glaze – [Santalum](#) – [Ken Schwarz](#)

Pennyfield Wines Shiraz Viognier 2003

Kingston EMPIRIC selection Petit Verdot 2003

DESSERT

INGY'S CITRUS – [Judy Ingerson oranges & kaffir lime](#)

Orange Crème Brulee, Kaffir Sorbet, Grilled Citrus & Grand Marnier sauce.

Pennyfield Wines 2005 late picked Viognier

Hardy's Black Bottle Brandy available on request