



## *Chefs of the Murray*

*Developed by Peter Jarmer*

### **On Arrival**

Southern Emu Liver Parfait with Tolley's Kumquats  
Truffled Rosedale Kangaroo Tail Kromeskies  
Roasted Riverland Smallgoods Csabai with Illalangi Black Olive Tapenade

*Angoves Sherry  
Illalangi Verdelho  
Kingston Estate Tempranillo*

### **First Course**

Avocado and Rugosa Paddocks Chevon Leg ham Salad with Basil Oil, Roasted Pistachios & Australian Native Bushfoods Sticky Wattleseed Balsamic

*Long Row Verdelho  
Omersown Albarino.  
Sarantos Sauvignon Blanc*

### **Second Course**

Seared Duckbreast with Pak Choy and Santalum Quandong Vinegar Glaze

*Mallee Estate Tempranillo  
Nine Vines Rose  
919 Durif*

### **Third Course**

Salad of Rocket and Ingy's Citrus fruit with Mitolo Extra Virgin Olive Oil

*Broken Earth Chardonnay*

### **Fourth Course**

Illalangi Dukkah Crusted Loin of Lamb with Pumpkin Risotto and Confit Tomatoes

Served with Backyard Bread Rolls

*Nissen Hut Grenache, Shiraz, Mourvedre (GSM)  
Omersown Cabernet Sauvignon – ticket contra*

### **Dessert**

Combo of Cinnamon Spiced Virgin Hills Apricot Ravioli, Lemon Curd Tartlet and Cottage Cheese Dumpling

*Pennyfield Botrytis*

Ausnat Chocolate, espresso coffee and tea.

*Hardy's Black Bottle Brandy and St Agnes Silver Vodka are available upon request.*