

Wine & Food In The Park Festival 2010

The South Burnett's Legendary Autumn Wine Festival - 2nd Saturday Every March

VIP MARQUEE RESTAURANT BY THE KINGAROY HOTEL MOTEL

Once again Bruce and Kelly would like to invite you to enjoy the 2010 South Burnett Wine & Food In The Park Festival in style at the VIP Marquee Restaurant – presented by the Kingaroy Hotel Motel - for our fourth exciting fourth year of hosting and sharing our passion for the South Burnett – particularly the Wine and the Food!

This year our new Head Chef Jennifer Mills and Chef Brent Shorter have compiled an 'A la Carte' styled Lunch Menu and an elegant Four Course Dinner Menu to proudly showcase the finest produce of our Region.

To compliment your dining experience, South Burnett wines will be available for purchase from the adjoining Giant Wine Tent. You can refined dining and wine service in relaxed and sophisticated ambience.

- WHEN: Saturday 13th March 2010
- WHERE: VIP Marquee, Memorial Park
- LUNCH: 12.00PM till 2.00PM
- DINNER: 6.30PM Start
- PRICES: Ala Carte Lunch Menu dishes \$22
Four Course Dinner Showcase \$59p.p
Complimentary Wine Service for our Diners includes:
Ice Buckets, Opening, Luxury Glasses and Pouring.
- RSVP: We are now taking bookings for tables.
If you would like to confirm a table, or discuss your booking please contact Kelly on 07 41621677.
(Bookings will only be accepted by phone or in person with Kelly)

VIP MARQUEE RESTAURANT
BY THE
KINGAROY HOTEL MOTEL

“A la Carte Lunch Menu 2010”

House cured Breasola, Green Beans, Parmesan Shavings,
slow Roasted Beetroot, Wild Rocket, soft boiled Egg with
Horseradish Crème Fraiche and Ciabatta Toasts
\$22.00

Melange of marinated Mushrooms on Cucumber Spaghetti
with Micro Herbs, smoked Tomato Coulis and Basil Lime Oil
\$22.00

South Burnett Tasting Plate –
Local and house made Smallgoods, Green Tomato Relish,
Marinated Olives, Peanuts, Free Range Duck Liver Parfait,
Beetroot Jelly, local Cheese, mini house cured Breasola Stack of
Avocado, Tomato and Crème Fraiche, house made Breads
\$25.00

Local Produce Featured on the Menu:

Peanut Company of Australia – Hi-Oleic Peanuts
Bendele Farm – Free Range Duck Liver
Local Family – Beef for house cured Meats, Eggs
Caminda Pork – Pork for house made Smallgoods
Kingaroy Cheese / Protec – Goat’s Fetta, Brie, Crème Fraiche
Winderera Hydroponics – Onion, Tomato, Cucumber, Wild Rocket, Herbs
Hatfield Family – Limes
Spring Gully – Extra Virgin Olive Oil, Marinated Olives
Ryan’s Butchery – Local Smallgoods

VIP MARQUEE RESTAURANT
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“Four Course Dinner Showcase 2010”

Amuse Bouche

Jerusalem Artichoke, Parsnip and Honey Soup
with Peanut Grissini Stick and Truffle Oil

Entrée

Free Range Duck Liver Parfait with Pickled Vegetables,
Caperberries, Merlot Jelly and toasted Ciabatta

Main Course

Organic Chicken Breast wrapped in house made Pancetta,
with Quinoa Salad, Wild Mushroom Ragout,
drizzled with Pomegranate Molasses and Lime Oil

Dessert

Chocolate and Cointreau Nemesis Tart
with Dragonfruit Coulis and Double Cream

Local Produce Featured on the Menu:

Peanut Company of Australia - Hi-Oleic Peanuts
Bendele Farm - Free Range Duck Liver, Organic Chicken Breast
Captain's Paddock Vineyard - Merlot Jelly
Kingaroy Cheese / Proteco - Double Cream
Winderera Hydroponics - Herbs, Rocket, Tomato
Redfox Pitayas - Dragonfruit, Pomegranate
Spring Gully - Extra Virgin Olive Oil
Hatfield Family - Limes