



INTERCONTINENTAL.
ADELAIDE

CONFERENCE AND EVENTS MENU



WELCOME

Culinary moments are often the moments that are remembered most – the celebratory flute of Champagne, the taste that takes you back to a night filled with laughter or the local dish that introduces you to a new culture.

Reflecting on these moments, our chefs have designed an exceptional standard of cuisine with an emphasis on fresh, local produce; accompanied by unsurpassed service and dedication to creating those culinary moments of true connection.

Our team of chefs would be pleased to work with you to create a tailored menu to ensure a truly memorable experience.



We take care to provide appropriate meals for guests with special dietary requirements. These dietary requirements may be because of intolerance, allergy or a preference such as vegetarian, vegan, etc.

Many of our standard dishes are suitable for guests with dietary requirements, or some dishes can be altered to accommodate guests with specific dietary needs.

Please advise us of any guests that may have dietary requirements prior to the event.

BREAKFAST



BOXED BREAKFAST

\$29 PER PERSON

- ◆ Gypsy ham and cheese jumbo croissant
- ◆ Seasonal fresh fruit
- ◆ Freshly baked muffin or Danish pastry
- ◆ Muesli bar
- ◆ Chilled fruit juice
- ◆ Bottled water

HEALTHY MENU

\$34 PER PERSON

- ◆ Orange, pineapple or tomato juice
- ◆ Sliced seasonal fruit plate
- ◆ Bircher muesli
- ◆ Assorted cereals
- ◆ Flavoured yoghurt
- ◆ Granola served with dried fruit and your choice of full cream, low fat, rice milk or soy milk
- ◆ Chef's selection of fresh morning bakery items
- ◆ Wholemeal and white toast
- ◆ Condiments
- ◆ Freshly brewed coffee and a selection of tea



STAND UP MENU

\$35 PER PERSON

- ◆ Orange, pineapple or apple juice
- ◆ Sliced seasonal fruit plate
- ◆ Whole fruit platter
- ◆ Assorted flavoured yoghurts
- ◆ Chef's selection of fresh bakery items
- ◆ Poached fruits
- ◆ Mini ham and cheese croissants, or tomato and cheese croissants
- ◆ Bagels with cream cheese, chives and smoked salmon
- ◆ Bacon and caramelised onion tarts

BREAKFAST

PLATED MENU

\$39 PER PERSON

CONTINENTAL ITEMS (PRE-SET ON TABLES)

- ◆ Orange, pineapple or apple juice
- ◆ Sliced seasonal fruit plate
- ◆ Flavoured yoghurt
- ◆ Chef's selection of fresh morning bakery items
- ◆ Condiments
- ◆ Freshly brewed coffee and a selection of teas

HOT DISH (PLEASE SELECT ONE)

- ◆ Scrambled eggs with bacon, chicken sausage, grilled tomato, broccolini and Turkish bread
- ◆ Poached free-range egg on toasted English muffin, Canadian bacon, grilled mushroom and herb roasted tomato with hollandaise
- ◆ Eggs Florentine with spinach, roasted tomato, grilled pork sausage, and roasted chat potato on brioche
- ◆ Baked eggs with sun-dried tomato, pesto, asparagus and field mushroom on sourdough fig bread, with a hash brown and grilled tomato

HOT BUFFET BREAKFAST

\$42 PER PERSON

Includes the Healthy Breakfast Buffet with the addition of hot breakfast items. Hot items include:

- ◆ Bacon
- ◆ Chicken chipolata
- ◆ Herb and rosemary potatoes
- ◆ Thyme filled mushrooms
- ◆ Baked beans
- ◆ Grilled roma tomatoes



TEA BREAKS

TEA AND COFFEE

PRICE PER PERSON

BARISTA COFFEE

1 Break \$5 2 Breaks \$10 3 Breaks \$15

BREWED COFFEE AND TEA

Served continuously for a maximum of 8 hours \$18

Served continuously for a maximum of 4 hours \$14

INDIVIDUAL SELECTIONS

PRICE PER PERSON, PER SERVING

Cookies \$9

One sweet or savoury selection (see below) \$12

Two sweet or savoury selections (see below) \$17

All options include coffee and tea

INDIVIDUAL SELECTIONS



SWEETS

- ◆ Triple chocolate muffin
- ◆ Mini chocolate dome
- ◆ Lamington
- ◆ Raspberry friand
- ◆ White chocolate and cranberry biscuit
- ◆ Mini banana loaf
- ◆ Mini cupcake
- ◆ Chocolate brownie
- ◆ Mini lemon meringue pie
- ◆ Mini caramel filled donut
- ◆ Mini carrot cake
- ◆ Assorted Danish pastries
- ◆ Mini plain croissant with condiments
- ◆ Scone with jam and cream
- ◆ Pain au chocolat
- ◆ Red velvet cake

GLUTEN-FREE SWEETS

- ◆ Mini pavlova
- ◆ Buttermilk panna cotta
- ◆ Assorted fruit jelly
- ◆ Mini cheesecake
- ◆ Chocolate mousse
- ◆ Mini crème brûlée
- ◆ Crème caramel
- ◆ Assorted macarons
- ◆ Seasonal fruit skewer
- ◆ Assorted mini cheesecakes

REFINED SUGAR-FREE

- ◆ Caramel slice
- ◆ Raspberry mousse
- ◆ Brownie
- ◆ Lemon curd and blackberry tart
- ◆ Matcha cacao

SEASONAL FRUITS

- ◆ Fruit Platter \$5 Per Person (Minimum 10 guests)
- ◆ Fruit Bowl \$50 Per Bowl (Assorted whole fruits)

GLUTEN-FREE SAVOURIES

- ◆ Mixed vegetable pakora
- ◆ Mini frittata
- ◆ Smoked salmon
- ◆ Potato rösti
- ◆ Tomato, mozzarella and basil skewer
- ◆ Vietnamese cold roll with seasonal vegetables
- ◆ Marinated salmon skewer with preserved lemon
- ◆ Black sesame crusted prawn

INSIDER BREAKS

\$30 PER PERSON

MINIMUM 25 GUESTS

All Insider Breaks are served with freshly brewed Vittoria Coffee and a selection of teas



HIGH COFFEE

Biscuit, raspberry, marshmallow, and macaron

Espresso lamington

Wattleseed macarons with Callebaut chocolate coffee curd

Lemon curd and meringue baked cheesecake

Espresso Martini

Chocolate dome

Mini carrot cake

Assorted Noah's Creative juices

SECTION 28

ADDITIONAL \$5 PER PERSON

*Experience the local South Australian
Section28 Artisan Cheeses*

Monforte, Mont Rouge, Monte Diavolo

House-made Lavosh and other assorted crackers

Local quince paste and seasonal dried fruit

Pike's Clare Valley Brewing Beer

ADELAIDE ICONS

Perryman's Pie Floater

Golden North Giant Twin

Farmers Union Iced Coffee

Kytons Lamington

LIGHT WORKING LUNCH

\$35 PER PERSON (MINIMUM 20 GUESTS)

SANDWICHES

COLD SELECTION

MONDAY	<p>Roasted sweet potato, eggplant, sun-dried tomato, avocado purée and cheese wrap</p> <p>Tuna, mayonnaise, corn and cucumber roll</p>	<p>MONDAY - FRIDAY</p> <p>Garden salad with cucumber, carrots, bean sprouts, tomato and a balsamic dressing</p> <p>Selection of grilled vegetables, dips, olives and crispy flat bread</p> <p>Australian cheese, nuts, dried fruits and crackers</p>
TUESDAY	<p>Egg, sun-dried tomato and basil pesto focaccia</p> <p>Ham, cheese, tomato and sweet mustard finger sandwich</p>	
WEDNESDAY	<p>Prosciutto, dill pickle and grain mustard mayonnaise on a laugen roll</p> <p>Roast vegetable, baba ganoush, rocket and dukkah on Turkish bread</p>	
THURSDAY	<p>Roast beef, garlic aioli, tomato relish, red onion and rocket baguette</p> <p>Hummus, avocado, boiled egg and alfalfa sprouts wrap</p>	
FRIDAY	<p>Roast beef, garlic aioli, tomato relish, red onion and rocket baguette</p> <p>Beetroot, cucumber and sour cream on wholemeal bread</p>	
SATURDAY & SUNDAY	<p>Chef's selection of two sandwiches</p>	<p>Chef's selection of three cold dishes</p>

EVERY DAY DESSERT: Chef's selection of one item

BEVERAGES: Soft drinks and mineral water,
Tea and coffee

LIGHT WORKING LUNCH

ADDITIONAL OPTIONS

ADD A HOT DISH

\$15 PER PERSON

- ◆ Butter chicken
- ◆ Chickpea and vegetable korma with steamed rice
- ◆ Roast Angus beef with sautéed mushrooms
- ◆ Crushed herb potatoes
- ◆ Braised lamb shoulder with chickpea purée and grilled cherry tomatoes
- ◆ Broccoli and cauliflower gratin
- ◆ Char siu chicken
- ◆ Stir-fried Hokkien noodles with vegetables
- ◆ Steamed barramundi in coconut milk with brown rice
- ◆ Thai vegetable red curry with pineapple

ANTIPASTO

\$75 PER PLATTER

- ◆ Caters for up to 10 guests
- ◆ Selection of artisan cured meats with seasonal grilled vegetables and dips

ADD A SNACK

\$5 PER PERSON

- ◆ Mini Thai chicken sausage roll
- ◆ Mini cheese kransky roll
- ◆ Mini sautéed leek and cheese quiche
- ◆ Sweet potato and cashew empanada



PLATED MENU

FOR LUNCH AND DINNER



COURSE SET

PRICED PER PERSON

Includes freshly baked bread rolls

Two course set	\$55
Three course set including alternate main course	\$67
Three course set including choice main course	\$75

ADDITIONAL

PRICE PER CHOICE

Entrée	\$7
Main Course	\$7
Dessert	\$7
Sides: Served as 2 bowls per table of 10 guests	
Green mixed herb salad	\$5
Seasonal vegetables	\$5

PLATED MENU



COLD ENTRÉES

- ◆ Poached chicken breast, pickled celery, paprika, yoghurt and raisins
- ◆ Poached prawns, smoked salmon, ricotta purée, butter milk dressing, pickled kohlrabi, river mint, soy roe and crispy rye
- ◆ San José prosciutto, asparagus, pickles, fennel, fava beans, compressed honeydew and a burnt cucumber dressing
- ◆ Duck salad with candied oranges, heirloom beetroot, walnuts, burnt orange, rosemary and baby rocket
- ◆ Citrus cured salmon, yuzu jelly, freeze dried feta, black beetroot powder and beetroot purée
- ◆ Cured kingfish with avocado, wasabi, pickled kohlrabi and a buttermilk dressing
- ◆ San José smallgoods plate with fig chutney, and fennel sourdough crisp
- ◆ Russian tomato, carpaccio, burrata, olives and oil broken sourdough crouton

HOT ENTRÉES

- ◆ Braised pork belly, sweet potato purée, poached pears, chorizo, corn crumb and quince jus
- ◆ Grilled artichoke, ricotta tart, green salsa, dried tomato and spiced prawns
- ◆ Lamb cutlets, eggplant and chickpeas, with a haloumi cheese salad, black rice and paprika yoghurt
- ◆ Ricotta and spinach cannelloni, basil and tomato sauce with basil oil and parmesan crisp
- ◆ Lamb backstrap, braised eggplant and tomato, shaved parmesan, smoked paprika, oil and popped wild rice
- ◆ Southern fried chicken with crushed potato salad, slaw, raisins, pepitas, pine nuts and coriander
- ◆ Dry rub seared salmon with green peas, creamed corn, kefalograviera cheese, saffron sauce and pork puff

Continue to the next page for mains



PLATED MENU



MAINS

- ◆ Braised duck leg, cumin roasted carrots, parsnip purée, glazed shallots, duck wonton and cranberry chutney
- ◆ Roasted beef tenderloin, chive mash, king brown mushroom, truss tomato and a creamy pepper jus
- ◆ Grilled sirloin, fondant potato, sautéed mushroom, tomato, Paris butter and truffled onion ring
- ◆ Lamb shoulder, hummus, eggplant, chickpeas, sultanas, sour yoghurt jus and a buckwheat crisp
- ◆ Roasted chicken breast, caramelised pumpkin purée, heirloom carrots, asparagus and a basil cream sauce
- ◆ Braised beef cheeks, truffle kipfler potato, turnips, carrots and bordelaise sauce
- ◆ Roasted rack of lamb, sarladaise sweet potato, shallots, garlic broccolini and crispy kale
- ◆ Fire-charred chicken thigh, bean and bacon ragout, baby cabbage, truss tomato and chasseur sauce
- ◆ Barramundi fillets, white bean purée, braised fennel, preserved fennel, smoked yoghurt, roasted capsicum and chorizo crumb
- ◆ Poached salmon, celeriac purée, charred broccolini, fennel crisp and caper butter emulsion
- ◆ Salmon green pea saffron risotto cakes, pickled sea blight, grilled asparagus and finger lime beurre blanc
- ◆ Kingfish, duck fat roasted potato, braised daikon and shiitake mushroom, teriyaki cream sauce and crisp rice paper
- ◆ Roasted barramundi, ham hock, potato purée, dried roma tomato, asparagus and bush tomato bisque
- ◆ Poached salmon, puy lentil ragout, celery leaves, ice plant and hollandaise sauce
- ◆ Seared beef fillet, big bolt lentils, caramelised carrot purée, labna, salt bush and vinegar chips
- ◆ Pork cutlets, sweet potato purée, dried apple, kohlrabi pickle, broccolini and truffle jus
- ◆ Chicken ballotine, crisp pancetta, truffle polenta, ruby chard and smoked heirloom carrots

Continue to the next page for desserts

PLATED MENU



DESSERTS

Goats curd and raspberry cheesecake

White chocolate and Anzac biscuit semifreddo with burnt chocolate crumb and rosella flower sorbet

Crème brûlée, pistachio sponge, dried mandarin and raspberries

Chocolate dome with milk chocolate fondant, vanilla gel, and freeze dried blueberries

Wattleseed tiramisu with chocolate Nutella shards

Trio of tartlets including lemon meringue, red velvet and double chocolate

Soft meringue with cultured cream, roasted pineapple, coconut jelly and lemon myrtle sorbet



COCKTAIL MENU



PRICED PER PERSON

CANAPÉ SERVICE

Half-hour	\$26
Select one hot and two cold	
One Hour	\$35
Select three hot, two cold and one dessert	
Two Hour	\$45
Select five hot, four cold and two dessert	
Three Hour	\$53
Select six hot, five cold and two dessert	
Additional Canapés	\$4
Priced per canapé, per person	

COLD SELECTIONS

- ◆ Kingfish poke with avocado, sweet corn, spring onion and crispy rice paper
- ◆ Glazed beetroot with cranberry, bocconcini and baby basil in a spoon
- ◆ Duck liver parfait with pancetta on fennel bread
- ◆ Marinated feta with smoked olives, dried tomato and yoghurt
- ◆ Seared tuna with compressed watermelon and wasabi cream
- ◆ Wagyu beef with truffle mayonnaise and balsamic onions
- ◆ Goats curd with prosciutto, figs and bread
- ◆ Seared scallops with chorizo and tomato chutney
- ◆ Coffin Bay Oyster with bacon jam
- ◆ Smoked salmon with a papaya salad and guacamole tostada
- ◆ Peking duck pancakes with spring onions and hoisin sauce
- ◆ Roasted red capsicum with onion jam and bacon dust in a charcoal tartlet
- ◆ Sun-dried tomato and avocado purée in a tart
- ◆ Poached prawns with green papaya salad

HOT SELECTIONS

- ◆ Salt and pepper squid with lime mayonnaise
- ◆ Deep fried Moroccan spiced prawns with mint yoghurt
- ◆ Char siu pork steam buns
- ◆ Chicken satay with peanut sauce and sweet soy
- ◆ Beef and mushroom Wellingtons with tomato sauce
- ◆ Duck dim sim with chilli and a coriander dipping sauce
- ◆ Vegetarian empanadas with tomato salsa
- ◆ Mini beef burgers with tomato relish
- ◆ Mini pork burgers with apple slaw
- ◆ Deep fried crispy shiitake mushroom with Kewpie mayonnaise
- ◆ Prawn dumplings
- ◆ Vegetable dumplings
- ◆ Chicken karaage with Sriracha mayonnaise and lime
- ◆ Mini pork Bánh mì
- ◆ Pea and mint arancini with herb mayonnaise
- ◆ Mini kransky hot dogs with pickle, mustard and relish
- ◆ Grilled corn with bacon butter, cheese and truffle oil
- ◆ Lamb pie with tomato sauce
- ◆ Vegetable quiche
- ◆ Beef sliders with relish, cheese and jalapeños
- ◆ Crispy lamb cutlet with cumin labna
- ◆ Duck wontons with chilli and coriander dipping sauce
- ◆ Thai prawn fingers with soy lime dressing

COCKTAIL MENU



SWEET SELECTION

- ◆ Apple rhubarb crumble
- ◆ Berry cheesecake
- ◆ Individual chocolate mousses
- ◆ Red velvet cake
- ◆ Raspberry pavlova
- ◆ Lemon meringue tart
- ◆ Chocolate dipped strawberries
- ◆ Traditional chocolate brownie
- ◆ Mini assorted donuts
- ◆ Portugese tart
- ◆ Mini magnum



STREET FOOD

\$6.50 PER CANAPÉ

- ◆ Beer-battered chips with parmesan and truffle oil
- ◆ Roast burnt honey and rum ham with nectarine and parsnip purée
- ◆ Smoked brisket with bourbon peach, BBQ beans and gherkins
- ◆ Beer-battered fish and parmesan chips with chipotle sauce
- ◆ Butter chicken with steamed rice and a pappadam
- ◆ Braised duck leg with noodles and XO Sauce
- ◆ Crispy sweet and sour lamb ribs with steamed rice and fried shallots
- ◆ Gnocchi with kale, sun-dried tomato, sultanas, pine nuts and extra virgin olive oil
- ◆ Mini chicken taco with avocado, chilli, coriander, pine nut salsa and fresh lime
- ◆ Mini Pico de Gallo taco with avocado, chili, coriander and fresh lime

BEVERAGE PACKAGES

SOFT DRINK, JUICE AND WATER INCLUDED IN ALL PACKAGES.

STANDARD

Half hour	\$19
One hour	\$23
Two hours	\$29
Three hours	\$34
Four hours	\$39
Five hours	\$41

SPARKLING

Chain of Fire Cuvée Brut,
South Eastern Australia

WHITE WINE (SELECT ONE)

Chain of Fire Sauvignon
Blanc Semillion,
South Eastern Australia

Chain of Fire Chardonnay,
South Eastern Australia

RED WINE (SELECT ONE)

Chain of Fire Pinot Noir,
South Eastern Australia

Chain of Fire Shiraz
Cabernet,
South Eastern Australia

BEER

Coopers Original Pale Ale
Coopers Premium Light

*Package pricing is
per person.*

**All wines subject
to availability.*

SUPERIOR

Half hour	\$23
One hour	\$28
Two hours	\$33
Three hours	\$37
Four hours	\$42
Five hours	\$46

SPARKLING

Cool Woods Sparkling NV,
Barossa Valley, SA

WHITE WINE (SELECT ONE)

Rymill 'The Yearling'
Sauvignon Blanc,
Coonwarra, SA

Bimbadgen Semillon
Sauvignon Blanc,
Hunter Valley, NSW

Cool Woods Chardonnay,
Barossa Valley, SA

Bimbadgen Chardonnay,
Hunter Valley, NSW

RED WINE (SELECT ONE)

Norfolk Rise
Cabernet Sauvignon,
Mount Benson, SA

Norfolk Rise Shiraz,
Mount Benson, SA

Bimbadgen Shiraz Cabernet,
Hunter Valley, SA

BEER

Asahi
Carlton Draught
Coopers Premium Light

PREMIUM

Half hour	\$26
One hour	\$34
Two hours	\$38
Three hours	\$43
Four hours	\$46
Five hours	\$51

SPARKLING

Seppelt Great Entertainer
Sparkling,
Great Western, VIC

WHITE WINE (SELECT ONE)

Ara Estate Sauvignon Blanc,
Marlborough, NZ

Saltram 1859 Chardonnay,
Barossa Valley, SA

RED WINE (SELECT ONE)

Wynns Cabernet Sauvignon,
Coonawarra, SA

Hentley Farm Villain &
Vixen Shiraz,
Barossa Valley, SA

BEER (SELECT TWO)

Asahi
Carlton Draught
Pirate Life Pale
Coopers Premium Light

CIDER (SELECT ONE)

The Hills Apple Cider
The Hills Pear Cider

PLATINUM

Half hour	\$31
One hour	\$38
Two hours	\$42
Three hours	\$46
Four hours	\$50
Five hours	\$56

SPARKLING

The Lane Lois
Adelaide Hills, SA

WHITE WINE (SELECT ONE)

Henschke Coralinga
Sauvignon Blanc,
Eden Valley, SA

Henschke Peggy's Hill
Riesling, Eden Valley, SA

RED WINE

Henschke Five Shillings
Shiraz, Eden Valley, SA

BEER (SELECT TWO)

Asahi
Carlton Draught
Pirate Life Pale
Coopers Premium Light

CIDER (SELECT ONE)

The Hills Apple Cider
The Hills Pear Cider

BEVERAGE PACKAGES



NON-ALCOHOLIC PACKAGE

Half hour	\$16	Three hours	\$31
One hour	\$21	Four hours	\$36
Two hours	\$26	Five hours	\$41

INCLUDES:

Still water, sparkling water and a selection of soft drinks and juices

BEER, CIDER & SPIRITS

CHARGED PER GLASS

BOTTLE BEER

Coopers Pale Ale*	\$9
Coopers Premium Light	\$9
Coopers Session Ale	\$9
Asahi*	\$9
Carlton Draught*	\$9
Corona Lager	\$11

CIDER

The Hills Apple Cider	\$10
The Hills Pear Cider	\$10

SPIRITS

Including mixer	\$10
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NON-ALCOHOLIC

Juice	\$6
Soft drinks	\$5
Santa Vittoria 250 ml	\$5
Santa Vittoria still water, 1L	\$10
Santa Vittoria sparkling water, 1L	\$10

*Available on tap. All beverages subject to availability.



WINE LIST

PRICED PER BOTTLE



CHAMPAGNE

NV G.H Mumm Cordon Rouge, \$166
Champagne, France

NV G.H Mumm Cordon Rosé, \$166
Champagne, France

SPARKLING

The Lane Blanc de Blancs, Adelaide Hills, SA \$50

The Lane Lois Sparkling Rosé, Adelaide Hills, SA \$50

La Gioisa Fiore Prosecco, Italy \$55

Petit Cordon, NZ \$65

WHITE WINE

Fiore Moscato, Mudgee, NSW \$50

Hentley Farm Riesling, Eden Valley, SA \$55

Pikes Traditionale Riesling, Clare Valley, SA \$75

Ara Single Estate Sauvignon Blanc, NZ \$50

Rymill 'The Yearling' Sauvignon Blanc, \$50
Coonawarra, SA

Shaw + Smith Sauvignon Blanc, \$70
Adelaide Hills, SA

Hazyblur Pinot Gris, Kangaroo Island, SA \$50

The Other Wine Co. Pinot Gris, \$70
Adelaide Hills, SA

The Lane Block 1A Chardonnay, \$60
Adelaide Hills, SA

Bremerton Battonage Chardonnay, \$65
Langhorne Creek, SA

Shaw + Smith Chardonnay, Adelaide, SA \$70

De Beaurepaire 'La Comtesse' Chardonnay, \$80
Rylstone, NSW

ROSÉ WINE

Rockford Alicante Bouchet, Barossa Valley, SA \$65

RED WINE

Robert Oatley Signature, Yarra Valley, VIC \$60

Grant Burge Vineyard Range Merlot, \$65
Barossa Valley, SA

The Other Wine Co Grenache, McLaren Vale, SA \$75

Bremerton Coulthard Cabernet Sauvignon, \$55
Langhorne Creek, SA

Mountadam Cabernet Sauvignon, \$70
Eden Valley, SA

Dudley 'The Stud' Shiraz, Kangaroo Island, SA \$150

Rymill 'The Yearling' Shiraz, Coonawarra, SA \$50

Two Hands Gnarly Dudes Shiraz, \$75
Barossa Valley, SA

St Hallett Garden of Eden Shiraz, \$55
Barossa Valley, SA

Hentley Farm Villain & Vixen Shiraz, \$60
Barossa Valley, SA

Torbreck Woodcutter's Shiraz, \$60
Barossa Valley, SA

Kay Brothers Basket Press Shiraz, \$65
McLaren Vale, SA

Robert Oatley GSM, McLaren Vale, SA \$55

Torbreck Cuveé Juvenile GSM, Barossa Valley, SA \$75

DESSERT WINE

D'Arenberg The Noble Riesling, (375ml) \$60
McLaren Vale, SA