



camp  quality.

OFF THE MENU 2019

ADELAIDE

EAT ME

**Smoked beetroot tartare,  
macadamia crumb, mustard  
crisp**

Damon Amos, Detour

**Lamb, kale & fenugreek,  
bottarga**

Scott Huggins, Penfolds Magill Estate

**XO Marron dumplings,  
chicken skin & coriander  
salad, sake bubbles & ginger  
emulsion**

Matthew Butcher, National Ambassador  
Camp Quality

**Teriyaki chicken, miso corn,  
BBQ onions, grilled bread**

Adam Liston, Shōbōsho

**Sweet potato ice cream,  
muntries poached in white  
wine and rhubarb juice, wild  
fennel oil, laminated brioche**

Lachlan Colwill, Hentley Farm