

Penfolds®

MINDIL BEACH
CASINO RESORT

COLLECTION RELEASE DINNER

6pm Thursday 6th August 2026 | \$275PP

ON THE TERRACE

South Australian Oyster (A)

Compressed green apple, champagne granita, Oscietra caviar

Penfolds Champagne Cuvée Brut NV

AT THE TABLE

Snapper Ceviche (A)

Citrus-cured, finger lime, cucumber, native herbs, avocado mousse

Blue Swimmer Crab (A)

Lemon myrtle, mango, black tapioca crisp, preserved lemon, herb oil

Bin 311 Chardonnay 2025

Crusted Lamb Loin

Herb-crusted, burnt orange purée, grilled broccolini, vin cotto reduction, native thyme

RWT Bin 798 Barossa Valley Shiraz 2024

Sir Sidney Kidman Beef Fillet

Charcoal-roasted, smoked beetroot, parsnip cream, confit shallot, juniper jus

St Henri Shiraz 2023

Grange Shiraz 2022

DESSERT

Guanaja 70% Valrhona Dark Chocolate Torte (V) white

Chocolate cream, dulce de leche caramel, vanilla custard crème

Bin 389 Cabernet Shiraz 2024

Please note that we take every precaution when accommodating your special meal requirements. However, while some menu items may not include specific allergens as an ingredient, all our food is made in a facility that contains known allergens. Please be aware that not all ingredients are listed in the dish description.

(LG) Low Gluten (V) Suitable for Vegetarian's (VG) Suitable for Vegan's
Seafood (A) Australian (I) Imported Seafood (M)