



Office of the Commissioner for Kangaroo Island

MEDIA RELEASE

InterContinental Adelaide presents Kangaroo Island

30 June, 2017

In an exciting move, Adelaide's InterContinental Hotel will recognise the quality and provenance of Kangaroo Island's produce at a focussed event, followed by a year-long presentation of Kangaroo Island wines on their lists and menus. This is the first time KI wines have been promoted in this way at an international 5-star hotel.

In July, the Riverside Restaurant will host an exclusive Kangaroo Island dinner, featuring five leading Kangaroo Island wines along with gin from Kangaroo Island Spirits, paired with some of the finest island foods.

Expect to see seafood and lamb; olives, cheese, oysters, honey and marron – plus a range of whites and reds.

The five course degustation dinner is on Wednesday July 19, 2017 at 6.30pm, is \$190 per head, with numbers limited to only 70.

Executive Chef Tony Hart is pleased to be presenting Kangaroo Island produce.

"As a chef, I am delighted to be able to work with a group of passionate and like-minded producers," Tony Hart said.

"The quality and diversity of Kangaroo Island produce has always been fantastic, and often South Australia's best-kept secret."

"InterContinental Adelaide is honoured to be able to partner with Wendy Campana, the Commissioner for Kangaroo Island, and Tony Nolan, Chairman, KI Food & Wine Association, to showcase this truly unique produce to a wider audience."

InterContinental Adelaide's support of Kangaroo Island is the result of more than 12 months of promotions via the Office of the Commissioner for Kangaroo Island through its Kangaroo Island Beverages Project, which recognises the growing reputation of the island's fine food and wine.

Commissioner Wendy Campana has led the charge in promoting island beverages on the mainland, and the investment made in this project is starting to bear results for island producers.

"We applaud and thank the InterContinental, in particular Food & Beverage Manager Daniel Moran, for the support and faith they are placing in island beverage producers, not just for this wonderful dinner on July 19, but for the ongoing presence of Kangaroo Island wines on their list," Wendy Campana said.

Tony Nolan agrees. "The hard work of our producers is now paying dividends, with Kangaroo Island now being classed as a wine region on its own," Tony said.

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“This InterContinental dinner brings with it the experience of Kangaroo Island through consumption and offers a night of KI indulgence, hopefully encouraging the desire to visit our beautiful environment,” he said.

Food & Beverage Manager Daniel Moran is looking forward to welcoming guests to this exclusive dinner too.

“We at InterContinental Adelaide are incredibly proud to be showcasing the fantastic food and wine of Kangaroo Island. The island is unique in its produce and it's very exciting that we have the opportunity to experience these delights in our beautiful city of Adelaide,” he said.

EXTRA INFORMATION:

- The Beverages Project is part of the larger KI Transformation project established by the Commissioner to assist business growth across a range of industries. Funding for the Beverages Project is provided via the Commissioner's office, PIRSA and Department of State Development.
- Kangaroo Island wines to feature at InterContinental Adelaide are Hazyblur Blanc de Noirs NV, Hazyblur Pinot Gris 2016, Bay of Shoals Riesling 2016, Dudley The Stud Shiraz 2013 and The Islander Estate Bark Hut Reserve Shiraz Blend 2014. Gin from Kangaroo Island Spirits.
- Kangaroo Island food producers include KI Olives, the Figgery, Emu Ridge Eucalyptus, Island Pure Sheep's Cheese, KI Shellfish, Ferguson Australia, Southrock Lamb, KI Gold and Island Beehive.
- Dinner bookings can be made at: <https://www.icadelaide.com.au/promotions/dining-offers/kangaroo-island-degustation/> or via 08 8238 2400 or reservations.adelaide@ihg.com.

