



ROBBIE WILLIAMS

XXV AUSTRALIAN TOUR 2023

25 YEARS OF HITS

A DAY ON THE
GREEN
AAMI

SATURDAY 25 NOVEMBER
MT DUNEEED ESTATE
GEELONG

PRE-SALE FROM TUE 27 SEPTEMBER
TICKETS ON SALE FRI 30 SEPTEMBER
ADAYONTHEGREEN.COM.AU

NEW ALBUM
XXV
OUT NOW



A CHUGG ENTERTAINMENT AND FRONTIER TOURING PRESENTATION BY ARRANGEMENT WITH X-RAY

CONCERT & DINING

EXPERIENCE THE ULTIMATE ENTERTAINER ROBBIE WILLIAMS IN STYLE!

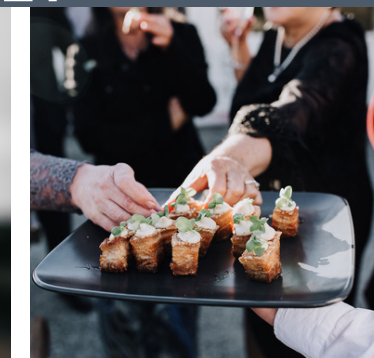
Early access to the venue, VIP Parking and drop off area, two hours of canapes, alternate main meal, bottomless cocktails (available during canape service), mocktails, Mt Duneed Estate wine, beer and soft drinks. Finish with a sweets and snack bag to take with you to your **FRONT GA STANDING** area to enjoy the show!

Package concludes by the time Robbie takes stage. Full timings TBC.

SATURDAY 25TH NOVEMBER 2023

\$520.85 PER PERSON (includes Ticketmaster fees and charges)

PRICE INCLUDES FRONT GA STANDING TICKET





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MENU

CANAPÉS

Cured ocean trout, caper jam, crouton, citrus crème fraiche ~nf
Confit duck leg, pickled orange and beetroot gel, coriander, bao bun ~nf, df
Fresh 3 cheese ravioli, smoked garlic butter, pickled mushrooms ~nf, veg
Crispy kataifi prawns, muhammara
Sesame cracker, wasabi and edamame crème, ponzu tuna ~lg, nf, df
Cauliflower, chive and gruyere arancini, tarragon emulsion ~lg, nf, veg
Mini slider, smoked ham, fig relish, apostle whey brie ~nf
Pork, fennel and sage meat balls, apple and pear chutney ~lg, df, nf
Spicy vegetable gyoza, mushroom and star anise caramel ~df, nf, vegan
Smoked kangaroo, potato roesti, black berry and shiraz relish ~lg, nf, df

ALTERNATE MAIN

Mustard and tarragon coated eye fillet, roasted and sliced, dauphinoise potato,
crispy cavolo nero, rainbow carrots, smokey balsamic jus ~nf
Seared salmon, purple potato gnocchi, roasted heirloom tomatoes, asparagus,
basil, sweet onion
Crispy shitake rice paper rolls, wombok and pickled pear slaw, tempura tofu,
rich coconut and kaffir sauce ~lg, df, vegan

SWEETS AND SNACKS TO TAKE TO THE GREEN