



MEDIA INFORMATION

DINING & FOOD EXPERIENCES

Together with Uluru, food and wine experiences take centre stage as part of a stay at Ayers Rock Resort. Ayers Rock Resort offers a range of 14 restaurants and unique dining options - from fine dining under the stars to casual lunches by the pool, featuring some of the most unique produce that Australia has to offer. Our Resort chefs are continually finding new ways to incorporate local native ingredients to create world-class Indigenous bush-tucker-inspired outback fare.

While you won't find traditional 'bush tucker' such as Witchetty Grubs on the menu at Ayers Rock Resort, you will find a unique variety of herbs and spices creatively incorporated into the dishes such as Native Basil and Thyme, Wattle Seed, Lemon Myrtle, River Mint, Quandong (Wild Peach), Lemon Aspen and Muntries (Native Cranberries).

Two stand out signature open-air dining experiences at Ayers Rock Resort include the popular award-winning Sounds of Silence and the more intimate Tali Wiru.

Sounds of Silence

The award-winning Sounds of Silence dining experience begins with outback style canapés and chilled sparkling wine served atop a sand dune overlooking the Uluru Kata Tjuta National Park. As the sun sets and darkness falls to the sound of a didgeridoo, join a table of fellow travellers for an unforgettable dining experience and an introduction to Aboriginal culture with a traditional dance performance under the outback sky.

Guests help themselves to a bush-tucker inspired buffet that incorporates native bush ingredients such as crocodile, kangaroo, barramundi and quandong. After dinner, settle back and listen to our resident star talker decode the southern night sky. Locate the Southern Cross, the signs of the zodiac, the Milky Way, as well as planets and galaxies that are visible due to the exceptional clarity of the atmosphere.

Tali Wiru

Tali Wiru is a premium, intimate dining experience that combines Indigenous culture and the finest gastronomic fare. Instead of walls, this open-air restaurant has magnificent views of Uluru and the distant domes of Kata Tjuta, and for music there's the stillness of the desert at night. As shadows from the fire pit dance on the sand, stand with a glass of Champagne in hand, mesmerised by the sun setting across the desert. Limited to just 20 guests per evening, and only operating between April and October each year, it is a truly exclusive experience.

In the local Anangu language 'Tali Wiru' means beautiful dune. As the light fades guests are led to the peak of their own beautiful dune to begin an indulgent and delicious journey. The four course table d'hôte menu features creations such as native thyme and garlic grilled Wagyu fillet and wattle-seed rubbed kangaroo Carpaccio. Wines are selected from Australia's



premier vineyards, an ideal complement to the unique Australian menu. After dinner a local storyteller captivates guests with celestial creation stories.

For the full range of dining experiences on offer at Ayers Rock Resort, visit ayersrockresort.com.au/dining/