
Degustation

Head Chef—
Peter Reschke

Sous Chef—
Stewart Green

*Restaurant
Manager—*
Jo Reschke

Kitchen Team—
Scott Coombs, Adele Manly,
Nat Wilson, Kyle Connor,
Jerome Sletvold, Jessica Foale
and Tamara Piec

d'

This is our very favourite way of eating and our homage, if you like, to the old adage 'variety is the spice of life'. The resultant combination of flavours and textures created between the food and wine pairings makes for an experience that will linger.

*Cheers—
Jo and Peter Reschke*

Degustation
Optional wine pairings

95/person
55/person

Degustation

Winter 2017

Menu

95.00/person

CANAPÉS

Fried and almond stuffed Willunga Queen Spanish olives with lime aioli

AMUSE BOUCHE

Cream of Jerusalem artichoke soup with chive oil and Pyengana Cheddar crisp

D'ARRY'S DORPER LAMB

d'Arry's Dorper lamb bresaola with parsley, green olive, lentil salad and cornichon mayonnaise

TOMMY RUFFS

Prosciutto wrapped tommy ruffs with blistered cherry tomatoes, white bean puree, celery leaf and radish salad

OR

d'ARRY'S VERANDAH SIGNATURE DISH

*(optional substitution for Tommy Ruffs—10.00 surcharge)
Lobster medallion with blue swimmer crab, prawn tortellini and lobster bisque*

SORBET

Persimmon and pear sorbet with a splash of The Witches Berry Chardonnay

PORK

Aromatic pork fillet with candied eggplant, grilled pineapple, basil, green beans and coconut sambal

CHEESE COURSE

*(Additional option—15.00/person)
Buche d'Affinois Brie with McLaren Vale Orchards apple, d'Arry's quince paste, Willunga almonds and knackebrod*

LANYAP

Salty caramel tapioca with walnut and oat granola

DESSERT

Passionfruit soufflé with pouring cream

OR

Soft centred chocolate pudding with chocolate ice cream and d'Arry's aero

PETIT FOURS

An assortment of sweet bites

Wine Pairing

Optional—55.00/person

NV POLLYANNA POLLY
*Chardonnay Pinot Noir
Pinot Meunier*

2016 THE HERMIT CRAB
Viognier Marsanne

2016 THE MONEY SPIDER
Roussanne

2015 THE FERAL FOX
Pinot Noir

2014 THE CUSTODIAN
Grenache

OR

2016 THE OLIVE GROVE
Chardonnay

2015 THE LUCKY LIZARD
Chardonnay

2011 THE CENOSILICAPHOBIC CAT
Sagrantino Cinsault

2014 THE CONSCIOUS BIOSPHERE
Petit Sirah Aglianico

NV NOSTALGIA RARE TAWNY
(Additional option—9.00/glass)

2016 THE NOBLE WRINKLED
Riesling

OR

2008 VINTAGE FORTIFIED
Shiraz

*(Additional option—5.50)
Espresso coffees, whole leaf teas or herbal infusions*

Degustation
Winter 2017

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With each seasonal degustation menu we create, we sit down with each course to carefully select the best matches from the amazing stable of d'Arenberg wines.

The wine pairing is as paramount to the dining experience as getting the food right. Each wine in the pairings will bring a new dimension to the dish it is paired with, providing diners with a different culinary perspective with every bite and sip. Enjoy the journey.

—Jo Reschke

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Optional—55.00/person

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Viognier Marsanne

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Roussanne

2015 THE FERAL FOX
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Shiraz

(Additional option—5.50)

Espresso coffees, whole leaf teas or herbal infusions

Vegetarian Degustation

Winter 2017

Menu

95.00/person

CANAPÉS

Fried and almond stuffed Willunga Queen Spanish olives with lime aioli

AMUSE BOUCHE

Cream of Jerusalem artichoke soup with chive oil and Pyengana Cheddar crisp

MUSHROOMS

Sautéed field mushrooms and fried enoki with buttered vanilla parsnip, poached egg, toasted hazelnuts and pumpernickel crumb

BEETROOT

Roast and carpaccio beetroot with dill soy curd, smoked walnuts and seed crackers

SORBET

Persimmon and pear sorbet with a splash of The Witches Berry Chardonnay

CHEVRE

Chevre and leek pithivier with roast cauliflower, sherry currants and pepita gremolata

CHEESE COURSE

*(Additional option—15.00/person)
Buche d’Affinois Brie with McLaren Vale Orchards apple, Willunga almonds and knackebrod*

LANYAP

Salty caramel tapioca with walnut and oat granola

DESSERT

Passionfruit soufflé with pouring cream

OR

Soft centred chocolate pudding with chocolate ice cream and d’Arry’s aero

PETIT FOURS

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*Chardonnay Pinot Noir
Pinot Meunier*

2016 THE HERMIT CRAB

Viognier Marsanne

2016 THE OLIVE GROVE

Chardonnay

2016 STEPHANIE THE GNOME

Shiraz Sangiovese

2015 THE FERAL FOX

Pinot Noir

2016 THE ANTHROPOCENE EPOCH

Mencia

2012 THE STICKS AND STONES

*Tempranillo Grenache
Tinta Cao Souzao*

NV NOSTALGIA RARE TAWNY

(Additional option—9.00/glass)

2016 THE NOBLE WRINKLED

Riesling

OR

2008 VINTAGE FORTIFIED

Shiraz

(Additional option—5.50)

*Espresso coffees, whole leaf teas or
herbal infusions*

Vegetarian Degustation

Winter 2017

Menu

95.00/person

d'

When we create our seasonal menus, we take the vegetarian dishes seriously. Each vegetarian dish is afforded the same attention to detail with the layers and textures all our food possesses.

—Jo Reschke

Wine Pairing

Optional—55.00/person

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Chardonnay Pinot Noir
Pinot Meunier

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Viognier Marsanne

2016 THE OLIVE GROVE
Chardonnay

2016 STEPHANIE THE GNOME
Shiraz Sangiovese

2015 THE FERAL FOX
Pinot Noir

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