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Sea & Vines Degustation  
Saturday 11th, Sunday 12th  
and Monday 13th June 2016

# MENU

## **BUBBLES**

*Duck parfait and  
toasted brioche crumb pops*

*Natural Coffin Bay oyster with  
salmon roe, chipotle crème fraiche  
and shallot vinaigrette*

*Jamon wrapped scallop with  
saffron aioli*

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## **COBIA WITH RIESLINGS**

*Miso & yuzu cured Cobia with  
nashi pear, pickled cucumber  
and native finger lime*

*Torched Cobia with  
grilled melon, pea, tarragon garlic puree  
and candied lime dressing*

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## **TROUT WITH RHONE WHITES**

*Smoked trout & celeriac cornetto with  
vanilla bean corn custard lemon dill  
snow and tempura samphire*

**NV**

## **POLLYANNA POLLY**

*Chardonnay Pinot Noir  
Pinot Meunier, RRP \$28*

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**2015 THE DRY DAM**

*Riesling, RRP \$18*

**2008 THE DRY DAM**

*Riesling, RRP \$30*

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**2015 THE MONEY SPIDER**

*Roussanne, RRP \$25*

**2014 THE HERMIT CRAB**

*Viognier Marsanne, RRP \$15*

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# MENU

## **PORK WITH CO-FERMENTED RHONE REDS**

*Slow Roast pork belly with  
squid ink risotto cube, morcilla crumbs  
and apple, radicchio slaw*

## **2011 THE WILD PIXIE**

*Shiraz Roussanne, RRP \$29*

## **2011 THE LAUGHING MAGPIE**

*Shiraz Viognier, RRP \$29*

## **2011 THE OLD BLOKE & THE THREE YOUNG BLONDES**

*Shiraz Roussanne Viognier Marsanne,  
RRP \$200*

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## **BEEF WITH MUSEUM BORDEAUX BLENDS**

*Sticky beef cheek with  
soy bean puree, green beans,  
water chestnuts  
and Asian olive paste*

## **2008 THE HIGH TRELIS**

*Cabernet Sauvignon, RRP \$*

## **2008 THE GALVO GARAGE**

*Cabernet Sauvignon Merlot Petit Verdot  
Cabernet Franc, RRP \$40*

## **2008 THE COPPERMINE ROAD**

*Cabernet Sauvignon, RRP \$90*

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# DESSERT

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## PANNA COTTA WITH DEAD ARM

*Walnut cracker and gorgonzola panna cotta sandwich with quince paste and walnuts*

**2012 THE DEAD ARM**

*Shiraz, RRP \$65*

**2008 THE DEAD ARM**

*Shiraz, RRP \$90*

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## MESS WITH STICKIES

*Soil Sample Mess with botrytis elements*

**2015 THE NOBLE PRANKSTER**

*Chardonnay Semillon Viognier, RRP \$20*

**2015 THE NOBLE MUD PIE**

*Viognier Roussanne, RRP \$20*

**2015 THE NOBLE WRINKLED**

*Riesling, RRP \$20*

**2015 THE NOBLE BOTRYOTINIA  
FUCKELIANA**

*Semillon Sauvignon Blanc, RRP \$20*

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## PANFORTE WITH FORTIFIED

*Panforte chocolate cherry hazelnut*

**2007 VINTAGE FORTIFIED**

*Shiraz, RRP \$30*

*Liquorice & raspberry lamington*

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## ESPRESSO COFFEE

### d'ARRY'S VERANDAH RESTAURANT

**HEAD CHEF PETER RESCHKE**

**SECOND CHEF STEWART GREEN**

**KITCHEN TEAM SCOTT COOMBS, ADELE MANLY,  
NAT WILSON, JEROME SLETVOLD & KYLE CONNOR**



*d'Arenberg*  
ESTABLISHED 1912