

ENTREES

- Lemongrass broth with Goolwa pippies, ginger soy dumpling, white ear fungus and charred spring onion 25.00
Lobster medallion with blue swimmer crab, prawn ravioli and lobster bisque 35.00
Cauliflower and cumin puree sponge with roast capsicum, preserved lemon and garlic chive pesto and spiced fried chick peas 24.00
Australian scallops with raw parsnip, pear and chervil salad and citrus dressing 28.00
d'Arry's Dorper lamb brain and lamb bresaola with parsley, green olive and lentil salad and cornichon mayonnaise 26.00
Yuzu cured tuna with smashed cucumber and radish, black wood fungus and fresh Tasmanian wasabi 28.00
Korean beef tartare with raw egg yolk, apple kimchi and toasted spring onion pagg 28.00

Extras

- d'Arry's bread with Diana E.V. olive oil, Brian's marinated olives and spiced Willunga almonds 8.00
Almond stuffed, crumbed and fried green Willunga olives with lime aioli 6.00
d'Arry's bread with salt crusted house churned butter 5.00
Lime leaf and green apple sorbet with a splash of The Dry Dam Riesling 6.00
Amuse bouche of silver beet and almond soup with black garlic soubise and crisp chorizo 6.00

MAINS

- Beef fillet with potato, manchego and cep al horno, smoked paprika shallots and fried morcilla 40.00
Rolled local chicken with spiced green olive and tarragon pesto, harissa roasted pumpkin and toasted pepitas 36.00
Baked barramundi fillet with squid ink risotto, garlic tossed Asian greens, aromatic sambal and coconut broth 38.00
Ricotta and sage gnudi with Spring asparagus and peas, hazelnut brown butter and pea buttermilk sugo 36.00
Grilled young corn and avocado with fried polenta, spiced corn fritto, iceberg lettuce, shaved Brazil nuts and mayo verde 36.00
Aromatic pork fillet and steamed pork bun with pineapple relish and chili caramel beans 38.00
Seared duck breast and tamarind glazed duck leg with coconut curd, soy sago and green paw paw pickle 38.00

Sides

- Baby cos and nashi pear salad with toasted nori and a sesame soy dressing 9.00
Broccolini, green and soy beans with ricotta salata and salsa verde 9.00
Fried smashed potatoes with lemon and smoked garlic butter 9.00
Mixed green salad with cabernet dressing 9.00

DESSERTS

- Orange, cardamom sponge with rosewater gels, tahini, honey ice cream and pistachio croquant 18.00
Noble Wrinkled Riesling baked pear with salty caramel tapioca, walnut and oat granola and vanilla buttermilk ice cream 18.00
Mango, macadamia and green pepper fudge with coconut sorbet and lime marshmallow 18.00
Espresso martini panna cotta with vodka jelly and coffee bean biscotti 18.00
Passionfruit soufflé with pouring cream 19.00
Soft centred chocolate pudding with chocolate ice cream, d'Arry's aero and cocoa nibs 19.00
Buche d'Affinois Brie with McLaren Vale Orchards apple, d'Arry's quince paste Willunga almonds and knackebrod 22.00
Onetik Chebris with truffle honey, fresh local pear and olive grissini 25.00
Pyengana 12 month old Cheddar with pickled onion, bread and butter zucchini, radishes and oat biscuits 25.00
Mixed cheese plate 30.00
Petit four plate of four sweet bites 10.00 per person

Some changes may occur depending on availability

No separate accounts

Fixed price menus public holiday weekends:

70.00 p.p. for 2 courses or 85.00 p.p. for 3 courses or degustation 95.00 p.p. plus 55.00 optional wine pairings

All other weekends: minimum entrée and main per person

Head Chef
Peter Reschke

Sous Chef
Harry Aparcana

*Restaurant
Manager*
Jo Reschke

Kitchen Team
Scott Coombs, Adele Manly,
Nat Wilson, Jerome Sletvold
Mason Coventry, Tamara Piec
and Jessica Foale