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## Degustation

*Head Chef—*  
Peter Reschke

*Sous Chef—*  
Harry Aparcana

*Restaurant  
Manager—*  
Jo Reschke

*Kitchen Team—*  
Scott Coombs, Adele Manly,  
Nat Wilson, Mason Cornish,  
Jerome Sletvold, Shawn Peddle  
and Levi Sakkas

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*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*

*Whilst we are happy to cater to dietary requirements given prior notice, we do go to great lengths to prepare the dishes on our menus. Please understand our reluctance to change them.*

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*Degustation  
Optional wine pairings*

*95/person  
55/person*

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# Degustation

## Autumn 2019

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### Menu

95.00/person

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#### CANAPÉS

*d'Arry's bread with  
truffle butter and fresh grated parmesan*

*Almond stuffed, crumbed and fried green Willunga olives  
with herb pesto*

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#### AMUSE BOUCHE

*Amuse bouche of chilled miso pumpkin  
and silken tofu soup with shiso pesto*

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#### TOMMY RUFFS

*Manchego crumbed tommy ruffs  
with black sherry onions, green olive salsa  
and olive toast*

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#### DUCK PARFAIT

*Duck and pistachio terrine and duck parfait  
with orange jam, confit beetroot and black olive rusk*

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#### OR

#### d'ARRY'S VERANDAH SIGNATURE DISH

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

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#### SORBET

*Green apple, lemon grass and ginger sorbet  
with a splash of The Dry Dam Riesling*

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#### BEEF

*Sake and sesame infused beef fillet  
with tataki taro, vnori rice cake, edamame smash  
and fresh Tasmanian wasabi*

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#### CHEESE COURSE

*(Additional option—15.00/person)  
Cropwell Bishop Shropshire blue  
with Nostalgia glazed figs and oat biscuits*

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#### LANYAP

*Coconut custard with citrus salad and mandarin tuile*

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#### DESSERT

*Passionfruit soufflé with cristoli and pouring cream*

#### OR

*Soft centred chocolate pudding with Dead Arm curd  
chocolate ice cream, d'Arry's aero and cocoa nibs*

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#### PETIT FOURS

*An assortment of sweet bites*

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### Wine Pairing

Optional—55.00/person

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#### NV POLLYANNA POLLY

*Chardonnay Pinot Noir  
Pinot Meunier*

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#### 2017 THE HERMIT CRAB

*Viognier Marsanne*

#### 2017 THE MONEY SPIDER

*Roussanne*

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#### 2017 THE FERAL FOX

*Pinot Noir*

#### 2014 THE STICKS AND STONES

*Tempranillo Grenache  
Souzao Tinta cao*

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#### OR

#### 2017 THE OLIVE GROVE

*Chardonnay*

#### 2017 THE LUCKY LIZARD

*Chardonnay*

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#### 2011 THE CENOSILICAPHOBIC CAT

*Sagrantino Cinsault*

#### 2015 THE CONSCIOUS BIOSPHERE

*Petit Sirah Aglianico*

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#### NV NOSTALGIA RARE TAWNY

*(Additional option—10.00/glass)*

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#### 2016 THE NOBLE WRINKLED

*Riesling*

#### OR

#### 2014 VINTAGE FORTIFIED

*Shiraz*

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*(Additional option—5.50)*

*Vittoria espresso coffees, T-Bar whole  
leaf teas or herbal infusions*

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**Degustation**  
*Autumn 2019*

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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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**Wine Pairing**

*Optional—55.00/person*

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*Viognier Marsanne*

**2017 THE MONEY SPIDER**  
*Roussanne*

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**2017 THE FERAL FOX**  
*Pinot Noir*

**2014 THE STICKS AND STONES**  
*Tempranillo Grenache*  
*Souzao Tinta cao*

**OR**

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*Chardonnay*

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