
Degustation

Head Chef—
Peter Reschke

Sous Chef—
Mason Cornish

Restaurant
Manager—
Jo Reschke

Kitchen Team—
Scott Coombs, Adele Manly,
Jerome Sletvold, Levi Sakkas,
Jessica Foale
and Sebastiano Romeo

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*

When given prior notice, we are happy to accommodate for medically diagnosed dietary restrictions where we are able. As we go to great lengths to create our menus, please understand our reluctance to make adjustments for dietary preferences.

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<i>Degustation</i>	<i>100/person</i>
<i>Lobster surcharge</i>	<i>15/person</i>
<i>Optional cheese</i>	<i>15/person</i>
<i>Optional wine pairings</i>	<i>60/person</i>
<i>Optional alcohol free pairings</i>	<i>40/person</i>

Vegetarian Degustation

Autumn 2020

Menu

100.00/person

CANAPÉS

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

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

AMUSE BOUCHE

Mushroom broth with sage and onion cream

TOM KHA GAI

*Tom kha gai with pumpkin sago balls
silken tofu, wilted greens, green mango
and gourd noodles*

DUMPLINGS

*Goat curd dumplings and churros
with truffle honey and local figs*

SORBET

*Apple and yuzu sorbet
with a splash of The Broken Fishplate Sauvignon Blanc*

GNOCCHI

*Roast parsnip gnocchi
with salsa verde toasted walnut, pear and witlof salad*

CHEESE COURSE

*(Additional option—15.00/person)
Tete de Moine girolle
with fresh celery, truffle honey, macadamias and rye thins*

LANYAP

*Wattle seed sponge with lemon myrtle meringue
and eucalyptus macadamia cream*

DESSERT

*Passionfruit soufflé with passionfruit sorbet
and pouring cream*

OR

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

PETIT FOURS

An assortment of sweet bites

Wine Pairing

Optional—60.00/person

NV POLLYANNA POLLY
*Chardonnay Pinot Noir
Pinot Meunier*

OR

NV THE PEPPERMINT PADDOCK
Chambourcin Graciano

2012 THE DRY DAM
Riesling

2019 THE MONEY SPIDER
Rousanne

2018 THE HERMIT CRAB
Viognier Marsanne

2019 THE STEPHANIE THE GNOME
Sangiovese Cinsault Shiraz

2018 THE FERAL FOX
Pinot Noir

2018 THE DERELICT VINEYARD
Grenache

NV NOSTALGIA RARE TAWNY
(Additional option—10.50/glass)

2019 THE NOBLE WRINKLED
Riesling

OR

2014 VINTAGE FORTIFIED
Shiraz

*(Additional option—5.50)
Vittoria espresso coffees, T-Bar whole
leaf teas or herbal infusions*

Vegetarian Degustation

Autumn 2020

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—60.00/person

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Chardonnay Pinot Noir
Pinot Meunier

OR

NV THE PEPPERMINT PADDOCK
Chambourcin Graciano

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Riesling

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