

---

## Seasonal 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  
Shaun Harkin

---

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 & wine pairings makes for an experience that will linger.*

*Cheers—  
Jo & 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.*

---

Degustation  
Optional wine pairings  
Lobster surcharge

From \$110/person  
\$60/person  
\$15/person

---

# Seasonal Degustation

## Spring 2021

---

---

### Menu

---

---

#### CANAPÉS

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

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

---

#### AMUSE BOUCHE

*Roast celery broth  
with Scarborough Fair cream*

---

#### TUNA

*Tuna sashimi with okonomiyaki waffle  
nashi pear, fresh Tasmanian wasabi  
candied ponzu dressing and bonito*

---

#### SCALLOPS

*Hervey Bay scallops  
with celeriac, apple remoulade  
hazelnut gremolata and scallop cracker*

---

#### SORBET

*Honey dew melon and elderflower sorbet  
with a splash of The Broken Fishplate Sauvignon Blanc*

---

#### DUCK

*Seared duck breast and confit leg  
with beetroot puree, orange, beetroot salad  
and orange gel*

---

#### CHEESE COURSE

*(optional—15.00/person)  
Lilyarra 'Cais Babhar' cheddar  
with Madeira cake toast  
sun dried grapes and truffle honey*

---

#### LANYAP

*Pina colada panna cotta with spiced rum  
soused grilled pineapple and toasted coconut rough*

---

#### 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

*Additional option*

---

---

**NV POLLYANNA POLLY**  
*Chardonnay Pinot Noir  
Pinot Meunier*

---

---

**2020 THE HERMIT CRAB**  
*Viognier Marsanne*  
**2021 THE MONEY SPIDER**  
*Roussanne*

---

---

**2020 THE DRY DAM**  
*Riesling*  
**2021 THE SENSORIAL SURFER**  
*Fiano*

---

---

**2018 THE BONSAI VINE**  
*Grenache Shiraz Mourvèdre*  
**2017 THE IRONSTONE PRESSINGS**  
*Grenache Shiraz Mourvèdre*

---

---

**NV NOSTALGIA RARE**  
*Tawny  
(optional—11.50)*

---

---

**2017 THE NOBLE**  
**BOTRYOTINIA FUCKELIANA**  
*Semillon Sauvignon Blanc*

**OR**  
**2018 VINTAGE FORTIFIED**  
*Shiraz*

---

---

**COFFEE OR TEA**  
*(optional—5.50)*

---