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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

## Summer 2019

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### Menu

95.00/person

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#### CANAPÉS

*d'Arry's bread and dukkah with house churned butter*

*Almond stuffed, crumbed and fried Willunga olives  
with lime aioli*

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#### AMUSE BOUCHE

*Amuse bouche of chilled virgin Mary  
with Worcestershire cream*

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#### KINGFISH

*Kingfish ceviche with leche de tigre  
sweet potato chips and charred sweet corn*

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#### OCTOPUS

*Braised octopus with squid ink rice cake  
whipped fetta, watermelon, fennel and oregano salad  
and ouzo dressing*

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#### OR

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

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

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#### SORBET

*White peach and pineapple sorbet  
with a splash of The Witches Berry Chardonnay*

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#### BEEF

*Beef fillet with potato gruyere gratin, fresh asparagus  
red wine roasted shallot and tarragon moutarde ancienne*

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#### CHEESE COURSE

*(Additional option—15.00/person)  
Heidi Gruyere with fresh, pickled and candied celery  
and rye thins*

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#### LANYAP

*Lemon curd with elderflower soured berries  
candied bergamot and lace biscuit*

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#### DESSERT

*Passionfruit soufflé with 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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#### 2018 THE DRY DAM

*Riesling*

#### 2017 THE MONEY SPIDER

*Roussanne*

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#### 2018 THE STEPHANIE THE GNOME

*Sangiovese Cinsault Shiraz Rosé*

#### 2017 THE FERAL FOX

*Pinot Noir*

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#### OR

#### 2017 THE OLIVE GROVE

*Chardonnay*

#### 2017 THE LUCKY LIZARD

*Chardonnay*

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#### 2014 THE LAUGHING MAGPIE

*Shiraz Viognier*

#### 2016 THE DEAD ARM

*Shiraz*

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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)*

*Espresso coffees, whole leaf teas or  
herbal infusions*

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

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**2018 THE DRY DAM**  
*Riesling*

**2017 THE MONEY SPIDER**  
*Roussanne*

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**2018 THE STEPHANIE THE GNOME**  
*Sangiovese Cinsault Shiraz Rosé*

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

**OR**

**2017 THE OLIVE GROVE**  
*Chardonnay*

**2017 THE LUCKY LIZARD**  
*Chardonnay*

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**2014 THE LAUGHING MAGPIE**  
*Shiraz Viognier*

**2016 THE DEAD ARM**  
*Shiraz*

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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)*

*Espresso coffees, whole leaf teas or herbal infusions*

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# Vegetarian Degustation

## Summer 2019

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### Menu

95.00/person

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#### CANAPÉS

*d'Arry's bread and dukkah with house churned butter*

*Almond stuffed, crumbed and fried Willunga olives with lime aioli*

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#### AMUSE BOUCHE

*Amuse bouche of chilled virgin Mary with Worcestershire cream*

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#### TART

*Roasted tomato, eggplant and capsicum tart with tomato consommé, jel and basil oil*

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#### DUMPLINGS

*Cashew and tofu dumplings with jamur tumis new ginger, mint, bamboo shoot, beetle leaf salad and aromatic sambal*

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#### SORBET

*White peach and pineapple sorbet with a splash of The Witches Berry Chardonnay*

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#### TIMBALE

*Baked squash timbale and Gorgonzola stuffed zucchini flower with zucchini parmesan sponge and almond sugo*

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#### CHEESE COURSE

*(Additional option—15.00/person)*  
*Heidi Gruyere with fresh, pickled and candied celery and rye thins*

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#### LANYAP

*Lemon curd with elderflower soused berries candied bergamot and lace biscuit*

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#### DESSERT

*Passionfruit soufflé with 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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**2018 THE MONEY SPIDER**  
*Rousanne*

**2017 THE HERMIT CRAB**  
*Viognier Marsanne*

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

**2016 THE CUSTODIAN**  
*Grenache*

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

**2011 THE CENOSILICAPHOBIC CAT**  
*Sagrantino Cinsault*

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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)*  
*Espresso coffees, whole leaf teas or herbal infusions*

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**Vegetarian Degustation**  
*Summer 2019*

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*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*

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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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**2018 THE MONEY SPIDER**  
*Rousanne*

**2017 THE HERMIT CRAB**  
*Viognier marsanne*

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

**2016 THE CUSTODIAN**  
*Grenache*

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

**2011 THE CENOSILICAPHOBIC CAT**  
*Sagrantino Cinsault*

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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*

---

*(Additional option—5.50)*

*Espresso coffees, whole leaf teas or  
herbal infusions*

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# Vegan Degustation

## Summer 2019

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### Menu

95.00/person

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#### CANAPÉS

*d'Arry's bread and dukkah with Diana EV olive oil*

*Garlic, rosemary and orange zest marinated  
Willunga olives and spiced Willunga almond*

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#### AMUSE BOUCHE

*Amuse bouche of chilled virgin Mary  
with Worcestershire cream*

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#### TART

*Roasted tomato, eggplant and capsicum tart  
with tomato consommé jel and basil oil*

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#### DUMPLINGS

*Cashew and tofu dumplings with jamur tumis  
new ginger, mint, bamboo shoot, beetle leaf salad  
and aromatic sambal*

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#### SORBET

*White peach and pineapple sorbet  
with a splash of The Witches Berry Chardonnay*

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#### TIMBALE

*Baked squash timbale and stuffed zucchini flower  
with almond sugo*

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#### CHEESE COURSE

*(Additional option—15.00/person)  
d'Harry's Cheddar  
with McCarthy's Orchard apple, Dead Arm curd  
Willunga almonds and knackebrod*

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#### LANYAP

*Black sticky rice with fresh banana  
coconut sago waffer and pandan coconut cream*

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#### DESSERT

*Chocolate and cherry mousse with hazelnut cocoa crumb  
cherry brandy gel and cherry sorbet*

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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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**2018 THE MONEY SPIDER**  
*Rousanne*

**2017 THE HERMIT CRAB**  
*Viognier marsanne*

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

**2016 THE CUSTODIAN**  
*Grenache*

---

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

**2011 THE CENOSILICAPHOBIC CAT**  
*Sagrantino Cinsault*

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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)  
Espresso coffees, whole leaf teas or  
herbal infusions*

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**Vegan Degustation**  
*Summer 2019*

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*As with all our menus, we approach our vegan offerings with the same dedication to satisfy the palate and feed the soul.*

*—Jo Reschke*

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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 MONEY SPIDER**  
*Roussanne*

**2017 THE HERMIT CRAB**  
*Viognier marsanne*

---

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

**2016 THE CUSTODIAN**  
*Grenache*

---

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

**2011 THE CENOSILICAPHOBIC CAT**  
*Sagrantino Cinsault*

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**NV NOSTALGIA RARE**  
*Tawny  
(Additional option—10.00/glass)*

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**2014 VINTAGE FORTIFIED**  
*Shiraz*

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*(Additional option—5.50)  
Espresso coffees, whole leaf teas or  
herbal infusions - soy milk available*