
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

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*

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*

*95/person
55/person*

Degustation

Summer 2019

Menu

95.00/person

CANAPÉS

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

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

AMUSE BOUCHE

*Amuse bouche of chilled virgin Mary
with Worcestershire cream*

KINGFISH

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

OCTOPUS

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

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*

SORBET

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

BEEF

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

CHEESE COURSE

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

LANYAP

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

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*

PETIT FOURS

An assortment of sweet bites

Wine Pairing

Optional—55.00/person

NV POLLYANNA POLLY

*Chardonnay Pinot Noir
Pinot Meunier*

2018 THE DRY DAM

Riesling

2017 THE MONEY SPIDER

Roussanne

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

2014 THE LAUGHING MAGPIE

Shiraz Viognier

2016 THE DEAD ARM

Shiraz

NV NOSTALGIA RARE TAWNY

(Additional option—10.00/glass)

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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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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