
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, Levi Sakkas
and Nathan Mrotek

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

Winter 2019

Menu

95.00/person

CANAPÉS

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

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

AMUSE BOUCHE

*Mushroom, miso and wakame broth
with silken tofu kurimu*

TUNA

*Torched tuna with candied ginger, lime sauce
citrus, coriander salad and pork scratchings*

SCALLOPS

*Seared scallops on paella cracker
with pickled sherry shallots, morcilla crumbs
and paprika mayonessa*

OR

d'ARRY'S VERANDAH SIGNATURE DISH
(optional substitution for Scallops—10.00 surcharge)
*Lobster medallion
with blue swimmer crab, prawn ravioli
and lobster bisque*

SORBET

*Rhubarb, cranberry and pomegranate sorbet
with a slash of Stephanie the Gnome rose*

DUCK

*Pan fried duck breast with
duck and water chestnut gyoza
soy bean puree and pickled plum jam*

CHEESE COURSE

(Additional option—15.00/person)
*Heidi gruyere with fresh pear, macadamias
truffle honey and seeded chia bark*

LANYAP

*Tia Maria marscapone and vanilla sponge
with coffee meringue and chocolate syrup*

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*

PETIT FOURS

An assortment of sweet bites

Wine Pairing

Optional—55.00/person

NV POLLYANNA POLLY
*Chardonnay Pinot Noir
Pinot Meunier*

OR

NV THE PEPPERMINT PADDOCK
Chambourcin Graciano

2018 THE DRY DAM

Riesling

2018 THE MONEY SPIDER

Roussanne - Organic

2012 THE CONSCIOUS BIOSPHERE

Petit Sirah Aglianico

2014 THE STICKS AND STONES

*Tempranillo Grenache
Souzao Tinta cao*

OR

2018 THE OLIVE GROVE
Chardonnay

2017 THE LUCKY LIZARD

Chardonnay

2016 THE BONSAI VINE

Shiraz Grenache Mourvèdre

2016 THE IRONSTONE PRESSINGS

Shiraz Grenache Mourvèdre

NV NOSTALGIA RARE TAWNY

(Additional option—10.00/glass)

2017 THE NOBLE WRINKLED

Riesling

OR

2014 VINTAGE FORTIFIED

Shiraz

(Additional option—5.50)

*Vittoria espresso coffees, T-Bar 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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