
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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*Degustation
Lobster surcharge
Optional cheese
Optional wine pairings*

*100/person
15/person
15/person
60/person*

Vegan Degustation

Winter 2020

Menu

100.00/person

CANAPÉS

*d'Arry's bread with spiced Willunga almonds
and orange, rosemary, garlic tapenade*

AMUSE BOUCHE

Mushroom broth with porcini cream

BEETROOT

*Roast beetroot and caramelized onion tart
with walnut cream and tofu dumpling*

MUSHROOM

*Sautéed mixed mushroom and fried enoki
with onions rings black garlic puree
and shaved asparagus*

SORBET

*Pear and yuzu sorbet
with a splash of The Money Spider Roussanne*

GNOCCHI

*Roast parsnip gnocchi
with sautéed peas and broad beans
pistachio spinach pesto and sage and onion creama*

VEGAN CHEESE COURSE

*(Additional option—15.00/person)
'd'Arry's' Veddar
with McCarthy's Orchard apple, Dead Arm gel
and seeded chia bark
NB: Only if time permits. Take away option available*

LANYAP

*Poached quince with
almond cream and lace biscuit*

DESSERT

*Chocolate liquorice fudge
with raspberry sorbet and liquorice crumb*

PETIT FOURS

An assortment of sweet bites

Wine Pairing

Optional—60.00/person

NV POLLYANNA POLLY
*Chardonnay Pinot Noir
Pinot Meunier*

2019 STEPHANIE THE GNOME
Sangiovese Cinsault Shiraz

2018 THE FERAL FOX
Pinot Noir

2012 THE DRY DAM
Riesling

2018 THE HERMIT CRAB
Viognier Marsanne

2017 THE D'ARRY'S ORIGINAL
Shiraz Grenache

2015 THE LAUGHING MAGPIE
Shiraz Viognier

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

NV D'ARRY ROYAL
*Pollyanna Polly
with a splash of Fortified Shiraz*

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

Vegan Degustation

Winter 2020

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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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