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## 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

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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*

*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*

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# Vegetarian Degustation

## Winter 2020

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### Menu

100.00/person

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#### CANAPÉS

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

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

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#### AMUSE BOUCHE

*Mushroom broth with porcini cream*

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#### BEETROOT

*Roast beetroot and caramelized onion tart  
with walnut cream and goat curd dumpling*

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#### MUSHROOM

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

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#### SORBET

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

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#### GNOCCHI

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

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#### CHEESE COURSE

*(Additional option—15.00/person)  
Tete de Moine girolle  
with fresh celery, truffle honey, macadamias and rye thins  
NB: Only if time permits. Take away option available*

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#### LANYAP

*Poached quince with  
bruleed clotted cream and lace biscuit*

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#### 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*

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#### PETIT FOURS

*An assortment of sweet bites*

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### Wine Pairing

Optional—60.00/person

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

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**2019 STEPHANIE THE GNOME**  
*Sangiovese Cinsault Shiraz*  
**2018 THE FERAL FOX**  
*Pinot Noir*

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**2012 THE DRY DAM**  
*Riesling*  
**2018 THE HERMIT CRAB**  
*Viognier Marsanne*

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**2017 THE D'ARRY'S ORIGINAL**  
*Shiraz Grenache*  
**2015 THE LAUGHING MAGPIE**  
*Shiraz Viognier*

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

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**2018 THE NOBLE WRINKLED**  
*Riesling*

**OR**  
**2015 VINTAGE FORTIFIED**  
*Shiraz*

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

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## Vegetarian Degustation

Winter 2020

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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—60.00/person*

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

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**2019 STEPHANIE THE GNOME**  
*Sangiovese Cinsault Shiraz*

**2018 THE FERAL FOX**  
*Pinot Noir*

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**2012 THE DRY DAM**  
*Riesling*

**2018 THE HERMIT CRAB**  
*Viognier Marsanne*

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**2017 THE D'ARRY'S ORIGINAL**  
*Shiraz Grenache*

**2015 THE LAUGHING MAGPIE**  
*Shiraz Viognier*

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

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**2018 THE NOBLE WRINKLED**  
*Riesling*

**OR**

**2014 VINTAGE FORTIFIED**  
*Shiraz*

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*(Additional option—5.50)*

*Vittoria espresso coffees, T-Bar whole  
leaf teas or herbal infusions*

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