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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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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*

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# 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 aioli*

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#### AMUSE BOUCHE

*Roast duck 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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#### SCALLOP

*Seared Hervey Bay half shell scallops  
with cauliflower puree, fried chorizo  
PX shallots and salsa verde*

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#### OR

**d'ARRY'S VERANDAH SIGNATURE DISH**  
*(optional substitution for Scallops—15.00 surcharge)  
Lobster medallion  
with blue swimmer crab, prawn ravioli  
and lobster bisque*

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#### SORBET

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

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#### DUCK

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

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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*

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#### 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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**2019 THE DRY DAM**  
*Riesling*

**2019 THE BROKEN FISHPLATE**  
*Sauvignon Blanc*

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#### OR

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

**2018 THE LUCKY LIZARD**  
*Chardonnay*

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**2018 THE DERELICT VINEYARD**  
*Grenache*

**2015 THE STICKS AND STONES**  
*Tempranillo Grenache Souzao  
Tinta Cao*

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

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**2018 THE NOBLE WRINKLED**  
*Riesling*

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#### 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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*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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