
Seasonal 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
Shaun Harkin

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When we create our seasonal menus, we take the plant based dishes seriously. Each plant based dish is afforded the same attention to detail with the layers and textures all our food possesses.

—Jo 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

From \$110/person
\$60/person

Plant Based Degustation

Spring 2021

Menu

CANAPÉS

*d'Arry's bread
with Vegemite and fried shallot Oleo*

*Warm Willunga orange and rosemary marinated olives
and almonds*

AMUSE BOUCHE

*Roast celery broth
with Scarborough Fair cream*

PUMPKIN

*Pumpkin carpaccio and pickled cucumber
with spiced pumpkin puree apple celeriac remoulade
and pepita granola*

MUSHROOM

*Pan fried mushrooms and porcini linguini
with porcini crème, native thyme oil, native finger lime
and toasted seed crumble*

SORBET

*Honey dew melon and elderflower sorbet
with a splash of The Broken Fishplate Sauvignon Blanc*

MESIR WAT

*Injera pancake and Mesir Wat
with sauteed asparagus, baby leek Brussels sprouts
and berbere sprinkle*

CHEESE COURSE

*(optional—15.00/person)
d'Arry's Veddar with McCarthy's Orchard apple
Dead Arm gel and seeded chia bark*

LANYAP

*Pina colada panna cotta with spiced rum
soused grilled pineapple and toasted coconut rough*

DESSERT

*Cashew rhubarb fudgecake
with strawberry sorbet, rhubarb gel and cashew croquant*

PETIT FOURS

An assortment of sweet bites

Wine Pairing

Additional option

NV POLLYANNA POLLY

*Chardonnay Pinot Noir
Pinot Meunier*

2020 THE DRY DAM

Riesling

2021 THE SENSORIAL SURFER

Fiano

2017 THE CUSTODIAN

Grenache

2019 THE FERAL FOX

Pinot Noir

2019 THE ANTHROPOCENE EPOCH

Mencia

2017 THE STICKS & STONES

Tempranillo Blend

NV NOSTALGIA RARE

*Tawny
(optional—11.50)*

2017 THE NOBLE

BOTRYOTINIA FUCKELIANA
Semillon Sauvignon Blanc

COFFEE OR TEA

(optional—5.50)
