
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, Shawn Peddle
and Levi Sakkas

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*

Vegan Degustation

Autumn 2019

Menu

95.00/person

CANAPÉS

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

AMUSE BOUCHE

Amuse bouche of chilled miso pumpkin and silken tofu soup with shiso pesto

CARROTS

Coconut sugar roasted Heirloom carrots with buckwheat, fresh oregano, 'd'Harry's' Cheddar salad and fried saltbush

EGGPLANT

Baked nori eggplant with sesame crust, turnip custard, shitake broth and pickled daikon

SORBET

Green apple, lemon grass and ginger sorbet with a splash of The Dry Dam Riesling

MUSHROOM

King oyster brown mushrooms with hazelnut cream raw asparagus, tarragon and duPuy lentils salad black garlic curd and fried onion rings

CHEESE COURSE

*(Additional option—15.00/person)
'd'Harry's' Cheddar with McCarthy's Orchard apple, Dead Arm gel and seeded chia bark*

LANYAP

Coconut custard with citrus salad and coconut croquant

DESSERT

Choc liquorice fudge and raspberry sorbet with liquorice crumb

PETIT FOURS

An assortment of sweet bites

Wine Pairing

Optional—55.00/person

NV POLLYANNA POLLY

*Chardonnay Pinot Noir
Pinot Meunier*

2018 THE BROKEN FISHPLATE

Sauvignon Blanc

2018 THE WITCHES BERRY

Chardonnay

2016 THE CUSTODIAN

Grenache

2016 THE DERELICT VINEYARD

Grenache

2017 THE FERAL FOX

Pinot Noir

2016 THE TWENTEIGHT ROAD

Mourvèdre

NV NOSTALGIA RARE TAWNY

(Additional option—10.00/glass)

NV THE PEPPERMINT PADDOCK

Chambourcin Graciano

(Additional option—5.50)

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

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Autumn 2019

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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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