
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 Summer 2019

Menu

95.00/person

CANAPÉS

d'Arry's bread and dukkah with Diana EV olive oil

*Garlic, rosemary and orange zest marinated
Willunga olives and spiced Willunga almond*

AMUSE BOUCHE

*Amuse bouche of chilled virgin Mary
with Worcestershire cream*

TART

*Roasted tomato, eggplant and capsicum tart
with tomato consommé jel and basil oil*

DUMPLINGS

*Cashew and tofu dumplings with jamur tumis
new ginger, mint, bamboo shoot, beetle leaf salad
and aromatic sambal*

SORBET

*White peach and pineapple sorbet
with a splash of The Witches Berry Chardonnay*

TIMBALE

*Baked squash timbale and stuffed zucchini flower
with almond sugo*

CHEESE COURSE

*(Additional option—15.00/person)
d'Harry's Cheddar
with McCarthy's Orchard apple, Dead Arm curd
Willunga almonds and knackebrod*

LANYAP

*Black sticky rice with fresh banana
coconut sago waffer and pandan coconut cream*

DESSERT

*Chocolate and cherry mousse with hazelnut cocoa crumb
cherry brandy gel and cherry sorbet*

PETIT FOURS

An assortment of sweet bites

Wine Pairing

Optional—55.00/person

NV POLLYANNA POLLY
*Chardonnay Pinot Noir
Pinot Meunier*

2018 THE MONEY SPIDER
Rousanne

2017 THE HERMIT CRAB
Viognier marsanne

2017 THE FERAL FOX
Pinot Noir

2016 THE CUSTODIAN
Grenache

2014 THE STICKS AND STONES
*Tempranillo Grenache
Souzao Tinta Cao*

2011 THE CENOSILICAPHOBIC CAT
Sagrantino Cinsault

NV NOSTALGIA RARE TAWNY
(Additional option—10.00/glass)

2016 THE NOBLE WRINKLED
Riesling

OR
2014 VINTAGE FORTIFIED
Shiraz

*(Additional option—5.50)
Espresso coffees, whole leaf teas or
herbal infusions*

Vegan Degustation
Summer 2019

d'

As with all our menus, we approach our vegan offerings with the same dedication to satisfy the palate and feed the soul.

—Jo Reschke

Wine Pairing

Optional—55.00/person

NV POLLYANNA POLLY
*Chardonnay Pinot Noir
Pinot Meunier*

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Roussanne

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Viognier marsanne

2017 THE FERAL FOX
Pinot Noir

2016 THE CUSTODIAN
Grenache

2014 THE STICKS AND STONES
*Tempranillo Grenache
Souzao Tinta Cao*

2011 THE CENOSILICAPHOBIC CAT
Sagrantino Cinsault

NV NOSTALGIA RARE
*Tawny
(Additional option—10.00/glass)*

2014 VINTAGE FORTIFIED
Shiraz

*(Additional option—5.50)
Espresso coffees, whole leaf teas or
herbal infusions - soy milk available*