
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, Levi Sakkas
and Nathan Mrotek

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

Winter 2019

Menu

95.00/person

CANAPÉS

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

AMUSE BOUCHE

Mushroom, miso and wakame broth with silken tofu kurimu

SOUP

Coconut cauliflower and sambal soup with cauliflower rice, green garlic and cashew paste

EGGPLANT

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

SORBET

Rhubarb, cranberry and pomegranate sorbet with a slash of Stephanie the Gnome rose

GNOCCHI

Sage gnocchi with fried, dried and fresh mushroom ragout gremolata and shaved macadamias

CHEESE COURSE

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

LANYAP

Spiced apple and almond curd with apple chip and cinnamon dusted cristoli

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*

OR

NV THE PEPPERMINT PADDOCK
Chambourcin Graciano

2018 THE DRY DAM
Riesling

2018 THE BROKEN FISHPLATE
Sauvignon Blanc

2017 THE FERAL FOX
Pinot Noir

2016 THE TWENTEIGHT ROAD
Mourvèdre

2018 THE DANGERMUSE
Nero d'Avola

2018 THE HUNJEE HEARTSTRING
Montepulciano

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

D'ARRY ROYALE
*Pollyanna Polly Sparkling
with a dose of Fortified Shiraz*

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

Vegan Degustation
Winter 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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