
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*

Vegetarian Degustation

Autumn 2019

Menu

95.00/person

CANAPÉS

*d'Arry's bread with
truffle butter and fresh grated Parmesan*

*Almond stuffed, crumbed and fried green Willunga olives
with herb pesto*

AMUSE BOUCHE

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

CARROTS

*Honey heirloom carrots with
buckwheat, fresh oregano, fetta 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)
Cropwell Bishop Shropshire blue
with Nostalgia glazed figs and oat biscuits*

LANYAP

Coconut custard with citrus salad and mandarin tuile

DESSERT

Passionfruit soufflé with cristoli and pouring cream

OR

*Soft centred chocolate pudding with Dead Arm curd
chocolate ice cream, d'Arry's aero and cocoa nibs*

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 TWENTYEIGHT ROAD
Mourvèdre

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

2016 THE NOBLE WRINKLED
Riesling

OR

2014 VINTAGE FORTIFIED
Shiraz

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

Vegetarian Degustation
Autumn 2019

d'

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

—*Jo Reschke*

Wine Pairing

Optional—55.00/person

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Pinot Meunier

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Sauvignon Blanc

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