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## 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

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*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.*

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*Degustation  
Optional wine pairings*

*95/person  
55/person*

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# Vegetarian Degustation

## Summer 2019

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### Menu

95.00/person

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#### CANAPÉS

*d'Arry's bread and dukkah with house churned butter*

*Almond stuffed, crumbed and fried Willunga olives with lime aioli*

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#### AMUSE BOUCHE

*Amuse bouche of chilled virgin Mary with Worcestershire cream*

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#### TART

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

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#### DUMPLINGS

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

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#### SORBET

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

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#### TIMBALE

*Baked squash timbale and Gorgonzola stuffed zucchini flower with zucchini parmesan sponge and almond sugo*

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#### CHEESE COURSE

*(Additional option—15.00/person)*  
*Heidi Gruyere with fresh, pickled and candied celery and rye thins*

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#### LANYAP

*Lemon curd with elderflower soused berries candied bergamot and lace biscuit*

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#### DESSERT

*Passionfruit soufflé with pouring cream*

#### OR

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

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#### PETIT FOURS

*An assortment of sweet bites*

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### Wine Pairing

Optional—55.00/person

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**NV POLLYANNA POLLY**  
*Chardonnay Pinot Noir*  
*Pinot Meunier*

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**2018 THE MONEY SPIDER**  
*Rousanne*

**2017 THE HERMIT CRAB**  
*Viognier Marsanne*

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**2017 THE FERAL FOX**  
*Pinot Noir*

**2016 THE CUSTODIAN**  
*Grenache*

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

**2011 THE CENOSILICAPHOBIC CAT**  
*Sagrantino Cinsault*

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

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**2016 THE NOBLE WRINKLED**  
*Riesling*

#### OR

**2014 VINTAGE FORTIFIED**  
*Shiraz*

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

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**Vegetarian Degustation**  
*Summer 2019*

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*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*

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**Wine Pairing**

*Optional—55.00/person*

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*Chardonnay Pinot Noir*  
*Pinot Meunier*

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*Rousanne*

**2017 THE HERMIT CRAB**  
*Viognier marsanne*

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herbal infusions*

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