
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*

Vegetarian Degustation

Winter 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

*Mushroom, miso and wakame broth
with silken tofu kurimu*

PARSNIP

*Roast parsnip sponge and parsnip, gruyere brulee
with pickled pear and witlof salad*

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*

CORN

*Fried parmesan polenta with
roast corn, coriander and capsicum salsa
creamed crn and parmesan crema*

CHEESE COURSE

*(Additional option—15.00/person)
Heidi gruyere with fresh pear, macadamias
truffle honey and seeded chia bark*

LANYAP

*Tia Maria marscapone and vanilla sponge
with coffee meringue and chocolate syrup*

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*

OR

NV THE PEPPERMINT PADDOCK
Chambourcin Graciano

2018 THE HERMIT CRAB
Viognier Marsanne

2018 THE OLIVE GROVE
Chardonnay

2017 THE FERAL FOX
Pinot Noir

2016 THE TWENTEIGHT ROAD
Mourvèdre

2012 THE CENOSILICAPHOBIC CAT
Sagrantino Cinsault

2016 THE CONSCIOUS BIOSPHERE
Petit Sirah Aglianico

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

2017 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
Winter 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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Chardonnay Pinot Noir
Pinot Meunier

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Chambourcin Graciano

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Viognier Marsanne

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