

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, Peter & Team

Executive Head Chef

Peter Reschke

Head Chef

Tom Boden

Co-Sous Chefs

Harry Aparcana & Ryan Wallis

Chefs

*Ethan Douris, Paul Groves, Vince Trotta
& Matthew Grigg*

Kitchen Hands

*Daniel Newcombe, Ella Fuhrmann, Lily Whetstone
& Henry Langley*

Restaurant Manager

Jo Reschke

Shift Supervisors

Danielle Stagg & Maggie Roberts

Head Waiter

Richard Purvis

Wait Staff

Emily McDonald, Isabel Jones & Kathy Simmons

Degustation

from 145/person

Wine pairing

from 96/person

5.7 standard drinks

Please discuss any dietary restrictions with waitstaff when ordering

We acknowledge the Traditional Custodians of the land on which we work and live; the Kurna people.

We pay our respects to Elders past, present & emerging.

Plant-Based Degustation

Spring 2026

CANAPÉS

*d'Arry's bread and macadamia saltbush butter
with lemon myrtle marinated olives*

AMUSE-BOUCHE

Brodo primavera with basil crema

SNACK OPTION

*(Additional option—15.00/person)
Fried herb quenelles and pistou*

LEEK

*Scorched leek and nori terrine
with creamed miso leeks, wasabi mayonezu
and wakame sago cracker*

CARROT

*Glazed, roasted and raw carrots
with cardamom chickpea cracker, toum
toasted pistachios and sumac*

SORBET

*Honeydew melon and orange blossom sorbet
with a splash of The Olive Grove Chardonnay*

JERUSALEM ARTICHOKE

*Roasted Jerusalem artichoke gnocchi
with pea, sage purée, spring pea salad, pangrattato
Peter's vin cotto and shaved Brazil nuts*

CHEESE OPTION

*(Additional option—20.00/person)
d'Arry's Vheddar
with guava paste, maple candied pecans and spiced chia bark*

LAGNIAPPE

*Spiced Granny Smith apple
with cinnamon, apple jel and apple chip*

DESSERT

*Roasted Willunga almond mousse
with rhubarb sorbet, candied rhubarb and almond crumble*

PETITS FOURS

Chef's selection of sweet bites

Wine Pairing

(Optional—96.00/person)

5.7 standard drinks

NV POLLYANNA POLLY 120ML

Sparkling Chardonnay Pinot Noir Pinot Meunier

NV CHAMPAGNE 100ML

(Additional option—35.00)

2026 THE DRY DAM 60ML

Riesling

2026 THE SUN SURFER 60ML

Fiano

2025 THE MONEY SPIDER 60ML

Roussanne

2025 THE HERMIT CRAB 60ML

Viognier Marsanne

2023 THE FERAL FOX 60ML

Pinot Noir

2020 THE TWENTY EIGHT ROAD 60ML

Mourvèdre

NV NOSTALGIA RARE TAWNY 45ML

(Additional option—19.50)

2025 THE NOBLE MUD PIE 45ML

Viognier Chardonnay

COFFEE OR TEA

(Additional option—6.50)