

# Degustation

Winter 2026

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## CANAPÉS

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

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## AMUSE-BOUCHE

*Warm vichyssoise with thyme cream*

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## SNACK OPTION

*(Additional option—15.00/person)*

*Roasted Jerusalem artichoke  
with apple, celeriac, caper remoulade  
and whipped dill tofu curd and kipfler chips*

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## CAULIFLOWER

*Cauliflower, pomegranate salad and hummus  
with sumac roasted chickpeas and chickpea cracker*

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## BROTH

*Roasted onion, kombu, shiitake broth and kombu sago balls  
with kohlrabi noodles, silken tofu, edamame and furikake*

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## SORBET

*Spiced blackcurrant and plum sorbet  
with a splash of The Peppermint Paddock*

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## PUMPKIN

*Maple-roasted pumpkin gnocchi and roasted Brussels sprouts  
with toasted hazelnuts and sage crema*

*Mixed leaf salad with shallot vinaigrette*

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## CHEESE OPTION

*(Additional option—20.00/person)*

*d'Arry's Vheddar  
with guava paste, candied pecan and spiced chia bark*

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## LAGNIAPPE

*Baked quince and orange curd  
with Willunga almond puffed rice croquant*

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## DESSERT

*The Hermit Crab poached pear and rhubarb  
with vanilla coconut custard, brandy snap biscuit  
and rhubarb sorbet*

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## PETITS FOURS

*Chef's selection of sweet bites*

# Wine Pairing

*(Optional—95.00/person)*

*5.7 standard drinks*

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## NV POLLYANNA POLLY

*Sparkling Chardonnay Pinot Noir Pinot Meunier*

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## NV CHAMPAGNE

*(Additional option—30.00/100ml)*

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## 2025 THE HERMIT CRAB

*Viognier Marsanne*

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## 2024 THE OLIVE GROVE

*Chardonnay*

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## 2025 THE HOUSE OF PINK

*Tempranillo Cinsault*

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## 2023 THE FERAL FOX

*Pinot Noir*

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## 2021 THE BONSAI VINE

*Grenache Shiraz Mourvèdre*

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## 2021 THE STICKS & STONES

*Tempranillo Tinta Cão Sousão Touriga Nacional*

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## NV NOSTALGIA RARE TAWNY

*(Additional option—19.50/45ml)*

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## 2025 THE NOBLE MUD PIE

*Viognier Chardonnay*

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## COFFEE OR TEA

*(Additional option—6.50)*