

# SIGNATURE DEGUSTATION SPRING 2025



MENU

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| <b>CANAPÉS</b><br>d'Arry's bread<br>with house churned truffle butter<br>&<br>Almond stuffed, crumbed<br>and fried green Willunga olives<br>with pickled onion mayonnaise |
| <b>AMUSE BOUCHE</b><br>French onion soup<br>with thyme crème and fried shallot                                                                                            |
| <b>STURIA OSCIETRA CAVIAR OPTION</b><br>3gm spoon of Sturia Oscietra Caviar<br>with potato crisps sour cream and fresh chives<br><i>add 30.00</i>                         |
| <b>TUNA</b><br>Vitello tonnato and seared tuna<br>with shaved parmesan, caperberries<br>rocket and lemon salad                                                            |
| <b>LOBSTER OPTION</b><br>Australian lobster medallion<br>with Shark Bay blue swimmer crab Australian<br>prawn tortellini and lobster bisque<br><i>add 30.00</i>           |

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| <b>OPTIONAL WINE PAIRING</b><br><i>5.7 Standard drinks   add 95.00</i>   |
| <b>NV POLLYANNA POLLY</b><br>Chardonnay Pinot Noir Pinot Meunier   120ml |
| <b>CHAMPAGNE OPTION</b><br><i>add 25.00   100ml</i>                      |
| <b>2024 THE DRY DAM</b><br>Riesling   60ml                               |
| <b>2018 THE DRY DAM</b><br>Riesling   60ml                               |
| <b>2023 THE HERMIT CRAB</b><br>Viognier Marsanne   60ml                  |
| <b>2021 THE LUCKY LIZARD</b><br>Chardonnay   60ml                        |

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| <b>SORBET</b><br>Blackcurrant and beetroot sorbet<br>with a splash of The Peppermint Paddock                                                                                                |
| <b>DUCK</b><br>Seared duck breast<br>and tea smoked duck leg<br>water chestnut bao<br>d'Arry's XO beans and Asian greens                                                                    |
| <b>CHEESE OPTION</b><br>Lilyarra 'Aran' goat chevre<br>with Pink Lady apple compote<br>and spiced grissini<br><i>add 20.00</i>                                                              |
| <b>LANYAP</b><br>Baked apple, quince crumble<br>with salted toffee popcorn                                                                                                                  |
| <b>DESSERT</b><br>Passionfruit soufflé<br>with passionfruit sorbet and pouring cream<br>or<br>Soft-centred chocolate pudding<br>with Dead Arm curd<br>chocolate ice cream and d'Arry's aero |
| <b>PETIT FOURS</b><br>An assortment of sweet bites                                                                                                                                          |

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| <b>2020 THE STICKS &amp; STONES</b><br>Tempranillo Grenache Blend   60ml                                         |
| <b>2020 THE BONSAI VINE</b><br>Grenache Shiraz Mourvèdre   60ml                                                  |
| <b>NV NOSTALGIA TAWNY OPTION</b><br><i>add 19.50   45ml</i>                                                      |
| <b>2024 THE NOBLE WINKLED</b><br>Riesling   45ml<br><br>or<br><b>2019 THE VINTAGE FORTIFIED</b><br>Shiraz   45ml |
| <b>COFFEE OR TEA OPTION</b><br><i>add 6.50</i>                                                                   |

Please discuss any dietary restrictions with your waitstaff.

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| <b>Head Chef</b><br>Peter Reschke | <b>Sous Chef</b><br>Scott Coombs<br><b>Pastry Chef</b><br>Adele Manly | <b>Restaurant Manager</b><br>Jo Reschke | <b>Shift Supervisors</b><br>Danielle Stagg, Lindsay Clifton<br>Richard Purvis & Sarah Chilvers |
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| <b>Kitchen Team</b><br>Daniel Newcombe, Ella Fuhrmann<br>Harry Aparcana, Matilda Turner, Ryan Wallis<br>Thomas Dorre & Tom Bowden | <b>Restaurant Team</b><br>Isabel Jones, Jai Boekhout, Kathy Simmons<br>Maggie Roberts, Nicci Rawlings & Samantha Gaskin |
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