
Vegan Degustation

Winter 2017

Menu

95.00/person

CANAPÉS

Garlic, rosemary and orange zest
marinated Willunga olives
and spiced Willunga almonds

AMUSE BOUCH

Cream of Jerusalem artichoke soup with chive oil
and garlic crouton

MUSHROOMS

Sautéed field mushrooms and fried enoki
with vanilla parsnip, silken tofu, toasted hazelnuts
and pumpernickel crumb

BEETROOT

Roast and carpaccio beetroot
with dill soy curd, smoked walnuts
and seed crackers

SORBET

Persimmon and pear sorbet with
a splash of The Witches Berry Chardonnay

ONION

Onion fritter, torched leek and black garlic puree
with roast cauliflower, sherry currants
and pepita gremolata

LANYAP

Salty caramel tapioca with walnut and oat granola

DESSERT

Mango, macadamia and green pepper fudge
with coconut sorbet and lime croquant

PETIT FOURS

An assortment of sweet bites

Wine Pairing

Optional—55.00/person

NV POLLYANNA POLLY
Chardonnay Pinot Noir
Pinot Meunier

2016 THE HERMIT CRAB
Viognier Marsanne

2016 THE OLIVE GROVE
Chardonnay

2016 STEPHANIE THE GNOME
Shiraz Sangiovese

2015 THE FERAL FOX
Pinot Noir

2013 THE DERELICT VINEYARD
Grenache

2014 THE TWENTYEIGHT ROAD
Mourvèdre

2015 THE NOBLE MUD PIE
Viognier Arnies

(Additional option—5.50)

Espresso coffees, whole leaf teas or
herbal infusions

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As with all our menus, we approach our vegan offerings with the same dedication to satisfy the palate and feed the soul.

—Jo Reschke

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