
Vegan Degustation

AUTUMN 2017

Menu

CANAPÉS

Garlic, rosemary and orange zest
marinated Willunga olives

BRODO

Mushroom and madeira brodo
with macadamia crema

TOFU

Salt and pepper silken tofu
with green mango, coriander,
chili salad and coconut dressing

Wine Pairing

NV POLLYANNA POLLY

Chardonnay Pinot Noir
Pinot Meunier

2016 THE BROKEN FISHPLATE

Sauvignon Blanc

2016 THE MONEY SPIDER

Roussanne

MISO

Miso broth with wasabi tofu tartare
cucumber and daikon salad,
and soba noodles

SORBET

Apple and citrus blossom sorbet
with a splash of The Dry Dam Riesling

MUSHROOMS AND PARSNIP

Pan fried garlic, lemon and parsley field
mushrooms and deep fried enoki
with steamed parsnip, parsnip chips
and a celery, pear, hazelnut and bitter leaf
salad

OPTIONAL CHEESE COURSE

Please refer to staff for options

LANYAP

The Noble Wrinkled Riesling panna cotta
with poached rhubarb and oat granola

DESSERT

Passionfruit soufflé with pouring cream

OR

Soft centred chocolate pudding with
chocolate ice cream

2016 THE WITCHES BERRY

Chardonnay

2016 THE HERMIT CRAB

Viognier Marsanne

2010 THE BONSAI VINE

Grenache Shiraz Mourvedre

2006 THE IRONSTONE

PRESSINGS

Grenache Shiraz Mourvedre

NV NOSTALGIA RARE

2011 THE NOBLE WRINKLED

Riesling

OR

2006 VINTAGE FORTIFIED

Shiraz

Head Chef
Peter Reschke

Sous Chef
Stewart Green

*Restaurant
Manager*
Jo Reschke

Kitchen Team
Scott Coombs, Mat Harrington
Adele Manly, Nat Wilson
& Chris Whitlock