
Degustation

Head Chef—
Peter Reschke

Sous Chef—
Harry Aparcana

*Restaurant
Manager—*
Jo Reschke

Kitchen Team—
Scott Coombs, Adele Manly,
Nat Wilson, Mason Cornish,
Jerome Sletvold, Jessica Foale
and Levi Sakkas

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 and Peter Reschke*

Degustation
Optional wine pairings

95/person
55/person

Degustation

Autumn 2018

Menu

95.00/person

CANAPÉS

Almond stuffed, crumbed and fried Willunga olives
with lime aioli

AMUSE BOUCHE

Chilled fennel and almond soup
with preserved lemon curd and sumac

TROUT

Smoked rainbow trout with cucumber pearls, celery leaf,
pickled ginger jelly, wakame salad, popped wild rice
and fresh Tasmanian wasabi

SCALLOPS

Seared scallops with pea, butter milk
and parmesan sugo, truffled crème fraîche
and crisp prosciutto

OR

d'ARRY'S VERANDAH SIGNATURE DISH
(optional substitution for Scallops—10.00 surcharge)
Lobster medallion
with blue swimmer crab, prawn tortellini
and lobster bisque

SORBET

Ruby grapefruit and peach sorbet
with a splash of The Witches Berry Chardonnay

LAMB

d'Arry's Dorper Lamb rump with spinach,
dill and shallot puree, skordalia
and zucchini, tomato and fetta salad

CHEESE COURSE

(Additional option—15.00/person)
Quicke's Cheddar with Earl Grey jubes,
crystallised Bergamot and oat biscuits

LANYAP

Licorice sponge with peach curd
and caramelized yoghurt

DESSERT

Passionfruit soufflé with pouring cream

OR

Soft centred chocolate pudding
with chocolate ice cream, d'Arry's aero and cocoa nibs

PETIT FOURS

An assortment of sweet bites

Wine Pairing

Optional—55.00/person

NV POLLYANNA POLLY
Chardonnay Pinot Noir
Pinot Meunier

2017 THE DRY DAM
Riesling

2017 THE MONEY SPIDER
Rousanne

2016 THE HERMIT CRAB
Viognier Marsanne

2016 THE THE OLIVE GROVE
Chardonnay

OR

2016 THE OLIVE GROVE
Chardonnay

2015 THE LUCKY LIZARD
Chardonnay

2011 THE CENOSILICAPHOBIC CAT
Sagrantino Cinsault

2014 THE CONSCIOUS BIOSPHERE
Petit Sirah Aglianico

NV NOSTALGIA RARE TAWNY
(Additional option—9.00/glass)

2016 THE NOBLE WRINKLED
Riesling

OR

2008 VINTAGE FORTIFIED
Shiraz

(Additional option—5.50)

Espresso coffees, whole leaf teas or
herbal infusions

Degustation
Autumn 2018

d'

With each seasonal degustation menu we create, we sit down with each course to carefully select the best matches from the amazing stable of d'Arenberg wines.

The wine pairing is as paramount to the dining experience as getting the food right. Each wine in the pairings will bring a new dimension to the dish it is paired with, providing diners with a different culinary perspective with every bite and sip. Enjoy the journey.

—Jo Reschke

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Pinot Meunier

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Riesling

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Espresso coffees, whole leaf teas or herbal infusions

Vegetarian Degustation

Autumn 2018

Menu

95.00/person

CANAPÉS

Almond stuffed, crumbed and fried Willunga olives
with lime aioli

AMUSE BOUCHE

Chilled fennel and almond soup
with preserved lemon curd and sumac

PARSNIP

Roast parsnip and gruyere panna cotta
with pear and walnut crust, witlof
and pickled pear salad

HERB GNOCCHI

Onion and herb gnocchi with fried zucchini flowers,
fennel bulb, blistered cherry tomatoes
and Milkless smoked Cheddar and onion sauce

SORBET

Ruby grapefruit and peach sorbet
with a splash of The Witches Berry Chardonnay

POLENTA

Fried parmesan polenta, roast corn,
coriander and capsicum salsa, corn custard,
charred baby corn and parmesan foam

CHEESE COURSE

(Additional option—15.00/person)
Quicke's Cheddar with Earl Grey jubes,
crystallised Bergamot and oat biscuits

LANYAP

Licorice sponge with peach curd
and caramelized yoghurt

DESSERT

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Pinot Meunier

2017 THE DRY DAM
Riesling

2017 THE MONEY SPIDER
Rousanne

2017 STEPHANIE THE GNOME
Shiraz Sangiovese

2015 THE FERAL FOX
Pinot Noir

2015 THE BONSAI VINE
Grenache Shiraz Mourvèdre

2015 THE IRONSTONE PRESSINGS
Grenache Shiraz Mourvèdre

NV NOSTALGIA RARE TAWNY
(Additional option—9.00/glass)

2016 THE NOBLE WRINKLED
Riesling

OR

2008 VINTAGE FORTIFIED
Shiraz

(Additional option—5.50)
Espresso coffees, whole leaf teas or
herbal infusions

Vegetarian Degustation

Autumn 2018

Menu

95.00/person

d'

When we create our seasonal menus, we take the vegetarian dishes seriously. Each vegetarian dish is afforded the same attention to detail with the layers and textures all our food possesses.

—Jo Reschke

Wine Pairing

Optional—55.00/person

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Chardonnay Pinot Noir
Pinot Meunier

20017 THE DRY DAM
Riesling

2017 THE MONEY SPIDER
Rousanne

2017 STEPHANIE THE GNOME
Shiraz Sangiovese

2015 THE FERAL FOX
Pinot Noir

2015 THE BONSAI VINE
Grenache Shiraz Mourvèdre

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