
Vegan Degustation

Autumn 2018

Menu

95.00/person

CANAPÉS

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

AMUSE BOUCH

Chilled fennel and almond soup
with preserved lemon curd and sumac

LEMONGRASS BROTH

Lemongrass broth with ginger coconut dumpling,
white ear fungus, charred spring onions and yuba noodles

CORN

Roast corn with coriander and capsicum salsa,
corn custard, charred baby corn
and spring onion pancake

SORBET

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

HERB GNOCCHI

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

VEGAN CHEESE COURSE

(Additional option—15.00/person)
Milkless smoked vegan cheddar
with McCarthy's Orchard apple, Dead Arm curd
Willunga almonds and knackebrod

LANYAP

Lychee gel with peach curd,
Earl Grey jube and croquant

DESSERT

Raw Cashew and coconut cheese cake
with date and walnut crust and rhubarb curd

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 BROKEN FISHPLATE
Sauvignon Blanc

2014 THE CUSTODIAN
Grenache

2013 THE DERELICT VINEYARD
Grenache

2013 THE STICKS & STONES
Tempranillo Grenache
Tinta Cao Souzao

2015 THE TWENTYEIGHT ROAD
Mourvèdre

2008 VINTAGE FORTIFIED
Shiraz
(Additional option—9.00/glass)

2015 THE NOBLE PRANKSTER
Chardonnay Semillon Viognier

(Additional option—5.50)
Espresso coffees, whole leaf teas or
herbal infusions - soy milk available

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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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