
Vegetarian Degustation

Summer 2018

Menu

95.00/person

CANAPÉS

Almond stuffed, crumbed and fried Willunga olives
with lime aioli

AMUSE BOUCHE

Chilled capsicum and almond milk soup
with goat cheese crema and basil oil

GNUDI

Ricotta and sage gnudi with asparagus peas,
hazelnut brown butter and pea buttermilk sugo

ZUCCHINI FLOWERS

Alex's zucchini flowers
and zucchini, garbanzo fritters
with basil tofu emulsion
and fresh heirloom tomato chutney

SORBET

Ruby grapefruit, lychee and pear sorbet
with a splash of The Money Spider Roussanne

EGGPLANT

Miso roasted eggplant with seared silken tofu,
chilli caramel beans, fried enoki mushrooms,
steamed daikon and sushi rice cake

CHEESE COURSE

(Additional option—15.00/person)
Buche d'Affinois Brie with McLaren Vale Orchards' apple,
Willunga almonds and knackebrod

LANYAP

Orange, cardamom sponge with
rosewater gel, ginger tapioca and pistachio croquant

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 BROKEN FISHPLATE
Sauvignon Blanc

2016 THE HERMIT CRAB
Marsanne Viognier

2016 THE WITCHES BERRY
Chardonnay

2014 THE BONSAI VINE
Grenache Shiraz Mourvèdre

2014 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
