
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

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

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

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—Jo Reschke

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