



:

### **Degustation with Wine or Mocktail Match**

The Watervale Hotel six-course, individually plated degustation is designed to feature the freshly picked, organic, bio-dynamic produce from our own Penobscot Farm.

The inspiration for each dish comes from the farm. We often ask, 'what protein will best complement our fruit, vegetables, leaves, and nuts?' Sometimes the answer is to leave the plants to do the talking by themselves.

Our meats are ethically grown, traceably and locally sourced, taken as whole animals, and processed in-house. Our seafood and fish sourcing are dictated by the 'Good Fish Guide' to sustainable species, fishing methods, and source location - mostly from the Spencer Gulf.

The menu evolves every day. It rarely changes a great deal from day to day, but over time it changes with the seasons and the produce available.

We tailor the degustation meals to dietary requirements – with adequate warning.

Our mocktails are made from a Warndu tea base and Penobscot Farm produce. We often pick one of the vegetables or fruits from the dish for the matching mocktail – two different expressions of the same ingredient. Our Mocktails are constructed to have similar elements to wine – fruit, acid, and tannin from skins or tea, and minimal sugar.

The wines are selected to demonstrate the diversity of the Clare Valley. We love to show the versatility of Riesling, but also that there is much more to the Clare Valley.

We tend to choose wines that have ripe fruit, tannin derived primarily from fruit rather than oak, and a long acid line. These wines demonstrate Clare Valley characteristics and complement our light, fresh food style.

The matching process is iterative. We are looking for dishes that match the wine styles we want to pour, and beverages that will enhance the epicurean experience.



**Degustation – June 10th, 2023**

*Amuse Bouche*

**Port Lincoln Kingfish Sashimi, Finger Lime, Catmint Flower**

*Paulett Sparkling Riesling*

*Nogroni*

**Aburi Scallops, pickled Quince, charred Mandarin, Blood Lime Powder**

*Naked Run 'The First' Riesling 2022*

*Strawberry Vinegar Soda*

**Purple Cauliflower Tart, Whipped Goats Fetta, Lemon Thyme**

*Vinemind Vermentino 2019*

*Juicy Tea*

**Greenslade Smoked Chicken, Brandy & Garden Herbs Ballentine, Smoked Garlic and  
Potato Puree, Chicken and Corn Jus, Corn Crumb**

*Sevenhill 'Spires Lament' Viognier 2021*

*Sage Advice*

*Palette Cleanser*

**Native River Mint Sorbet, House Made Limoncello**

**Apple smoked Duck Breast, Quince Jus, Sautéed Seasonal Greens**

*Woodvale GSM 2021*

*Strawberry Field Mocktail*

**Seared Kangaroo Loin, Slow-Cooked Kangaroo Tail, Jerusalem Artichoke Puree and Chips,  
Mulberry and Grenache Jus**

*Mitchells Peppertree Shiraz 2016*

*Quandong Thyme Mocktail*

**Pecan Entremet, Pecan Sponge, Dark Chocolate crèmeux, Caramelised pecan and wattle  
seed, Bourbon Chantilly Cream**

*Kilikanoon Divinity 2017*

*Honey Julip Mocktail*