



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 – October 31st, 2023

Amuse Bouche

Kingfish pate, Kingfish Skin, Watervale Riesling Jelly

Wykari Sparkling Riesling

Nogroni

Kingfish Crudo, Cherry Vinegar, Finger Lime, Blood Orange

Vickery Riesling 2023

Strawberry Vinegar Soda

Garden Tart, Broccoli, Cauliflower, Whipped Goats Fetta, Lemon Thyme

Mount Horrocks Shiraz Rose 2023

Juicy Tea

House-made Haloumi, Pickled Loquat, Orange Gremolata

Matriarch & Rogue Alberino 2022

Sage Advice

Palette Cleanser

Native River Mint Sorbet, house-made Limoncello

Seared Duck Breast, Pakistani Mulberry, Poached Grapes, Sautéed Seasonal Greens,

Quince Emulsion, Garlic Potato Puree

O'Leary Walker Nero D'Avola 2021

Strawberry Field Mocktail

Seared Lamb Loin, Braised Lamb Shoulder, Lamb Bottega,

Braised Leek, Leek Root, Lamb Jus, Cauliflower stem puree

Penna Lane Shiraz 2020

Quandong Thyme Mocktail

Chocolate Entremet, Blood Orange, Chocolate Crumb, Espresso Icecream

Skillogalee Muscat

Honey Julip Mocktail