



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, many 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 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 25th, 2024

Amuse Bouche

Cured Ocean Trout on Kingfish Skin, Citrus Labneh, Watervale Riesling Jelly
Skillogalee Sparkling Riesling

Kingfish Crudo, Poached Nectarine, Strawberry Vinegar
Kirrihill Regional Riesling 2023

**Garden Tart, Cauliflower, Broad Bean Pure, Fennel,
Lemon Thyme**
Pikes 'Merle' Riesling 2019

House-made Haloumi, Poached Apricots, Orange Gremolata
Grossett Springvale Riesling 2010

Palette Cleanser
Native River Mint Sorbet

**Seared Duck Breast, Mulberry, Sautéed Seasonal Greens,
Quince Emulsion, Cauliflower Stem Puree**
Wendouree Shiraz Mataro 2020

**Lamb Loin, Beetroot Puree, Honey Roasted Beetroot, Baby Beetroot Leaf, Rosemary Jus,
Whipped Lamb Fat**
Jim Barry 'McRae Wood' Shiraz 2020

**Citrus Tart, Lemon Curd, Lemon Sorbet,
Lemon and Orange Segments, French Meringue**
Mount Horrock's Cordon Cut Riesling 2024