

M c L A R E N V A L E  
d ' A R R Y ' S V E R A N D A H  
R E S T A U R A N T

**ENTREES**

Snapper & Saffron Broth with Soy Custard	17.00
Lobster Medallion with Blue Swimmer Crab, Prawn Ravioli & Lobster Bisque	28.00
Dukkah Crumbed Haloumi with Pickled Fennel, Caramelised Lemon & Water Cress Salad	20.00
Hokkaido Scallop Ceviche & Abalone Sashimi, Stone Fruit Salad & Wasabi Flying Fish Roe	24.00
Roast Tomato Tart with Goat Curd Dumpling & Ratatouille Vinaigrette	20.00
Beetroot Cured Kingfish & Kipfler Tian with Pomegranate Jelly	23.00
B.L.T Terrine - Braised Beef Brisket, Duck Liver & veal Tongue with Caper & Cornichon Relish	19.50
Bresola of Dorper Lamb with White Anchovy & Parsley Salad	19.00
Salt & Pepper Fleurieu Squid with Tatsoi, Jelly Fish Salad & Wasabi Mayonnaise	23.00

**Extras & Sides**

House Made Dukkah & Bread with Diana EV Olive Oil & Brian's Marinated Olives	8.00
Hot Stuffed Spanish Queen Olives with Lime Aioli	6.00
House Made Bread with Salt Crusted House Made Butter	4.00
Lime & Lychee Sorbet with a Splash of the Broken Fish Plate Sauvignon Blanc	5.00
Amuse Bouche of Duck Broth with Parmesan Foam	5.00
Rocket, Pear, Parmesan & Pine Nut Salad with Cabernet Dressing	9.00
Freshly Podded Peas with Artichoke Hearts & Provolone	9.00
Warm Potato Salad with Fresh Herbs, Fried Baby Capers & Yoghurt Dressing	9.00

**MAINS**

Slow Roasted Rabbit with Pear, Parsnip & Warm Freekah Parsley Salad	30.00
Braised Roo Tail Brisk & Seared Roo Fillet with Beetroot Confit & Horseradish Cream	33.00
Beef Fillet Steak with King Oyster Mushroom, Onion Roesti & Peter's Duck Liver Pate	34.00
Grain Fed Chicken Rolled with Pancetta & Sage on Wilted Silver beet, Gorgonzola & Walnut	30.00
Slow Roast Pork Belly with Quandong, Witlof Salad & The Feral Fox Pinot Noir Jus	31.00
Willunga Almond Crumbed Eggplant, Spanish Green Olive & Buffalo Mozzarella Bake	29.50
Confit Duck Leg & Seared Breast with Glazed Figs & Truffled White Polenta	32.00
Baked Fish Fillet	34.00

**DESSERT**

Honey Panna Cotta with Honeycomb & Baked Quince	15.00
Glazed Pear & Willunga Almond Cake with Calvados Crème Fraîche	15.00
Raspberry Sorbet with Pistachio Tuile & Liquorice Air	15.00
Passionfruit Soufflé with Pouring Cream	16.00
Soft Centred Chocolate Pudding with Chocolate Ice Cream	16.00
Affogato with Orange & Fennel Biscotti & a Glass of The Nostalgia Tawny	16.00
Spanish Hot Chocolate with Churritos with a Shot of Black Sherry	16.00
Udder Delights Goat Brie with Fresh Siedel's Apples & Lavosh Cheese Selection	19.50
Our Own Orange & Fennel Biscotti or Baylies of Strathalbyn Panforte	4.00
d'Arenberg The Fortified Shiraz Chocolate Truffles	5.50

No Separate Accounts

Head Chef's: Peter Reschke & Nigel Rich  
Restaurant Manager: Jo Reschke