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# Degustation

## Spring 2017

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### Menu

95.00/person

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#### CANAPÉS

*Almond stuffed, crumbed and fried Willunga Queen  
Spanish olives with lime aioli*

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#### AMUSE BOUCHE

*Sliver beet and almond soup with  
black garlic soubise and crisp chorizo*

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#### TUNA

*Yuzu cured tuna  
with smashed cucumber and radish  
black wood fungus and fresh Tasmanian wasabi*

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#### SCALLOPS

*Australian scallops with  
raw parsnip, pear and chervil salad  
and citrus dressing*

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#### OR

#### d'ARRY'S VERANDAH SIGNATURE DISH

*(optional substitution for Scallops—10.00 surcharge)  
Lobster medallion  
with blue swimmer crab, prawn tortellini  
and lobster bisque*

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#### SORBET

*Lime leaf and green apple sorbet  
with a splash of The Dry Dam Riesling*

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#### DUCK

*Seared duck breast with  
edamame smash, coconut curd,  
soy sago and green paw paw pickle*

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#### CHEESE COURSE

*(Additional option—15.00/person)  
Buche d'Affinois Brie with McLaren Vale Orchards apple,  
d'Arry's quince paste, Willunga almonds and knackebrod*

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#### LANYAP

*Orange, cardamom sponge  
with candied yoghurt and pistachio croquant*

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#### DESSERT

*Passionfruit soufflé with pouring cream*

#### OR

*Soft centred chocolate pudding  
with chocolate ice cream, d'Arry's aero and cocoa nibs*

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#### PETIT FOURS

*An assortment of sweet bites*

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# Vegetarian Degustation

## Spring 2017

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### Menu

95.00/person

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#### **CANAPÉS**

*Almond stuffed, crumbed and fried Willunga Queen  
Spanish olives with lime aioli*

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#### **AMUSE BOUCHE**

*Sliver beet and almond soup with  
black garlic soubise and fried shallots*

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#### **CORN AND AVACADO**

*Grilled young corn and avocado  
with fried polenta, spiced corn fritto, iceberg lettuce,  
shaved Brazil nuts and mayonesa verde*

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#### **CAULIFLOWER**

*Cauliflower sponge with  
roast capsicum, cumin puree  
preserved lemon and garlic chive pesto  
and spiced chick peas*

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#### **SORBET**

*Lime leaf and green apple sorbet  
with a splash of The Dry Dam Riesling*

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#### **GNUDI**

*Ricotta and sage gnudi with  
Spring asparagus and peas, hazelnut brown butter  
and pea buttermilk sago*

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#### **CHEESE COURSE**

*(Additional option—15.00/person)  
Buche d’Affinois Brie with McLaren Vale Orchards apple,  
Willunga almonds and knackebrod*

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#### **LANYAP**

*Orange, cardamom sponge with  
candied yoghurt and pistachio croquant*

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#### **DESSERT**

*Passionfruit soufflé with pouring cream*

#### **OR**

*Soft centred chocolate pudding  
with chocolate ice cream, d’Arry’s aero and cocoa nibs*

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#### **PETIT FOURS**

*An assortment of sweet bites*

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# Vegan Degustation

## Spring 2017

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### Menu

95.00/person

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#### **CANAPÉS**

*Garlic, rosemary and orange zest  
marinated Willunga olives  
and spiced Willunga almonds*

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#### **AMUSE BOUCH**

*Sliver beet and almond soup  
with black garlic soubise and fried shallots*

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#### **LEMONGRASS BROTH**

*Lemongrass broth with ginger soy dumpling,  
white ear fungus, charred spring onions and yuba noodles*

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#### **CAULIFLOWER**

*Baked cauliflower with  
roast capsicum, cumin puree  
preserved lemon and garlic chive pesto  
and spiced chick peas*

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#### **SORBET**

*Lime leaf and green apple sorbet  
with a splash of The Dry Dam Riesling*

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#### **PUMPKIN**

*Spiced roast pumpkin with edamame smash,  
coconut curd, soy sago and green paw paw pickle*

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#### **LANYAP**

*Mango, macadamia and green pepper fudge  
with pistachio croquant*

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#### **DESSERT**

*Noble Wrinkled Riesling baked pear with  
salty caramel tapioca, walnut and oat granola  
and pear, persimmon sorbet*

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#### **PETIT FOURS**

*An assortment of sweet bites*

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