
Degustation

Spring 2019

Menu

95.00/person

CANAPÉS

*d'Arry's bread with
truffle butter and fresh grated parmesan*

*Almond stuffed, crumbed and fried green Willunga olives
with herb aioli*

AMUSE BOUCHE

*Ginger, lemongrass and coconut broth
with aromatic sambal oil and fried shallot*

KINGFISH

*Coconut and lime cured kingfish chive pancakes
with Asian spring leaves and flower
and aromatic yellow chilli sauce*

SCALLOP

*Seared scallops on wakame sago cracker
with XO shallots and green paw paw pickle*

OR

d'ARRY'S VERANDAH SIGNATURE DISH

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

SORBET

*Lemon myrtle and finger lime sorbet
with a splash of The Broken Fishplate Sauvignon Blanc*

KANGAROO

*Seared kangaroo fillet and roo tail pithivier
with bunya nut cream, salt'n'vinegar salt bush
and bush tomato seasoning*

CHEESE COURSE

*(Additional option—15.00/person)
Heidi gruyere with fresh pear, macadamias
truffle honey and rye olive thins*

LANYAP

*White chocolate crème
with wattle seed wafer, candied quandong
and smoky caramel topping*

DESSERT

*Passionfruit soufflé with passionfruit sorbet
and pouring cream*

OR

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

PETIT FOURS

An assortment of sweet bites
