
Vegan Degustation

Spring 2019

Menu

95.00/person

CANAPÉS

*d'Arry's bread with spiced Willunga almonds
and orange, rosemary, garlic tapenade*

AMUSE BOUCHE

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

TURNIP

*Roast turnip broth and shitake custard
with soba noodles, edamame
pickled nashi pear and celery tips*

MUSHROOM

*King oyster brown mushrooms, black and white fungus
and silken tofu with roasted sesame cream
tempeh chips and garlic choi sum*

SORBET

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

PUMPKIN

*Roasted pumpkin, thyme
and orange zest buckwheat risotto
with fried kale nuggets and green curd*

CHEESE COURSE

*(Additional option—15.00/person)
'd'Harry's' Cheddar
with McCarthy's Orchard apple, Dead Arm gel
and seeded chia bark*

LANYAP

*Candied quandong and baked rhubarb
with wattle seed wafer
and smoky caramel topping*

DESSERT

*Carrot, cashew and date cake
with carrot sorbet saffron cardamom syrup and granola*

PETIT FOURS

An assortment of sweet bites
