
Vegetarian Degustation

Summer 2020

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

*Roast tomato and capsicum brodo freddo
with basil crema*

ZUCCHINI

*Roasted zucchini and fresh zucchini flower
with pistachio puree, fried duPuy lentils
and mint emulsion*

EGGPLANT

*Tahini baked and pomegranate glazed eggplant
with preserved lemon labneh, baba ganoush
and celery leaf salad*

SORBET

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

MUSHROOM

*King brown mushrooms with sesame miso puree
ginger sushi rice cake, tatsoi, nashi pear salad
and toasted sesame dressing*

CHEESE COURSE

*(Additional option—15.00/person)
Tete de Moine girolle
with fresh pear, truffle honey and biscuits d'épices*

LANYAP

*Orange curd with burnt orange syrup
Hillside strawberries and wattle seed bark*

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
