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**d'Arny's Verandah
Restaurant**

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**Seasonal Degustation
Spring 2020**

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Menu

CANAPÉS

d'Arry's bread
with house churned truffle butter
and fresh grated Parmesan

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

AMUSE BOUCHE

Aromatic tom yum broth
with coconut basil cream

MIAN KHAN

House hot smoked market fish
miang khan with peanut
coconut and ginger sambal
Keta Caviar and candied lime dressing

FOIE GRAS

Duck and Foie gras parfait
with roasted apple, radicchio salad
Nostalgia, apple gel and apple toast

Wine Pairing

NV POLLYANNA POLLY

Chardonnay Pinot Noir
Pinot Meunier

2020 THE DRY DAM

Riesling

2019 THE MONEY SPIDER

Roussanne

2018 THE FERAL FOX

Pinot Noir

2016 THE CUSTODIAN

Grenache

SORBET

Rhubarb, cranberry and rose sorbet
with The Stephanie the Gnome Rose

BEEF

Beef fillet with panisse chips
sautéed brassicas, radish remoulade
and porcini glaze

CHEESE OPTION

ADD 15.00

Tete de Moine girolle with fresh celery
local honey, macadamia and rye thins

LANYAP

Gin mule syrup cake
with poached rhubarb
gingerbread crumb and lemon croquant

DESSERT

Passionfruit soufflé
with passionfruit sorbet
and pouring cream

OR

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

PETIT FOURS

An assortment of sweet bites

2014 THE GALVO GARAGE

Cabernet Sauvignon Merlot
Petit Verdot Cabernet Franc

2016 THE COPPERMINE ROAD

Cabernet Sauvignon

NV RARE NOSTALGIA TAWNY

ADD 10.50

2019 THE NOBLE WRINKLED

Riesling

OR

2014 THE VINTAGE FORTIFIED

Shiraz

Head Chef
Peter Reschke

Sous Chef
Mason Cornish

*Restaurant
Manager*
Jo Reschke

Kitchen Team
Scott Coombs, Adele Manly,
Jerome Sletvold, Levi Sakkas
and Jessika Foale