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**d'Arry's Verandah**  
**Restaurant**  
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Vegan Degustation  
Spring 2020

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# Vegan Degustation Spring 2020

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## Menu

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### CANAPÉS

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

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### AMUSE BOUCHE

Aromatic tom yum broth  
with coconut basil cream

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### BROTH

Fennel, leek and celery broth  
with sweet potato noodles  
and chervil tofu dumpling

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### MUSHROOMS

Fleurieu mushroom tagliatelle  
with black garlic puree and gremolata

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## Wine Pairing

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### NV POLLYANNA POLLY

Chardonnay Pinot Noir  
Pinot Meunier

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### 2020 THE DRY DAM

Riesling

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### 2019 THE MONEY SPIDER

Roussanne

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### 2016 THE CUSTODIAN

Grenache

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### 2018 THE DERELICT VINEYARD

Grenache

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### SORBET

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

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### RISOTTO

Beetroot, kale, buckwheat  
and sunflower seed risotto  
with chive, dill mousse

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### CHEESE OPTION

ADD 15.00

d'Arry's Veddar with Dead Arm gel  
Willunga almonds and seeded chia bark

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### LANYAP

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

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### DESSERT

Lime curd and glutenous rice  
with bruleed coconut meringue  
pandan ice cream, puffed rice shards  
and candied lime syrup

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### PETIT FOURS

An assortment of sweet bites

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### 2018 THE FERAL FOX

Pinot Noir

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### 2019 THE ANTHROPOCENE EPOCH

Mencia

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### NV RARE NOSTALGIA TAWNY

ADD 10.50

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### 2019 THE NOBLE WRINKLED

Riesling

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*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