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d'Arny's Verandah
Restaurant
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Vegetarian 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

BROTH

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

MUSHROOMS

Fleurieu mushroom tagliatelle
with black garlic puree and gremolata

Wine Pairing

NV POLLYANNA POLLY

Chardonnay Pinot Noir
Pinot Meunier

2020 THE DRY DAM

Riesling

2019 THE MONEY SPIDER

Roussanne

2016 THE CUSTODIAN

Grenache

2018 THE DERELICT VINEYARD

Grenache

SORBET

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

RISOTTO

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

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

2018 THE FERAL FOX

Pinot Noir

2019 THE ANTHROPOCENE EPOCH

Mencia

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