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**d'Arny's Verandah
Restaurant**
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Seasonal Degustation
Winter 2022

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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

Celeriac soup with toasted hazelnuts
and chive cream

SALMON

Salmon pastrami with beetroot curd
horseradish and chive cream
beetroot salad and cracker

WONTON

Mixed Asian mushroom, tofu, ginger
and shallot wontons
with healing broth and fresh herbs

Wine Pairing

NV POLLYANNA POLLY

Chardonnay Pinot Noir
Pinot Meunier

2021 THE HERMIT CRAB

Viognier Marsanne

2019 THE MONEY SPIDER

Roussanne

2020 THE ANTHROPOCENE EPOCH

Mencia

2020 THE HUNJEE HEARTSTRING

Montepulciano

SORBET

Pomegranate and beetroot sorbet
with a splash of
The Peppermint Paddock

BEEF

Beef fillet with truffled potato galette
porcini cream
and grilled King oyster mushroom

CHEESE OPTION

ADD 15.00

Tete de Moine
with Madeira cake toast
sun dried grapes and truffle honey

LANYAP

Salted toffee popcorn
with stewed rhubarb
and eucalyptus macadamia cream

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

2017 THE LAUGHING MAGPIE

Shiraz Viognier

2017 THE DEAD ARM

Shiraz

NV RARE NOSTALGIA TAWNY

ADD 11.50

2021 THE NOBLE WRINKLED

Riesling

OR

2018 THE VINTAGE FORTIFIED

Shiraz

COFFEE OR TEA

ADD 5.50

Head Chef
Peter Reschke

Sous Chef
Mason Cornish

*Restaurant
Manager*
Jo Reschke

Kitchen Team
Scott Coombs, Adele Manly
Jerome Sletvold, Brett Worrall
and Reece Jones