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**d'Arry's Verandah**  
**Restaurant**  
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**Plant Based**  
**Degustation**

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# Plant Based Degustation Winter 2022

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## Menu

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### CANAPÉS

d'Arry's bread  
with almond  
and native pepper leaf butter

Garlic and lemon marinated green olives  
and smoked almonds

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### AMUSE BOUCHE

Celeriac soup with toasted hazelnuts  
and chive cream

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### LEEK

Leek mousse with peas, asparagus  
broccoli tops, macadamia cream  
celeriac pasta and puffed wild rice

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### EGGPLANT

Tahini roasted eggplant  
with preserved lemon labneh  
baba ghanoush  
celery and pomegranate salad

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## Wine Pairing

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### NV POLLYANNA POLLY

Chardonnay Pinot Noir  
Pinot Meunier

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### 2022 THE DRY DAM

Riesling

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### 2014 THE DRY DAM

Riesling

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### 2021 THE BIOPHILIC SILURIAN

Cinsault

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### 2014 THE CENOSILICAPHOBIC CAT

Sagrantino Cinsault

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### SORBET

Pomegranate and beetroot sorbet  
with a splash of  
The Peppermint Paddock

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### GORGONZOLA

Bruleed Gorgonzola pudding  
with pear, radicchio, walnut salad  
and Peter's vincotto

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### CHEESE OPTION

ADD 15.00

d'Arry's Veddar  
with McCarthy's Orchard apple  
Dead Arm gel and seeded chia bark

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### LANYAP

Salted toffee popcorn  
with stewed rhubarb  
and eucalyptus macadamia cream

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### DESSERT

Coconut rice pudding  
with mandarin sorbet  
puffed rice, pepita granola  
and sake gel

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### PETIT FOURS

An assortment of sweet bites

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### 2020 THE INNOCENT WEED

Grenache Mourvedre Shiraz

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### 2018 THE BONSAI VINE

Grenache Mourvedre Shiraz

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### NV NOSTALGIA RARE TAWNY

ADD 11.50

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### 2019 THE NOBLE MUDPIE

Viognier Semillon Riesling

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### COFFEE OR TEA

ADD 5.50

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*Head Chef*  
Peter Reschke

*Sous Chef*  
Mason Cornish

*Restaurant  
Manager*  
Jo Reschke

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