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d'Arry's Verandah
Restaurant
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Plant Based
Degustation

Plant Based Degustation Autumn 2021

Menu

CANAPÉS

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

AMUSE BOUCHE

Roast onion broth
with sage and onion cream

TOM KHA GAI

Tom kha gai with pumpkin sago balls
silken tofu, wilted greens
green mango and gourd noodles

ZUCCHINI

Zucchini cakes with baba ghanoush
spiced chickpeas, pickled cucumber
zucchini flower salad and mint emulsion

Wine Pairing

NV POLLYANNA POLLY

Chardonnay Pinot Noir
Pinot Meunier

2020 THE DRY DAM

Riesling

2013 THE DRY DAM

Riesling

2020 STEPHANIE THE GNOME

Mourvedre Sangiovese
Cinsault Shiraz

2018 THE FERAL FOX

Pinot Noir

SORBET

Apple and yuzu sorbet with
The Broken Fishplate Sauvignon Blanc

PARSNIP

Roast parsnip gnocchi with salsa verde
toasted walnut, pear and witlof salad

CHEESE OPTION

ADD 15.00

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

LANYAP

Stewed rhubarb and poached pear
with eucalyptus cream
and almond praline

DESSERT

Almond and quince fudge
with baked quince, roast almond sorbet
and lace biscuit

PETIT FOURS

An assortment of sweet bites

2019 THE BIOPHILIC SILURIAN

Cinsault

2018 THE TWENTY EIGHT ROAD

Mourvedre

NV RARE NOSTALGIA TAWNY

ADD 10.50

2017 THE BOTRYOTINIA FUCKELIANA

Semillon Sauvignon Blanc

COFFEE OR TEA

ADD 5.50

Head Chef
Peter Reschke

Sous Chef
Mason Cornish

*Restaurant
Manager*
Jo Reschke

Kitchen Team
Scott Coombs, Adele Manly,
Levi Sakkas, Jessika Foale
and Shaun Harkin