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d'Arry's Verandah
Restaurant

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Plant Based Degustation
Autumn 2022

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Menu

CANAPÉS

d'Arry's bread
with Vegemite and fried shallot Oleo

Warm Willunga orange and rosemary
marinated olives and almonds

AMUSE BOUCHE

Chilled cauliflower soup
with native thyme cream

MUSHROOM

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

BEETROOT

Beetroot and pomegranate tartare
with beetroot bark
pickled Davidson plum gel
nasturtium leaf and flower salad

Wine Pairing

NV POLLYANNA POLLY

Chardonnay Pinot Noir
Pinot Meunier

2021 THE HERMIT CRAB

Viognier Marsanne

2021 THE MONEY SPIDER

Roussanne

2019 THE FERAL FOX

Pinot Noir

2018 THE CUSTODIAN

Grenache

SORBET

Pear and grapefruit sorbet
with a splash of
The Witches Berry Chardonnay

CABBAGE

Goodiesons red ale and zaatar
braised red cabbage scroll
with black onion hummus
and minted iceberg slaw

CHEESE OPTION

ADD 15.00

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

LANYAP

Matcha sponge with sake jelly
and puffed rice, yuzu toffee shard

DESSERT

Lemon myrtle and macadamia cream
millefeuille
with Imelda's quandong jam

PETIT FOURS

An assortment of sweet bites

2019 THE BIOPHILIC SILURIAN

Cinsault

2018 THE TWENTY EIGHT ROAD

Mourvedre

NV NOSTALGIA RARE TAWNY

ADD 11.50

2021 THE NOBLE MUDPIE

Viognier Semillon Riesling

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, Levi Sakkas
Jessika Foale and Shaun Harkin