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d'Arry's Verandah
Restaurant

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Seasonal Degustation
Autumn 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

Chilled cauliflower soup
with native thyme cream

KINGFISH

Mandarin Kingfish ceviche with sweet
potato rosti, chive aioli, asparagus
and native finger lime

KANGAROO

Lemon scented gum smoked kangaroo
pastrami with banya nut and horseradish
cream and pepper leaf damper toast

Wine Pairing

NV POLLYANNA POLLY

Chardonnay Pinot Noir
Pinot Meunier

2021 THE DRY DAM

Riesling

2014 THE DRY DAM

Riesling

2019 THE ANTHROPOCENE EPOCH

Mencia

2020 THE HUNJEE HEARTSTRING

Montepulciano

SORBET

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

DUCK

Seared duck breast with tea smoked
duck leg and water chestnut bao
d'Arry's XO beans and bamboo shoots

CHEESE OPTION

ADD 15.00

Pyengana cheddar
with Madeira cake toast
sun dried grapes and truffle honey

LANYAP

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

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

2018 THE BONSAI VINE

Grenache Shiraz Mourvedre

2018 THE STICKS & STONES

Tempranillo Grenache
Touriga Nacional Souzao Tinta Cao

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, Levi Sakkas
Jessika Foale and Shaun Harkin