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**d'Arry's Verandah
Restaurant**
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Seasonal Degustation
Winter 2021

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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

Roast chicken brodo
with porcini crema

KINGFISH

Kingfish pastrami with beetroot salad
beetroot curd and dill horseradish cream

JERUSALEM ARTICHOKE

Roast Jerusalem artichoke
and salmon roe
with Lylarra dill goat curd
pistachio puree and witlof

SORBET

Quince and pear sorbet with a splash
of The Witches Berry Chardonnay

Wine Pairing

NV POLLYANNA POLLY

Chardonnay Pinot Noir
Pinot Meunier

2019 THE HERMIT CRAB

Viognier Marsanne

2020 THE INNOCENT WEED

Grenache Mourvedre Shiraz

2019 THE OLIVE GROVE

Chardonnay

2018 THE LUCKY LIZARD

Chardonnay

LAMB

Lamb rack and lamb shoulder cube
with mushy peas
thyme pearl barley porridge
and mint jelly

CHEESE OPTION

ADD 15.00

Lylarra 'Cais Babhar' cheddar
with Madeira cake toast
sun dried grapes and truffle honey

LANYAP

Orange, cardamom sponge
with nougat, rosewater gels
and pistachio rose croquant

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

2015 THE GALVO GARAGE

Cabernet Sauvignon Merlot
Petit Verdot Cabernet Franc

2013 THE COPPERMINE ROAD

Cabernet Sauvignon

NV RARE NOSTALGIA TAWNY

ADD 11.50

2017 THE NOBLE

BOTRYOTINIA FUCKELLIANA
Semillon Sauvignon Blanc

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