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d'Arry's Verandah
Restaurant
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Plant Based
Degustation

Plant Based Degustation Winter 2021

Menu

CANAPÉS

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

Warm Willunga orange and rosemary
marinated olives and almonds

AMUSE BOUCHE

Roast onion brodo
with porcini crema

MISO BROTH

Ginger and miso broth and fried enoki
with turnip cake, turnip noodles
and chargrilled spring onion

EGGPLANT

Sesame crusted fried nori eggplant
with silken tofu, shitake soy jus
and pickled daikon

SORBET

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

Wine Pairing

NV POLLYANNA POLLY
Chardonnay Pinot Noir
Pinot Meunier

2020 THE DRY DAM
Riesling

2013 THE DRY DAM
Riesling

2017 THE CUSTODIAN
Grenache

2019 THE FERAL FOX
Pinot Noir

GNOCCHI

Herbed gnocchi
with sautéed peas and broad beans
pistachio and spinach pesto
and shredded iceberg lettuce

CHEESE OPTION

ADD 15.00

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

LANYAP

Poached pear
with toffee popcorn, rose water jel
and saffron syrup

DESSERT

Bush nut Sunday -
Gum and macadamia ice cream
with wattle seed bark
quandong compote
and smoked caramel topping

PETIT FOURS

An assortment of sweet bites

2013 THE CENOSILICAPHOBIC CAT
Sagrantino Cinsault

2016 THE CONSCIOUS BIOSPHERE
Petit Sirah Aglianico

NV RARE NOSTALGIA TAWNY

ADD 11.50

2017 THE NOBLE
BOTRYOTINIA FUCKELLANA
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
Jerome Sletvold, Levi Sakkas
Jessika Foale and Shaun Harkin