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**d'Arry's Verandah  
Restaurant**  
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Seasonal Degustation  
Summer 2020 - 2021

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# Seasonal Degustation Summer 2020 - 2021

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## Menu

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### 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

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### AMUSE BOUCHE

Aperitivo of chilled Salmorejo  
with PX sherry vinegar crema  
and crisp Jamon

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### TUNA

Seared yellow fin tuna with caramelised  
chilli soy dressing, grapefruit salad  
sesame mayo and pork crackling

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### TORTELLINI

Ricotta, kale and sage tortellini  
with burnt lemon beurre blanc  
cashew and pine nut puree and fried sage

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## Wine Pairing

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**NV POLLYANNA POLLY**  
Chardonnay Pinot Noir  
Pinot Meunier

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**2020 THE DRY DAM**  
Riesling

**2013 THE DRY DAM**  
Riesling

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**2019 THE MONEY SPIDER**  
Roussanne

**2018 THE HERMIT CRAB**  
Viognier Marsanne

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### SORBET

Honey Dew melon  
and white peach sorbet  
with The Witches Berry Chardonnay

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### DUCK

Pan fried duck breast  
with confit duck and water chestnut bao  
and garlic greens

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### CHEESE OPTION ADD 15.00

Tete de Moine girolle  
with pandoro toast and mustard fruits

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### LANYAP

Manchego churros  
with caramelised pear and truffle honey

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### 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

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### PETIT FOURS

An assortment of sweet bites

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**2018 THE FERAL FOX**  
Pinot Noir

**2018 THE DERELICT VINEYARD**  
Grenache

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**NV RARE NOSTALGIA TAWNY** -  
ADD 10.50

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**2019 THE NOBLE WRINKLED**  
Riesling

OR

**2014 VINTAGE FORTIFIED**  
Shiraz

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*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