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

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Menu

CANAPÉS

d'Arry's bread
with spiced Willunga almonds
and orange, rosemary, garlic tapenade

AMUSE BOUCHE

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

CARROTS

Roast and raw heirloom carrots
with carrot curd, pumpernickel soil
roasted seeds and Dirty lentils

MUSHROOM

Sautéed King oyster mushroom
and fried enoki mushrooms
on cauliflower cream
with black barley salad

Wine Pairing

NV POLLYANNA POLLY

Chardonnay Pinot Noir
Pinot Meunier

2020 STEPHANIE THE GNOME

Mourvedre Sangiovese
Cinsault Shiraz

2018 THE FERAL FOX

Pinot Noir

2019 THE BIOPHILIC SILURIAN

Cinsault

2018 THE TWENTY EIGHT ROAD

Mourvedre

SORBET

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

EGGPLANT

Roasted miso eggplant
with kombu broth
pickled Fuji apple and daikon salad
and fried sushi rice

CHEESE OPTION

ADD 15.00

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

LANYAP

Strawberry and peach with kiwi curd
and shaved macadamia

DESSERT

Rum soused pineapple
with lychee sorbet, coconut tapioca
and rum syrup

PETIT FOURS

An assortment of sweet bites

2019 ANTHROPOCENE EPOCH

Mencia

2015 THE STICKS & STONES

Tempranillo Grenache
Souzao Tinta Cao

NV NOSTALGIA RARE TAWNY

ADD 10.50

2017 THE NOBLE BOTRYOTINIA

FUCKELIANA

Semillon Sauvignon Blanc

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