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**d'Arry's Verandah
Restaurant**
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Plant Based Degustation
Summer 2021 -2022

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Menu

CANAPÉS

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

Warm Willunga orange and rosemary
marinated olives and almonds

AMUSE BOUCHE

Spiced carrot and coconut soup
with coriander cream

LEEK

Leek mousse with fresh peas
asparagus tips, macadamia cream
native thyme oil and puffed buckwheat

EGGPLANT

Roasted red capsicum and eggplant with
smokey baba ghanoush
pomegranate gel
dukkah crisps and parsley oil

Wine Pairing

NV POLLYANNA POLLY

Chardonnay Pinot Noir
Pinot Meunier

2020 THE DRY DAM

Riesling

2014 THE DRY DAM

Riesling

2021 THE MONEY SPIDER

Roussanne

2021 THE HERMIT CRAB

Viognier Marsanne

SORBET

White peach and elderflower sorbet
with a splash
of The Witches Berry Chardonnay

GNOCCHI

Sauteed dill and maize gnocchi
with button squash, Kent pumpkin
apple, witlof salad
corn custard and pepita granola

CHEESE OPTION

ADD 15.00

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

LANYAP

Cashew mousse with stewed rhubarb
rhubarb gel and cashew croquant

DESSERT

Pina colada cream
with spiced rum soused
grilled pineapple, toasted coconut
and rice crackle

PETIT FOURS

An assortment of sweet bites

2019 THE BIOPHILIC SILURIAN

Cinsault

2014 THE CENOSILICAPHOBIC CAT

Sagrantino Cinsault

NV RARE NOSTALGIA TAWNY

ADD 11.50

2017 THE NOBLE

BOTRYOTINIA FUCKELIANA

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