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d'Arry's
Verandah
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Seasonal Degustation
Summer 2021 -2022

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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

Spiced carrot and coconut soup
with coriander cream

PRAWNS

Tamarind Gulf prawn tails
with green mango Vietnamese salad
prawn and lime leaf toast

KINGFISH

House hot smoked kingfish miang kham
with peanut, coconut and lime sambal
and Keta caviar

Wine Pairing

NV POLLYANNA POLLY

Chardonnay Pinot Noir
Pinot Meunier

2020 THE BROKEN FISHPLATE

Sauvignon Blanc

2021 THE MONEY SPIDER

Roussanne

2021 THE HERMIT CRAB

Viognier Marsanne

2021 STEPHANIE THE GNOME

Cinsault Sangiovese Sagrantino

SORBET

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

LAMB

Harissa Fleurieu lamb rack and
braised shoulder with date
preserved lemon, fetta, quinoa salad
and minted cucumber sauce

CHEESE OPTION

ADD 15.00

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

LANYAP

Cashew mousse with stewed rhubarb
rhubarb gel and cashew 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

2016 THE GALVO GARAGE

Cabernet Sauvignon Merlot
Petit Verdot Cabernet Franc

2017 THE COPPERMINE ROAD

Cabernet Sauvignon

NV RARE NOSTALGIA TAWNY

ADD 11.50

2017 THE NOBLE

BOTRYOTINIA FUEKELIANA
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