



McLAREN VALE
d'ARRY'S VERANDAH
RESTAURANT

DEGUSTATION MENUS
AUTUMN 2017

This is our very favourite way of eating and our homage, if you like, to the old adage
"Variety is the Spice of Life".

The resultant combination of flavours and textures created between
the food and wine pairings make for an experience that will linger.

Cheers! Jo & Peter Reschke

100 Years, 1000 Stories.



Canapés Fried and almond stuffed Willunga Queen Spanish olives with lime aioli

Wine Pairing

NV Pollyanna Chardonnay, Pinot Noir, Pinot Meunier

Brodo Mushroom and madeira brodo with chicken crema

Kingfish Kingfish poke with shaved kohlrabi, honeydew melon and green apple pearls,
pickled fennel bulb, wakame rice cracker and wild rice bubbles

Wine Pairing

2016 The Money spider Roussanne

2016 The Broken Fishplate Sauvignon Blanc

Quail Quail and pine nut galantine with pea puree, fresh peas and pea tendrils,
whipped minted feta and puffed barley

Wine Pairing

2015 The Feral Fox Pinot Noir

2013 The Derelict Vineyard Grenache

Sorbet Apple and citrus blossom sorbet with a splash of The Dry Dam Riesling

Beef Beef fillet with potato and prosciutto al forno, corn mash,
glazed shallots and sage, anchovy fritte

Wine Pairing

2011 The Galvo Garage Cabernet Sauvignon Merlot Petit Verdot Cabernet Franc

2013 The Coppermine Road Cabernet

Lanyap Sazerac cake with cognac caramel mousse and absinthe jelly

Dessert Passionfruit soufflé with pouring cream

or

Soft centred chocolate pudding with chocolate ice cream

Wine Pairing

2016 The Noble Wrinkled Riesling

or

2008 The Fortified Shiraz

Petit Fours An assortment of sweet bites

Degustation per person: 95.00

Wine Pairings per person: 55.00

AUTUMN DEGUSTATION MENU

Canapé Almond stuffed and fried green olives with lime aioli

Wine Pairing

NV Pollyanna Chardonnay, Pinot Noir, Pinot Meunier

Brodo Mushroom and madeira brodo with macadamia crema

Haloumi Fried haloumi with torched leek, black garlic puree, burnt onion reduction, pickled onion gel and pumpernickel crumb

Wine Pairing

2016 The Money Spider Roussanne
2016 The Hermit Crab Marsanne Viognier

Cauliflower Cauliflower sponge and baked cauliflower custard with raw cauliflower, preserved lemon and dukkah salad

Wine Pairing

2016 The Olive Grove Chardonnay
2015 The Lucky Lizard Chardonnay

Sorbet Apple and citrus blossom sorbet with a splash of The Dry Dam Riesling

Vincigrassi Celeriac and truffle vincigrassi with provolone picante and a celery, pear and bitter leaf salad

Wine Pairing

2010 The Cenosilecaphobic Cat Sagrantino Cincault
2011 The The Sticks and Stones Tempranillo Grenache Tinta Cao Souzao

Lanyap Sazerac cake with cognac caramel mousse and absinthe jelly

Dessert Passionfruit soufflé with pouring cream

or

Soft centred chocolate pudding with chocolate ice cream

Wine Pairing

2016 The Noble Wrinkled Riesling
or
2008 The Fortified Shiraz

Petit Fours

An assortment of sweet bites

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VEGETARIAN DEGUSTATION



d'Arry's Verandah Signature Dish

OPTIONAL SUBSTITUTION FOR QUAIL

10.00 surcharge

Lobster

Lobster medallion with blue swimmer crab and prawn tortellini and lobster bisque

Wine Pairing

2016 The Olive Grove Chardonnay
2015 The Lucky Lizard Chardonnay

100 Years, 1000 Stories.

