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d'Arry's Verandah  
Restaurant  
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Vegan Degustation  
Spring 2017

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## Vegan Spring

## Degustation

2017

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## Menu

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### CANAPÉS

Garlic, rosemary and orange zest  
marinated local olives  
and spiced Willunga almonds

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### AMUSE BOUCHE

Sliver beet and almond soup  
with black garlic soubise  
and fried shallots

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### LEMONGRASS BROTH

Lemongrass broth  
with ginger soy dumpling,  
white ear fungus,  
charred spring onions and yuba

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### CAULIFLOWER

Baked cauliflower with  
roast capsicum, cumin puree  
preserved lemon and garlic chive pesto  
and spiced chick peas

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## Wine Pairing

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### NV POLLYANNA POLLY

Chardonnay Pinot Noir  
Pinot Meunier

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### 2016 THE BROKEN FISHPLATE

Sauvignon Blanc

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### 2015 THE MONEY SPIDER

Roussanne

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### 2016 STEPHANIE THE GNOME

Shiraz Sangiovese

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### 2016 THE FERAL FOX

Pinot Noir

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### SORBET

Lime leaf and green apple sorbet  
with a splash of  
The Dry Dam Riesling

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### PUMPKIN

Spiced roast pumpkin with  
edamame smash, coconut curd,  
soy sago and green paw paw pickle

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### LANYAP

Mango, macadamia  
and green pepper fudge  
with pistachio croquant

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### DESSERT

Noble Wrinkled Riesling baked pear  
with salty caramel tapioca,  
walnut and oat granola  
and pear, persimmon sorbet

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### PETIT FOURS

An assortment of sweet bites

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### 2014 THE BONSAI VINE

Grenache Shiraz Mourvedre

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### 2014 THE IRONSTONE PRESSINGS

Grenache Shiraz Mourvedre

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### 2016 THE NOBLE MUD PIE

Viognier Arneis

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### Head Chef

Peter Reschke

### Sous Chef

Harry Arpacana

### Restaurant

Manager

Jo Reschke

### Kitchen Team

Scott Coombs, Adele Manly,  
Nat Wilson, Jerome Sletvold,  
Mason Coventry, Jessica Foale &  
Tamara Piec