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d'Arry's Verandah
Restaurant

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Vegetarian Degustation
Spring 2017

Vegetarian Spring

Degustation

2017

Menu

CANAPÉS

Almond stuffed, crumbed and fried green Willunga olives with lime aioli

AMUSE BOUCHE

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

CORN AND AVOCADO

Grilled young corn and avocado with fried polenta, spiced corn fritto iceberg lettuce, shaved Brazil nuts and mayonesa verde

CAULIFLOWER

Cauliflower sponge with roast capsicum, cumin puree preserved lemon and garlic chive pesto and spiced chick peas

Wine Pairing

NV POLLYANNA POLLY

Chardonnay Pinot Noir Pinot Meunier

2016 THE HERMIT CRAB

Marsanne Viognier

2015 THE WITCHES BERRY

Chardonnay

2016 STEPHANIE THE GNOME

Shiraz Sangiovese

2016 THE FERAL FOX

Pinot Noir

SORBET

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

GNUDI

Ricotta and sage gnudi with Spring asparagus and peas hazelnut brown butter and pea buttermilk sago

LANYAP

Orange, cardamom sponge with candied yoghurt and pistachio croquant

DESSERT

Passionfruit soufflé with pouring cream

OR

Soft centred chocolate pudding with chocolate ice cream d'Arry's aero and cocoa nibs

PETIT FOURS

An assortment of sweet bites

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

2012 THE WILD PIXIE

Shiraz Roussanne

2014 THE LAUGHING MAGPIE

Shiraz Viognier

2016 THE NOBLE WRINKLED

Riesling

OR

2008 THE FORTIFIED

Shiraz
