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# Degustation

## Winter 2018

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### Menu

95.00/person

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#### CANAPÉS

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

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#### AMUSE BOUCHE

*Amuse bouche of spinach, herb and almond soup with fried shallots and lemon curd*

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#### TROUT

*Smoked rainbow trout with cucumber pearls, celery leaf, pickled ginger jelly, wakame salad, popped wild rice and fresh Tasmanian wasabi*

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#### TOMMY RUFFS

*Prosciutto wrapped tommy ruffs with blistered cherry tomatoes, white bean puree, and celery leaf, radish salad*

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#### OR

#### d'ARRY'S VERANDAH SIGNATURE DISH

*(optional substitution for tommy ruffs—10.00 surcharge)*  
*Lobster medallion with blue swimmer crab, prawn tortellini and lobster bisque*

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#### SORBET

*Quince and pear sorbet with a splash of The Olive Grove Chardonnay*

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#### BEEF

*Beef fillet with potato, truffle and provolone al forno, paprika shallots and fried cacciatore*

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#### CHEESE COURSE

*(Additional option—15.00/person)*  
*Quicke's Cheddar with Earl Grey jubes, crystallised Bergamot and oat biscuits*

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#### LANYAP

*Orange and cardamom sponge with rosewater gels and pistachio croquant*

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#### DESSERT

*Passionfruit soufflé with pouring cream*

#### OR

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

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#### PETIT FOURS

*An assortment of sweet bites*

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# Vegetarian Degustation

## Winter 2018

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### Menu

95.00/person

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#### CANAPÉS

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

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#### AMUSE BOUCHE

*Amuse bouche of spinach, herb and almond soup with fried shallots and lemon curd*

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#### PARSNIP

*Roast parsnip and gruyere panna cotta with pear and walnut crust, witlof and pickled pear salad*

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#### ROOT VEGETABLES

*Harissa roasted heirloom root vegetables and chickpeas with smoked pistachios and cumin crackers*

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#### SORBET

*Quince and pear sorbet with a splash of The Olive Grove Chardonnay*

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#### GNOCCHI

*Nutmeg and thyme gnocchi with toasted walnuts, garlic, sautéed kale and gorgonzola crème fraiche*

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#### CHEESE COURSE

*(Additional option—15.00/person)  
Quicke's Cheddar with Earl Grey jubes, crystallised Bergamot and oat biscuits*

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#### LANYAP

*Orange and cardamom sponge with rosewater gels and pistachio croquant*

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#### DESSERT

*Passionfruit soufflé with pouring cream*

#### OR

*Soft centred chocolate pudding with chocolate ice cream, d'Array's aero and cocoa nibs*

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#### PETIT FOURS

*An assortment of sweet bites*

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# Vegan Degustation

## Winter 2018

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### Menu

95.00/person

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#### CANAPÉS

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

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#### AMUSE BOUCH

*Amuse bouche of spinach, herb and almond soup  
with fried shallots and lemon curd*

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#### BROTH

*Ginger miso broth with white ear fungus,  
enoki mushrooms, wakame, soba noodles,  
daikon and chargrilled spring onion*

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#### ROOT VEGETABLES

*Harissa roasted heirloom root vegetables and chickpeas  
with smoked pistachios and cumin crackers*

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#### SORBET

*Quince and pear sorbet  
with a splash of The Olive Grove Chardonnay*

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#### GNOCCHI

*Nutmeg and thyme gnocchi  
with toasted walnuts, garlic sautéed kale  
and broad bean sugo*

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#### VEGAN CHEESE COURSE

*(Additional option—15.00/person)  
Milkless smoked vegan cheddar  
with McCarthy's Orchard apple, Dead Arm curd  
Willunga almonds and knackebrod*

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#### LANYAP

*Earl Grey jubes, crystallised bergamot  
and pistachio croquant*

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#### DESSERT

*Mango, macadamia and green pepper fudge  
with coconut sorbet and lime marshmallow*

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#### PETIT FOURS

*An assortment of sweet bites*

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