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# Degustation

## Summer 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

Chilled capsicum and almond milk soup  
with goat cheese crema and basil oil

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#### TUNA

Yuzu cured tuna  
with smashed cucumber and radish  
black wood fungus and fresh Tasmanian wasabi

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#### SCALLOPS

Hervey Bay scallops with fresh Miss Merbein peach,  
witlof and dill salad, morcilla crumbs  
and candied white balsamic  
and orange blossom honey dressing

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#### OR

**d'ARRY'S VERANDAH SIGNATURE DISH**  
(optional substitution for Scallops—10.00 surcharge)  
Lobster medallion  
with blue swimmer crab, prawn tortellini  
and lobster bisque

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#### SORBET

Ruby grapefruit, lychee and pear sorbet  
with a splash of The Money Spider Roussanne

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#### BEEF

Beef fillet with Roquefort potato bake,  
apple, celery, walnut slaw and horseradish cream

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#### CHEESE COURSE

(Additional option—15.00/person)  
Buche d'Affinois Brie with McLaren Vale Orchards' apple,  
d'Arry's quince paste, Willunga almonds and knackebrod

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#### LANYAP

Orange, cardamom sponge  
with rose water gel, ginger tapioca 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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### Wine Pairing

Optional—55.00/person

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**NV POLLYANNA POLLY**  
Chardonnay Pinot Noir  
Pinot Meunier

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**2016 THE HERMIT CRAB**  
Viognier Marsanne

**2016 THE WITCHES BERRY**  
Chardonnay

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**2017 THE DRY DAM**  
Riesling

**2017 THE BROKEN FISHPLATE**  
sauvignon Blanc

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#### OR

**2016 THE OLIVE GROVE**  
Chardonnay

**2015 THE LUCKY LIZARD**  
Chardonnay

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**2013 THE GALVO GARAGE**  
Cabernet Sauvignon Merlot  
Petit Verdot Cabernet Franc

**2014 THE COPPERMINE ROAD**  
Cabernet Sauvignon

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**NV NOSTALGIA RARE TAWNY**  
(Additional option—9.00/glass)

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**2016 THE NOBLE WRINKLED**  
Riesling

#### OR

**2008 VINTAGE FORTIFIED**  
Shiraz

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(Additional option—5.50)  
Espresso coffees, whole leaf teas or  
herbal infusions

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