

M c L A R E N V A L E
d ' A R R Y ' S V E R A N D A H
R E S T A U R A N T

ENTREES

Snapper & Saffron Broth with Soy Custard	17.00
Lobster Medallion with Blue Swimmer Crab, Prawn Ravioli & Lobster Bisque	28.00
Dukkah Crumbed Haloumi with Pickled Fennel, Caramelised Lemon & Water Cress Salad	20.00
Pecorino Crumbed Hokkaido Scallops with Chorizo & Cauliflower Puree	24.00
Beetroot Tarte Tartin with Goat Curd Dumpling	20.00
Sugar Cured Salmon & Kipfler Potato Tian with Keta Caviar	23.00
Gorgonzola Panna Cotta with Pear Relish & Walnut Bread	20.00
Bresola of Dorper Lamb with White Anchovy & Parsley Salad	19.00
Seared Turkey Livers with Daikon Cake & Satsuma Plum Chutney	19.50
Duck Neck Sausage with Beluga Lentils	23.00

Extras & Sides

House Made Dukkah & Bread with Diana EV Olive Oil & Brian's Marinated Olives	8.00
Hot Stuffed Spanish Queen Olives with Lime Aioli	6.00
House Made Bread with Salt Crusted House Made Butter	4.00
Spiced Berry Sorbet with a Splash of The Peppermint Paddock Chambourcin	5.00
Amuse Bouche of Duck Broth with Parmesan Foam	5.00
Bitter Leaf, Apple, Parmesan & Pine Nut Salad with Cabernet Dressing	9.00
Three Bean Mix with Salsa Verde	9.00
Truffled Potato Mash	9.00

MAINS

Venison Pie with Seared Peppered Loin, Celeriac Mash & The Wild Pixie Glaze	36.00
Slow Braised Tomato & Rosemary Dorper Lamb with Soft Polenta & Blistered Truss Tomatoes	33.00
Beef Fillet Steak with Onion Roesti, Cepe Sauce & King Oyster Mushroom	34.00
Grain Fed Chicken Rolled with Pancetta & Sage on Wilted Silverbeet, Gorgonzola & Walnut	30.00
Slow Roast Pork Belly with Citrus Jam & The Feral Fox Pinot Noir Jus	31.00
Melanzana with Parmesan Crisp	29.50
Confit Duck Leg & Seared Breast with Parsnip & Jerusalem Artichoke Smash	32.00
Baked Fish Fillet	34.00

DESSERT

Warm Rhubarb & Willunga Almond Cake with Cinnamon Ice Cream	15.00
d'Arry's Original Poached Pear with Mulled Wine Zabaglione & Vanilla Bean Ice Cream	15.00
Ginger, Lemon & Lime Curd Tart with Caramelised Paris Creek Yoghurt	15.00
Passionfruit Soufflé with Pouring Cream	16.00
Soft Centred Chocolate Pudding with Chocolate Ice Cream	16.00
Affogato with Orange & Fennel Biscotti & a Glass of The Nostalgia Tawny	16.00
Spanish Hot Chocolate with Churritos with a Shot of Black Sherry	16.00
Udder Delights Goat Brie with Fresh Siedel's Apples & Lavosh	16.00
Heidi Tilsit with Truffle Honey, Fresh Pear & Olive Grissini	19.00
Gorgonzola Dolce with Quince Paste & Walnut Bread	17.00
Our Own Orange & Fennel Biscotti or Baylies of Strathalbyn Panforte	4.00
d'Arenberg The Fortified Shiraz Chocolate Truffles	5.50

No Separate Accounts

Head Chef's: Peter Reschke & Nigel Rich

Restaurant Manager: Jo Reschke