



HARDY'S VERANDAH RESTAURANT

SHORT STORY MENU

TO START

noritartellette | umami crème | Oscietra caviar | spring vegetables
kangaroo tataki | Jerusalem artichoke | black garlic
abalone | shiitake XO | basil
heirloom carrot | sesame emulsion | local honey

ENTRÉE

tea smoked quail | preserved chilli caramel | asian greens
suckling pig | burnt pear | blue cheese | witlof
murray cod | house made cultured whey | smoked almond | sea herbs
red cabbage | nut emulsion | compressed pear

MAIN

King George whiting | kombu | pickled shiso | squid
smoked duck breast | parsnip | radicchio | burnt mandarin
wagyu brisket | riverine striploin | scallop | pearl onion
spiced lamb porterhouse | chickpea | eggplant & goat cheese terrine
curried cauliflower | caramelised yoghurt | grains | mimosa egg

CHEESE SELECTION

(\$15 supplement instead of dessert or \$30 as an extra course)

DESSERT

peanut mousse | dulce de leche | caramel pop corn | milk ice cream
orange dome | amaretti | fennel sorbet
Adelaide breakfast tea crème brûlée | long pepper ice cream | meringue
dark chocolate | cocoa nib | compressed melon | citrus

SIDES

potatoes | mustard onion dressing
confit portobello mushrooms
mixed leaves | palm sugar dressing
broccolini | preserved lemon dressing

Sides \$12

3-course \$105, 4-course \$125

10% surcharge applies on Public Holidays; Fridays & Saturdays minimum order is 4-course;



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LONG STORY

nori tartelette | umami crème | Oscietra caviar | spring vegetables

murray cod | house made cultured whey | smoked almond | sea herbs

tea smoked quail | preserved chilli caramel | asian greens

suckling pig | burnt pear | blue cheese | witlof

wagyu brisket | riverine striploin | scallop | pearl onion

apple & fennel sorbet | citrus salad

dark chocolate | cocoa nib | passion fruit ice cream | citrus

CHEESE SELECTION

(\$15 supplement)

\$185 per person for 7-course degustation menu

\$120 per person for matching wine