

to start

Crab | pepper | caramel coconut
Venison tartare | beetroot | mushroom jam
Buckwheat blini | smoked pumpkin | fetta

entrée

Spiced pork loin | celeriac | serrano ham
Trout | house made cultured whey | baby spinach | pickled fennel
Pomme fondant | confit egg yolk | cauliflower espuma

main

Flathead | mussel & chili broth | chorizo
Lamb breast | smoked heart | cucumber emulsion
Wagyu brisket | Riverine striploin | scallop | pearl onion
Winter vegetable | cashew butter | house made roti

cheese selection

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

dessert

Citron mousse | avocado ice cream
Caramel crème brulee | pear sorbet | compressed pear
Dark chocolate ganache | hazelnut | wafer

sides

Potatoes | mustard onion dressing
Confit portobello mushrooms
Mixed leaves | palm sugar dressing
Broccolini | preserved lemon dressing

Sides \$12

4 course \$125

10% surcharge applies on Public Holidays

HWIR

HARDY'S VERANDAH RESTAURANT
ADELAIDE HILLS • EST 1852

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Trout | house made cultured whey | baby spinach | pickled fennel

Spiced pork loin | celeriac | serrano ham

Wagyu brisket | Riverine striploin | scallop | pearl onion

Pear sorbet | compressed pear

Dark chocolate ganache | passionfruit ice cream

cheese selection

(\$15 supplement)

185 pp food

120 pp matched wine

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