

# H[AR]D[V]E[R]

HARDY'S VERANDAH RESTAURANT  
ADELAIDE HILLS • EST 1852

## to start

Squid | cucumber dashi | fennel  
Venison | new season potato | black garlic  
Onion fondant | goat cheese | macadamia nut milk

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## entrée

Quail | harissa | pistachio  
Cray fish ravioli | curry broth | chili jam  
Tempura asparagus | miso | white ponzu

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## main

Cod | zucchini flow | sea urchin butter  
Spiced lamb saddle | carrot puree | artichoke  
Wagyu brisket | Black Angus tenderloin | scallop | pearl onion  
Winter vegetables | cashew butter | house made roti

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## dessert

Crème brulee | pear sorbet | salted caramel  
Rhubarb | mascarpone | geraldton oil  
Dark chocolate | wattle seed ice cream | coffee

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## cheese selection

(\$20 supplement instead of dessert or \$35 as an extra course)

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## sides

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

**Sides \$12**

## 4 course \$135

15% surcharge applies on Public Holidays

THE VERANDAH  
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Frozen apple

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Dark chocolate | wattle seed ice cream | coffee

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Monforte | cowmilk cheese | Adelaide Hills

**205 pp food**

**140 pp sommelier wine match**

**295 pp premium wine match**

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