

**to start**

Marron | Coconut milk skin | Tamarin and chillies paste  
Venison tataki | Jerusalem artichoke | Black garlic  
Beetroot | Smoked Labneh | Raspberry

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**entrée**

Spiced pork loin | Serrano ham | Salt baked celeriac  
Cured tooth fish | Braised leek | Spinach veloute  
Roasted pumpkin agnolotti | Pecorino | Rapini

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**main**

King George whiting | Butter kombu sauce | Shiso  
Aged duck | Blueberry sauce | Parsnip  
Wagyu brisket | Black Angus tenderloin | Scallop | Pearl onion  
Spring vegetables | Cashew butter | House made roti

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**dessert**

Citrus crème brulee | Salted coconut sorbet | Citrus flesh  
Peanut moussel Dulce de leche | caramel pop corn | Milk ice-cream  
Dark chocolate | Wattle seed ice-cream | Coffee

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**cheese selection**

(\$25 supplement instead of dessert or \$45 as an extra course)

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**sides**

Pomme purée  
Confit Portobello mushrooms  
Mixed leaves | Red Wine vinaigrette  
Broccolini | preserved lemon dressing

**Sides \$14**

**4 course \$179**

15% surcharge applies on Public Holidays

# H[AR]D[V]ER

HARDY'S VERANDAH RESTAURANT  
ADELAIDE HILLS • EST 1852

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Venison tataki | Jerusalem artichoke | Black garlic

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Tooth fish | Braised leek | Spinach veloute

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Wagyu brisket | Black Angus tenderloin | Scallop | Pearl onion

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Gold kiwi and orange granita | Dry mandarin

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Dark chocolate | Wattle seed ice-cream | Coffee

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Monforte | Cowmilk cheese | Adelaide Hills

**259 pp food**

**169 pp sommelier wine match**

**349 pp premium wine match**

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