

THE VERANDAH

HARDY'S VERANDAH RESTAURANT
ADELAIDE HILLS • EST 1852

Pickled Daikon | Smoked Rainbow Trout | Native Thyme
Pomme Soufflé | Sea Urchin | Preserved Tomatoes | Sunrise Lime
Native Lemongrass Pannacotta | Mud Crab | Bee Pollen Miso |
Oscietra Caviar
-
Bluefin Tuna | Macadamia Ceviche | Green Ants | Fingerlime
-
Mussels | Roasted Strawberries | Smoked Corn Dashi | Lemon
Verbena
-
Nannygai | Shio Koji | Asparagus | Salmon Roe | Geraldton Wax
-
Scroll | Saltbush | Cultured Onion Butter
Blue Ridge Marron | Smoked Carrot Bisque | Lemon Myrtle
-
Aged Duck | Pine Mushroom Miso | Pickled Kohlrabi |
Duck Sausage | Golden Beetroot | Emu Bush
-
Warrigal Gnu | Kangaroo Tail | Pepperleaf | Wattleseed
-
Muntari Berry Sorbet | Ricotta | Fennel Pollen | Honey
-
Amazake | Fig Leaf | Koji Rice Pudding
-
Milk and Honey | Ice-cream Sandwich
Banana Miso | Peanut Rocher
Choux | Finger Lime Marmalade | Pecan | Cinnamon Myrtle

\$275 per person

Public Holiday surcharge of 17.5% applies

Sample Menu

