

THE VERANDAH

HARDY'S VERANDAH RESTAURANT
ADELAIDE HILLS • EST 1852

Chicken Tea | Smoked Potato Espuma | Black Truffle

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Chicken Millefeuille | Pickled Muntries | Finger Lime Jam

Kelp Taco | Abalone | Scallop | Oscietra Caviar

Artichoke Pop | Parmigiano Reggiano | Roasted Hazelnuts

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Bluefin Tuna | Coconut Ceviche | Green Ants | Fingerlime

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Mud Crab | Spring Onion | Pinenut | Sesame

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Scroll | Saltbush | Cultured Onion Butter

Blue Ridge Marron | Smoked Carrot Bisque | Lemon Myrtle

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Aged Duck | Pine Mushroom Miso | Pickled Kohlrabi |

Duck Sausage | Golden Beetroot | Emu Bush

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Porcini Crème Caramel | Burnt Onion | Foie Gras | Native Thyme

Onion Tartelette | Porcini Mousse | Quandong

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Marrunga Marble Lamb | Sweetbread | Mousseline | Celeriac | Parsley

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Muntari Berry Sorbet | Ricotta | Bee Pollen

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Barley Koji Pudding | Coffee Caramel | Black Pear Zabaione

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Trifle Flower | Davidson's Plum | Cardamom | Yogurt

Macadamia Cookie | Charred Pineapple | Maple

Bavarois | Pecan | Rainforest Cherry

Sample Menu \$299 per person

Public Holiday surcharge of 17.5% applies

All Seafood Served in Hardy's Verandah Restaurant is Locally Sourced, except for the
Caviar from Kaviari, France

