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## Dessert

*Head Chef—*  
Peter Reschke

*Sous Chef—*  
Stewart Green

*Restaurant  
Manager—*  
Jo Reschke

*Kitchen Team—*  
Scott Coombs, Adele Manly,  
Nat Wilson, Kyle Connor  
Jerome Sletvold, Jessica Foale  
and Tamara Piec

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*Desserts shouldn't just be about satisfying the sweet tooth, they should be the crowning glory of the meal. Besides, our desserts are to die for. If you don't at least share one you will suffer from plate envy. Go on. You know you want to!*

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*Weekends: minimum entree and main per person.  
Some changes may occur depending on availability.  
No separate accounts.*

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*Closed: Good Friday, Christmas Day, Boxing Day and New Years Day.*  
**darrysverandah.com.au**

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## Desserts

### d'ARRY'S VERANDAH SIGNATURE DESSERTS

*Passionfruit soufflé with pouring cream* 19  
SUGGESTED WINE PAIRING:  
*The Noble Wrinkled Riesling 2016* 8

*Soft centred chocolate pudding  
with chocolate ice cream and d'Arry's aero* 19  
SUGGESTED WINE PAIRING:  
*Vintage Fortified Shiraz 2008* 9  
*or d'Arry Royale* 12

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*Matcha sponge with white chocolate and green tea mousse cigar,  
dried cherry jam, yuzu, lychee sorbet and milk crumb* 18

*Noble Wrinkled Riesling baked pear  
with salty caramel tapioca, walnut, oat granola  
and vanilla buttermilk ice cream* 18

*Mango, macadamia and green pepper fudge  
with coconut sorbet and lime marshmallow* 18

*Sazerac cake with cognac caramel mousse  
and Absinthe mascarpone ice cream* 18

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## Petit Fours

*An assortment of sweet bites*

*10/person*

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## Cheese Selection

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*Buche d’Affinois Brie with McLaren Vale Orchards’ apple,  
toasted Willunga almonds and knackebrod*

22

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*This ultra-creamy and unctuous cow’s milk double Brie which is  
made in Lyonnaise, France is devilishly moreish. The silky runny  
interior smells of button mushrooms and fresh cream. Its velvety  
palate displays a subtle nutty sweetness. Add a glass of Poire William  
or Champagne to complete the indulgent French experience.*

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*Onetik Chebris with truffle honey,  
fresh local pear and olive grissini*

25

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*This firm yet smoothly textured cheese is blended from both sheep and goat milks.  
The region it originates from is the high, pristine and verdant mountains of the  
Basque country between France and Spain. Here, under the watchful eye of their  
dedicated keepers, the animals are free to roam and graze at will. The cheese is  
made by time honoured artisanal techniques which results in a sweet, creamy  
palate with hints of hazelnuts and delicate mountain flowers on the nose.  
A snifter of Cognac or The Noble Prankster will bring all elements together for  
this delicately aromatic beauty.*

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*Pyengana 12 month old Cheddar with pickled onion,  
bread and butter zucchini, radishes and oat biscuits*

25

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*The Healey family have been crafting fine traditional English style cloth bound  
Cheddars for over one hundred years and three generations. Their north eastern  
Tasmanian farm house dairy utilises creamy fresh milk from their own cows that  
graze happily on the lush pastures of the valley. At twelve months, the cheese  
develops an open and soft but flaky texture. The palate has all those familiar  
and distinctive Cheddar flavours and bite without being aggressive and is  
tempered by its rich and creamy nature. The combination of accompaniments  
served alongside this delicately aromatic and bitey Cheddar beg for a snifter of  
Calvados or a Goodiesons brown ale. .*

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*All three cheeses*

30

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## Dessert Wines

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<i>2015 The Noble Mud Pie Viognier Arneis 375ml</i>	<i>8/35</i>
<i>2015 The Noble Botryotina Fückeliana Semillon Sauvignon Blanc 375ml</i>	<i>8/35</i>
<i>2016 The Noble Wrinkled Riesling 375ml</i>	<i>8/35</i>
<i>2015 The Noble Prankster Chardonnay Semillon Voignier 375ml</i>	<i>8/35</i>
<b>d'ARENBERG DESSERT WINE FLIGHT</b>	
<i>Half pours of all Noble wines</i>	<i>18</i>

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## Digestives & Fortifieds

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<i>NV d'Arenberg Nostalgia Rare Tawny 375ml</i>	<i>9/45</i>
<i>2008 d'Arenberg Vintage Fortified Shiraz</i>	<i>7.5/45</i>
<i>Antinori 'Tignanello' or Nonino Grappa</i>	<i>15</i>
<i>Etienne Brana 'Poire William'</i>	<i>15</i>
<i>Limoncello</i>	<i>15</i>
<i>Gabriel Boudier Cherry Brandy</i>	<i>15</i>
<i>Ragnaud Sabourin 'Grand Champagne' Cognac</i>	<i>18</i>
<i>1984 Delord Bas Armagnac</i>	<i>20</i>
<i>Salamandre Eau de Coing Liqueur</i>	<i>10</i>
<i>Vedrenne Crème de Cassis Nuits Saint George</i>	<i>10</i>
<i>Valdespino El Candado Pedro Ximenes</i>	<i>6.5</i>
<i>Nonino or Silvio Meletti Amaro</i>	<i>10</i>
<i>Damoiseau Dark Rhum Agricole 12 Year Aged</i>	<i>20</i>
<i>Domfrontais Vieille Reserve 1999 Calvados</i>	<i>15</i>
<i>Silvio Meletti Anisette</i>	<i>10</i>
<i>Glenmorangie Original, Glenrothes or Laphroaig 10 year Old Whiskys</i>	<i>12</i>

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## **Teas & Coffees**

*Belgian cinnamon hot chocolate* 6

*Dutch hot chocolate* 5.5

*Espresso coffees* 5.5

*Whole leaf teas:*  
*English Breakfast, English Earl Grey, Russian Caravan,*  
*Jasmine Dragon Eye White Tea, Japanese Genmaicha,*  
*Quince Sencha* 5.5

*Herbal Infusions:*  
*Fresh Peppermint, Orange and Cinnamon,*  
*Whole Flower Chamomile or Ginger and Honey* 5.5

*Willunga Do Bee raw candied mangrove honey*  
*or house made cinnamon or ginger infused honeys*  
*available upon request* FOC