
Menu

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

d'

With the amazing artist's palate of d'Arenberg wines as our muse and the seasons as our companions, we create food which is both an expression of our terroir as well as our love for the flavours of the globe.

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

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

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Entrees

d'ARRY'S VERANDAH SIGNATURE DISH

*South Australian lobster medallion with
blue swimmer crab, prawn ravioli and lobster bisque* 35

*Burnt onion broth with onion fritter, torched leek, black garlic
and Comte Gruyere crouton* 24

*Roast and carpaccio beetroot
with smoked walnuts, dill soy curd and seed crackers* 24

*Korean beef tartare with
raw egg yolk, toasted spring onion pagg, kimchi and nashi pear* 28

*Seared jamon wrapped tommy ruffs
with blistered cherry tomatoes, white bean puree,
celery leaf and radish salad* 25

*Australian half shell scallops with
celeriac and apple remoulade and San Jose's morcilla* 28

*d'Arry's Dorper lamb brain and lamb bresaola
with parsley, green olive, lentil salad and cornichon mayonnaise* 26

Extras

*d'Arry's bread with spiced Willunga almonds,
local marinated olives and Diana EV olive oil* 8

*Fried and almond stuffed Willunga Queen Spanish olives
with lime aioli* 6

d'Arry's bread with salt crusted house churned butter 5

*Persimmon and pear sorbet with
a splash of The Witches Berry Chardonnay* 6

*Amuse bouche of cream of Jerusalem artichoke soup
with chive oil and Pyengana Cheddar crisp* 6

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Mains

<i>Aromatic pork fillet with candied eggplant, grilled pineapple, basil, bean and coconut sambal salad</i>	38
<i>Beef fillet with potato, provolone and truffle al forno, celeriac puree, smoked paprika shallots and fried cacciatore</i>	40
SUGGESTED WINE PAIRING: <i>Halliday 90+ Points Red Wine Flight</i> <i>2014 The Love Grass Shiraz (92)</i> <i>2013 The Wild Pixie Shiraz (94)</i> <i>2012 The Laughing Magpie Shiraz Viognier (95)</i>	17
<i>Rolled Inman Valley tarragon and parmesan chicken with grilled avocado, shredded iceberg and macadamia cream</i>	36
<i>Sautéed field mushrooms and fried enoki with buttered vanilla parsnip, poached egg, toasted hazelnuts and pumpernickel crumb</i>	34
<i>Duck leg curry and seared duck breast with coconut curd, soy sago and cucumber pickle</i>	38
<i>Chevre and leek Pithivier with roast cauliflower, sherry currants and pepita gremolata</i>	34
<i>Baked barramundi fillet with edamame smash, pickled daikon and carrot salad, miso butter and wakame sago cracker</i>	38

Sides

<i>Raw shaved kohlrabi, red cabbage and mixed seed slaw</i>	9
<i>Broccolini, green beans and peas with caraway butter</i>	9
<i>Warm potato salad with crème fraîche and chives</i>	9
<i>Mixed green salad with cabernet dressing</i>	9

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Dessert

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

*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

Cheese Selection

*Buche d'Affinois Brie with McLaren Vale Orchards' apple,
d'Arry's quince paste, toasted Willunga almonds and knackebrod* 22

*Onetik Chebris with truffle honey,
fresh local pear and olive grissini* 25

*Pyengana 12 month old Cheddar with pickled onion,
bread and butter zucchini, radishes and oat biscuits* 25

All three cheeses 30

Petit Fours

An assortment of sweet bites 10/person

Hot Beverages

Belgian cinnamon hot chocolate 6

*Espresso coffees, whole leaf teas, herbal infusions
or Dutch hot chocolate* 5.5

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