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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.

d'Arenberg acknowledge the traditional custodians of the land on which we work and live, the Kurna people, we pay our respects to Elders past, present and emerging. We celebrate the stories, culture and traditions of Aboriginal and Torres Strait Islander Elders of all communities who also work and live on this land.

<i>Degustation</i>	<i>135/person</i>
<i>Two courses</i>	<i>90/person</i>
<i>Three course</i>	<i>110/person</i>

Sunday and Public Holidays surcharge 10%

Credit Card surcharge 1.5%

Some changes may occur depending on availability

No separate accounts

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

When given prior notice, we are happy to accommodate for medically diagnosed dietary restrictions where we are able. As we go to great lengths to create our menus, please understand our reluctance to make adjustments for dietary preferences.

Head Chef Peter Reschke
Co Sous Chefs Scott Coombs & Reece Jones

Restaurant Manager Jo Reschke

Shift Supervisors
Danielle Stagg
Richard Puris,
Sarah Chilvers &
Lindsay Clifton

Kitchen Team
Adele Manly
Ryan Wallis
Harry Aparcana &
Allister Cummins

Restaurant Team
Jakob Reschke, Vanessah Sanchez
Kathy Simmons, Ana Pauli Sanchez
Max Purvis & Samantha Gaskin



To start or inbetween

<i>d'Arry's bread and Diana E.V. olive oil with toasted seeds, saltbush mix and macadamia, bush tomato paste</i>	<i>add 10.00</i>
<i>Almond stuffed, crumbed and fried green Willunga olives with cornichon mayonnaise</i>	<i>add 9.00</i>
<i>d'Arry's bread with salt crusted house churned butter</i>	<i>add 7.00</i>
<i>Amuse bouche of chilled rock melon gazpacho with kafir cream</i>	<i>add 8.00</i>
<i>Pear and pineapple sorbet with a splash of The Olive Grove Chardonnay</i>	<i>add 8.00</i>

Snacks & extras

<i>Sturia Oscietra Caviar with potato crisps, sour cream and fresh chives</i>	<i>35.00/3g spoon or 170.00/15g tin</i>
<i>Add a glass of French Champagne</i>	<i>add 25.00</i>
<i>Abrolhos Island Scallops Sashimi with pickled green paw paw, yuzu coconut dressing</i>	<i>9.00 each or 4 as an entrée</i>
<i>Add a 100ml glass of chilled sake</i>	<i>add 12.00</i>

Mini cocktail & snack

<i>Mini stirred Dirty Martini of Settlers Juniper 3 Ways Gin with a whisper of dry vermouth and a stain of olive brine</i>	<i>add 25.00</i>
<i>Paired with either: Roasted kipfler potato morsel with creme fraiche, white anchovy and flying fish roe OR Roasted kipfler potato morsel with basil whip, candied onion and ruby native finger lime</i>	



Entrees

d'ARRY'S VERANDAH SIGNATURE DISH | ENTREE SIZE

Australian Lobster medallion *add 25.00*
with Shark Bay blue swimmer crab
and Australian prawn ravioli and lobster bisque

Gorgonzola panna cotta and prosciutto
with fresh peach, rocket salad and Willunga smoked almond taralli

Tapenade cannoli
with basil cream, cherry tomatoes, toasted pistachios and roast tomato polpa

Harissa Coorong mullet fillet
with eggplant pickle, preserved lemon labneh and fattoush salad

Compressed miso cucumber, fresh Tasmanian wasabi and daikon sushi rice
cake
with edamame puree and pickled daikon jel

Chilled garlic oregano S.A. prawn tails
with watermelon, radish, whipped fetta and green olive cheeks

Crispy beef with caramel egg, mint, ginger, shallot and green mango salad

Tuna tartare
with apple, tarragon, kohlrabi, cornichon remoulade, tobiko
and fennel seed crouton



Mains

*S.E. Australian beef fillet and braised brisket
with truffle vincisgrassi, garlic braised cavolo nero and porcini crema*

*Salt & pepper kimchi tofu dumpling
with crunchy cashew sambal, cucumber, green bean, bean shoot
and spring onion salad with sesame soy dressing*

*Zucchini and carrot roulade and zucchini flower
with orange blossom carrot puree and thyme oil*

*Greenslade's star anis chicken breast and corn cakes
with corn congee and shallot pancake*

*Fleurieu lamb loin chops and braised shoulder, moghrabieh pave
with chermoula pumpkin puree, garlic tahini yoghurt*

*Seared duck breast and confit leg
with seared stone fruit, potato roesti and green peppercorn cream*

*Cone Bay barramundi fillet
with cannellini bean mash, peperonata, fried capers and vincotto glaze*

Sides

Baby cos, gribiche and rye crumb salad *add 11.00*

Snow, sugar snap and baby peas *add 11.00*
with pea tendrils, broccolini and herb butter

Paprika potatoes with black garlic aioli *add 11.00*

Mixed leaf salad *add 10.00*
with red wine vinegar candied onions and Dijon vinaigrette



Dessert

d'ARRY'S VERANDAH SIGNATURE DESSERTS

*Passionfruit soufflé
with passionfruit sorbet and pouring cream*

*Soft centred chocolate pudding
with Dead Arm curd chocolate ice cream, d'Arry's aero*

Limomisu with pistachio croquant and pistachio sorbet

*Macha meringue with Choya macerated local cherries
white chocolate, candied ginger cream and cherry jel*

*Spiced rum baked pineapple and young coconut
with salted caramel sauce, lime tuille and lime, coconut sorbet*

Petit four plate of four sweet bites

Mini Cocktail

Pick Me Up - For those who can't quite fit in a whole dessert

Mini Espresso Martini *add 25.00*
with a bite sized churros with chocolate dipping sauce

Cheese Selection

Buche d'Affinois Brie *add 6.00*
with fresh celery, guava paste and caraway seed lavosh

Section 28 Mont Priscilla *add 6.00*
with cranberry compote and spiced grissini

Shadows of Blue *add 6.00*
with candied wild figs and Willunga smoked almond taralli

All three cheeses *add 12.00*

Vegan Cheese

d'Arry's Veddar *add 6.00*
*with McCarthy's Orchard apple chips
cluster grapes and spiced chia bark*
