

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.

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>125/person</i>
<i>Two courses</i>	<i>88/person</i>
<i>Three course</i>	<i>105/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
Claudia DaCosta
& Harry Aparcana

Restaurant Team
Heloise Bouzat, Jakob Reschke
Vanessah Sanchez, Kathy Simmons
Ana Pauli Sanchez, Daria Buize
Bruno de Oliveira, Jai Boekhout
& Emily Short



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 9.00</i>
<i>Almond stuffed, crumbed and fried green Willunga olives with cornichon mayonnaise</i>	<i>add 8.50</i>
<i>d'Arry's bread with salt crusted house churned butter</i>	<i>add 6.00</i>
<i>Amuse bouche of cream of potato and leek soup with caraway foam</i>	<i>add 7.00</i>
<i>Cranberry, pomegranate and rose sorbet with a splash of Stephanie the Gnome Rose</i>	<i>add 7.00</i>

Snacks & extras

<i>Sturia Oscietra Caviar with potato crisps, sour cream and fresh chives</i>	<i>30.00/3g spoon or 150.00/15g tin</i>
<i>Add a glass of French Champagne</i>	<i>add 20.00</i>
<i>Coffin Bay Oysters Natural with lime</i>	<i>8.00 each 6 as entree</i>
<i>OR Natural with mignonette</i>	
<i>OR Tempura with wasabi mayonnaise</i>	
<i>Add a glass of El Maestro Sierra Fiano sherry</i>	<i>add 10.00</i>

Mini cocktail & snack

<i>Stirred Dirty Martini of Settlers Juniper 3 Ways Gin with a whisper of Little and a stain of olive brine</i>	<i>add 20.00</i>
<i>Paired with either: Roasted jerusalem artichoke morsels with creme fraiche, white anchovy and fresh chives</i>	
<i>OR Roasted Jerusalem artichoke morsels with dill tofu whip confit onion and ruby native finger lime</i>	



Entrees

d'ARRY'S VERANDAH SIGNATURE DISH

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

add 20.00

*Roasted, raw and pickled heirloom carrots
with warm hommus, spiced chickpeas and nigella pide pillow*

*Grilled Gippsland quail and Dirt(y)Inc potage aux lentilles
with baby spinach, crispy lardons, red wine vinegar shallots and pistou*

*Beef and water chestnut tartare
with Asian olive paste, Chinese black vinegar egg and shallot pancake*

*Beetroot crepe froide
with beetroot confit, watercress salad and dill tofu whip*

*Seared Abrolhos half shell scallops
with truffle mash and crisp jamon*

*Fried daikon cake
with lightly pickled vegetable, green mango salad and cashew satay sauce*

*Pan fried salsa verde S.A. tommy ruffs
with chorizo and pea paella cake, witlof and green olive cheek salad
with sherry vinagreta*



Mains

*S.E. Australian beef fillet, baked bone marrow
hasselback potato, blistered cherry tomatoes, onion jam and red wine glaze*

*Lemon zest, thyme gnocchi with caulini frita, cauliflower soubise
shredded Brussels sprouts and shaved toasted hazelnuts*

*Celeriac and truffle Vincisgrassi blanco
with creamed garlic spinach, aglio nero sabattuto
roasted Jerusalem artichoke, radicchio, ruby grapefruit salad
and white balsamic emulsion*

*Greenslade's harissa chicken breast
with spiced sweet potato tagine, chickpea falafel and date relish*

*Seared Paroo kangaroo fillet and braised roo tail pithivier
with white yam cream, blanched warrigal greens and Davidson plum chutney*

*Sri Lankan duck leg curry and seared duck breast
with coconut chilli sambal, coconut hopper and braised okra*

*Cone Bay barramundi fillet
with pickled fennel and carrot, edamame puree and miso lime beurre blanc*

Sides

*Baby cos, crisp prosciutto, garlic pangrattato
and candied balsamic dressing* *add 10.00*

*Green beans and broccoli tops
with gow choy pesto and puffed rice* *add 10.00*

Rosemary and garlic potatoes with aioli *add 10.00*

*Mixed leaf salad with red wine vinegar candied onions
and Dijon vinaigrette* *add 9.50*



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*

*Wattle seed panna cotta with wattle seed wafer
quandong compote and coffee syrup*

Ginger and lime curd tart with coconut curd brulee

*d'Arry's Original poached pear with salted caramel sauce
vanilla bean ice cream and almond shortbread crumb*

*Cashew mousse with stewed rhubarb
Settlers blood orange and chill sorbet, rhubarb gel and cashew croquant*

Petit four plate of four sweet bites

Cheese Selection

Buche d'Affinois Brie *add 5.00*
with candied wild figs and caraway seed lavosh

Section 28 Mont Priscilla *add 5.00*
with truffle honey and black olive grissini

Shadows of Blue *add 5.00*
with spiced pear and oat cake rounds

All three cheeses *add 10.00*

Vegan Cheese

d'Arry's Veddar *add 5.00*
*with McCarthy's Orchard apple chips
cluster grapes and spiced chia bark*
