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## Dessert

*Head Chef—*  
Peter Reschke

*Sous Chef—*  
Harry Aparcana

*Restaurant  
Manager—*  
Jo Reschke

*Kitchen Team—*  
Scott Coombs, Adele Manly,  
Nat Wilson, Mason Cornish  
Jerome Sletvold, Jessica Foale  
and Levi Sakkas

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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 and Noble Wrinkled Riesling soufflé with pouring cream* 19

SUGGESTED WINE PAIRING:

*The Noble Wrinkled Riesling 2016* 8

*Soft centred chocolate pudding  
with chocolate ice cream, d'Arry's aero and cocoa nibs* 19

SUGGESTED WINE PAIRING:

*Vintage Fortified Shiraz 2008* 8

*or d'Arry Royale* 12

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*Licorice sponge with sheep yoghurt and honey sorbet,  
peach curd and licorice tuile* 18

*Lime crème caramel with ginger bread and lychee gel* 18

*Fried apple turnovers with cinnamon custard and lavender ice cream* 18

*Raw cashew and coconut cheesecake with  
date and walnut crust and rhubarb curd* 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 McCarthy’s orchard apple  
d’Arry’s quince paste, 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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*Berry Creek Riverine Blue with  
fresh celery, walnut & pear bread and pear chutney* 25

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*Owner and master cheese maker Barry Charlton who has honed his artisanal craft over several decades concentrates his efforts on producing a range of award winning blue cheeses. The milk that goes into these beautiful blues is sourced from their very own dairy amidst the lush pastures of South Gippsland. Riverine is the breed of buffalo that graze on these lush local pastures, and their milk is rich and super-creamy. The Riverine buffalo blue is pure white with delicate light blue seams of blue throughout. The texture is soft and creamy with a sweet and subtle blue flavour. An added bonus for vegetarians is that all their blues are made with non-animal rennet and are also preservative free. A wee glass of the Vintage Fortified Shiraz with this one is just the ticket.*

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*Quicke’s extra mature Cheddar  
with Earl Grey jubes, crystallised bergamot and oat biscuits* 25

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*This 18-month-old extra mature, cloth bound cheddar from the West Country of England is made the good old fashion way and boy it certainly is good with a capital ‘G’. All Quicke’s cheeses are made as labours of love and are still hand-made on the farm. These labour intensive small batch cheddars develop rich caramelly flavours as they mature with that distinctive cheddar tang on the finish. The texture is dense and fudgy with lifted cavey scents that are highlighted with delicate white mushroom. A cheeky snifter of Limoncello is actually a seemingly surprising yet dandy accompaniment to this combination.*

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*All three cheeses* 30

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## Vegan Cheese

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*Milkless hickory smoked Cheddar with McCarthy’s Orchard apple  
Dead Arm curd, Willunga almonds and knackebrod* 25

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*This local, artisanally crafted vegan cheese has a creamy but firm texture much like its lactose produced cousins. It’s deep golden amber colour and rich smoky aroma is induced by the hickory smoking process it undergoes. The palate is savoury with a sharp cheddar bite which is tempered by the creamy nature of the cheese. Being a potato based cheese it has the added bonus of being soy and nut free. Our Vintage Fortified Shiraz is a great partner as the jammy sweetness of the wine softens the piquancy of the cheese.*

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## Dessert Wines

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<i>2017 The Noble Mud Pie Viognier, Sauvignon Blanc, Semillon, Pinot Gris 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>8/45</i>
<i>Antinori 'Tignanello' or Nonino Grappa</i>	<i>15</i>
<i>Etienne Brana 'Poire William'</i>	<i>15</i>
<i>Silvio Meletti Limoncello</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>Glenmorangie Original, Glenrothes or Ardbeg 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* gratis