
Menu

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

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

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

*Lemongrass and ginger broth with fried Goolwa pippies,
soy dumpling, white fungus,
charred spring onion, fried enoki, nori and soy beans* 25

*Roast parsnip and gruyere panna cotta
with pear and walnut crust, witlof and pickled pear salad* 24

*Seared scallops with pea, buttermilk and parmesan sugo,
truffled crème fraiche and crisp prosciutto* 28

*Grilled Ox tongue and corned silverside
with 'Dirty' lentils, pickled and fried cauliflower,
crushed radish and dill pickle mayonnaise* 26

*Smoked rainbow trout with cucumber pearls, celery leaf,
pickled ginger jelly, wakame salad,
popped wild rice and fresh Tasmanian wasabi* 28

*Beef tartare with poached egg, fried anchovy, smashed cucumber,
kim chi, pickled shitake mushrooms and shallot pancake* 26

Extras

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

*Almond stuffed, crumbed and fried local green olives
with lime aioli* 6

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

*Ruby grapefruit and peach sorbet
with a splash of The Witches Berry Chardonnay* 6

*Amuse Bouche of chilled fennel and almond soup
with preserved lemon curd and sumac* 6

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Mains

<i>Poached Lenswood free-range chicken breast with wombok, nashi pear, celery and sesame salad, cider and miso emulsion and chicken crackling</i>	36
<i>Beef fillet with celeriac and potato latke, glazed shallots, kipfler chips and fresh horseradish cream</i>	40
SUGGESTED WINE PAIRING: <i>Halliday 90+ Points Red Wine Flight</i> <i>2015 The Love Grass Shiraz (92)</i> <i>2014 The Wild Pixie Shiraz (94)</i> <i>2013 The Laughing Magpie Shiraz Viognier (95)</i>	17
<i>Baked barramundi fillet with pineapple and avocado salsa, mint, basil and garlic chive pesto and black garlic puree</i>	38
<i>Fried parmesan polenta with roast corn, coriander and capsicum salsa, corn custard, charred baby corn and manchego whip</i>	34
<i>Seared duck breast and confit duck leg with pickled blood plum, black sticky rice, aromatic coconut cream and grilled bok choy</i>	38
<i>Onion and herb gnocchi with fried zucchini flowers, fennel bulb, blistered cherry tomatoes and Milkless smoked Cheddar and onion sauce</i>	34
<i>d'Arry's Dorper lamb rump with spinach, dill and shallot puree, skordalia and zucchini, tomato and fetta salad</i>	38

Sides

<i>Baby cos, with grated egg and honey, lemon and tahini dressing</i>	9
<i>Broccolini and green beans with roasted Taronga Orchard almonds and salsa verde</i>	9
<i>Fried smashed potatoes with sour cream, chives and morcilla crumbs</i>	9
<i>Mixed green salad with cabernet dressing</i>	9

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Dessert

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

*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

Cheese Selection

*Buche d'Affinois Brie with McCarthy's Orchard apple,
d'Arry's quince paste, Willunga almonds and knackebrod* 22

*Berry Creek Riverine Blue
with fresh celery, walnut and pear bread and pear chutney* 25

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

All three cheeses 30

Vegan Cheese

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

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* gratis