
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.*

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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

*Ginger miso broth with bone marrow dumpling,
wasabi beef tartare, soba noodles, daikon
and chargrilled spring onion* 25

*Harissa roasted heirloom root vegetables and chickpeas
with smoked pistachios and cumin crackers* 24

*Prosciutto wrapped tommy ruffs
with blistered cherry tomatoes, white bean puree,
celery leaf and radish salad* 28

*d'Arry's Dorper lamb brain and lamb bresaola
with truffled potato mash and quince relish* 26

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

*Grilled quail with fried chorizo paella,
orange, endive and green olive salad and black sherry dressing* 28

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

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

*Quince and pear sorbet
with a splash of The Olive Grove Chardonnay* 6

*Amuse Bouche of spinach, herb and almond soup
with fried shallots and lemon curd* 6

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Mains

<i>Natures chicken breast with cauliflower, quinoa, preserved lemon and raisin tabbouleh and pomegranate glaze</i>	36
<i>Beef fillet with potato, truffle and provolone al forno, paprika shallots and fried cacciatore</i>	40
<i>SUGGESTED WINE PAIRING: Halliday 90+ Points Red Wine Flight 2015 The Love Grass Shiraz (92) 2014 The Wild Pixie Shiraz (94) 2013 The Laughing Magpie Shiraz Viognier (95)</i>	17
<i>Baked barramundi fillet with edamame smash, pickled daikon and carrot salad, miso butter and wakame cracker</i>	38
<i>Sautéed field mushrooms and fried enoki with buttered vanilla parsnip, poached egg, hazelnuts and pumpernickel crumb</i>	36
<i>Nutmeg and thyme gnocchi with toasted walnuts, garlic sautéed kale and gorgonzola crème fraîche</i>	36
<i>Pork neck porchetta with glazed apples and onions, parmesan polenta and creamed spinach</i>	38
<i>Seared duck breast and duck leg with coconut curd, daikon cake, plum and cucumber pickle</i>	38

Sides

<i>Baby cos, grated egg and pangrattato salad with honey, lemon and tahini dressing</i>	9
<i>Brussel sprouts and beans with mustard buttermilk dressing and roasted hazelnuts</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 2014 8

or d'Arry Royale 12

*Orange and cardamom sponge with rosewater gels,
saffron honey ice cream and pistachio croquant* 18

Espresso Martini panna cotta with vodka jelly and coffee bean biscotti 18

*Mango, macadamia and green pepper fudge
with coconut sorbet and lime marshmallow* 18

Fried apple turnovers with cinnamon custard and lavender ice cream 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