
*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 Tamara Piec*

Entrees

d'ARRY'S VERANDAH SIGNATURE DISH

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

*Lemongrass broth with Goolwa pippies,
ginger soy dumpling, white ear fungus and charred spring onion* 25

*Alex's zucchini flowers and zucchini, garbanzo fritters
with basil tofu emulsion and fresh heirloom tomato chutney* 24

*Hervey Bay scallops with
fresh Miss Merbein peach, witlof and dill salad, morcilla crumbs
and candied white balsamic and orange blossom honey dressing* 28

*Grilled quail and fig with apple, lentil, mizuna and radish salad
and fig vino cotto* 26

*Yuzu cured tuna with smashed cucumber and radish
black wood fungus and fresh Tasmanian wasabi* 28

*Beef tartare with raw egg yolk, salted cucumber
pickled shitake mushrooms, anchovy and shallot pancake* 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 salt crusted house churned butter 5

*Ruby grapefruit, lychee and pear sorbet
with a splash of The Money Spider Roussanne* 6

*Chilled amuse bouche of capsicum and almond milk soup
with goat cheese crema and basil oil* 6

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Mains

<i>Rolled local free range chicken with spiced green olive and tarragon pesto, harissa roasted pumpkin and toasted pepitas</i>	36
<i>Beef fillet with Roquefort potato bake, apple, celery, walnut slaw and horseradish cream</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 squid ink risotto, garlic tossed Asian greens, aromatic sambal and coconut broth</i>	38
<i>Ricotta and sage gnudi with asparagus and peas, hazelnut brown butter and pea buttermilk sugo</i>	36
<i>Aromatic pork fillet with black bean smash, corn, avocado, green apple, crackling salad and jalapeño verde</i>	38
<i>Miso roasted eggplant with seared silken tofu, chilli caramel beans, fried enoki mushrooms, steamed daikon and sushi rice cake</i>	36
<i>Seared duck breast and tamarind glazed duck leg with coconut curd, soy sago and green paw paw pickle</i>	38

Sides

<i>Baby cos, celery and celery leaf, globe artichoke, zucchini and provolone salad with lemon and thyme dressing</i>	9
<i>Broccolini, green and soy beans with baked ricotta, blistered cherry tomatoes and basil pesto</i>	9
<i>Fried smashed potatoes with lemon and smoked garlic butter</i>	9
<i>Mixed green salad with cabernet dressing</i>	9

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Dessert

d'ARRY'S VERANDAH SIGNATURE DESSERTS

Passionfruit 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

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

*Hillside Strawberries and Kerry's Cherries
with lavender sorbet, chamomile jelly and almond brittle* 18

*Local stone fruit: brulee and fresh
with candied mandarin ice cream, ginger tapioca
and Noble Wrinkled Riesling custard* 18

*Espresso martini panna cotta
with vodka jelly, Tia Maria toffee and coffee bean biscotti* 18

Cheese Selection

*Buche d'Affinois Brie with McLaren Vale Orchards' apple,
d'Arry's quince paste, toasted Willunga almonds and knackebrod* 22

*Berry Creek Riverine Blue
with d'Arry's mince pie and Fortified Shiraz syrup* 25

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

All three cheeses 30

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* FOC