
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

Desserts

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

Petit Fours

An assortment of sweet bites

10/person

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Cheese Selection

*Buche d’Affinois Brie with McLaren Vale Orchards’ apple,
toasted 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.*

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

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.*

*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.*

All three cheeses

30

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Dessert Wines

<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>
d'ARENBERG DESSERT WINE FLIGHT <i>Half pours of all Noble wines</i>	<i>18</i>

Digestives & Fortifieds

<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>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 FOC