
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!

Whilst we are happy to cater to dietary requirements given prior notice, we do go to great lengths to prepare the dishes on our menus. Please understand our reluctance to change them.

*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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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 9

Soft centred chocolate pudding
with chocolate ice cream, d'Arry's aero and cocoa nibs 19
SUGGESTED WINE PAIRING:
Vintage Fortified Shiraz 2014 10
or d'Arry Royale 14

Gin and tonic bombe with lemon curd, fresh blueberries
and candied bergamot 18

Chocolate and cherry mousse
with hazelnut cocoa crumb, cherry brandy gel and cherry sorbet 18

Ginger crème caramel
with spiced pineapple, ginger snaps and spiced rum syrup 18

Black sticky rice with pandan and basil ice cream,
young coconut jelly and pandan coconut cream 18

Petit Fours

An assortment of sweet bites

10/person

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Cheese Selection	<hr/>			
	<i>Buche d’Affinois Brie with McCarthy’s orchard apple d’Arry’s quince paste, Willunga almonds and knackebrod</i>			
	<hr/> <p><i>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.</i></p>			
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	<i>Cropwell Bishop Shropshire blue with Laird cake and sasennach relish</i>			
	<hr/> <p><i>This creamy distinctively bity blue cheese is made in the very same lush country as the legend of Robin Hood originates. The cheese is handmade by the same time honoured methods as their renowned Stilton which see’s rich local milk inoculated with high pedigree Penicillium Roqueforti with the addition of the natural food colouring annatto to tinge the cheese with health blush of soft orange. The palate is soft and creamy which is enlivened by its bold blue piquancy. The sweetness and richness of our Fortified Shiraz is a wonderful partner to temper the sharp bite of this bonny blue.</i></p>			
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	<i>Heidi Gruyere with fresh, candied and pickled celery and rye thins</i>			
	<hr/> <p><i>Heidi Farmhouse Cheesery is nestled amidst the green gentle landscape of Tasmania’s north and it’s dedicated and talented cheese makers lovingly utilise traditional Swiss cheese making techniques to create cheeses of distinction. Part of their secret is the fresh creamy milk the cheese is made from which is sourced from their neighbouring farms. The wheels of gruyere weigh a mammoth 30kg and the rinds are brined to allow a long and slow maturation process that enhances all the grassy nuttiness that is a hallmark of this glorious cheese. Surprisingly one of our white wines, The Money Spider Roussanne is a mighty fine accompaniment to this semi hard mildly tangy cheese.</i></p>			
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	<i>All three cheeses</i>			
Vegan Cheese	<hr/>			
	<i>Milkless hickory smoked Cheddar with McCarthy’s Orchard apple Dead Arm curd, Willunga almonds and knackebrod</i>			
	<hr/> <p><i>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.</i></p>			

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Dessert Wines	<i>2017 The Noble Mud Pie</i>			
	<i>Viognier, Sauvignon Blanc, Semillon, Pinot Gris 375ml</i>			<i>9/40</i>
	<i>2015 The Noble Botryotina Fückeliana Semillon Sauvignon Blanc 375ml</i>			<i>9/40</i>
	<i>2016 The Noble Wrinkled Riesling 375ml</i>			<i>9/40</i>
	<i>2015 The Noble Prankster Chardonnay Semillon Voignier 375ml</i>			<i>9/40</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>10/50</i>
	<i>2014 d'Arenberg Vintage Fortified Shiraz 500ml</i>			<i>10/50</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	<i>Belgian cinnamon hot chocolate</i>	<i>6</i>
	<i>Dutch hot chocolate</i>	<i>5.5</i>
	<i>Espresso coffees</i>	<i>5.5</i>
	<i>Whole leaf teas: English Breakfast, English Earl Grey, Russian Caravan, Jasmine Dragon Eye White Tea, Japanese Genmaicha, Quince Sencha</i>	<i>5.5</i>
	<i>Herbal Infusions: Fresh Peppermint, Orange and Cinnamon, Whole Flower Chamomile or Ginger and Honey</i>	<i>5.5</i>
	<i>Willunga Do Bee raw candied mangrove honey or house made cinnamon or ginger infused honeys available upon request</i>	<i>gratis</i>