
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.*

*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

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

Entrees

d'ARRY'S VERANDAH SIGNATURE DISH

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

*Coconut, ginger and lemongrass broth
with silken tofu, Chinese broccoli, grilled baby corn,
coriander and mint* 25

*Roasted balsamic beetroot tart
with caramalised shallots and walnut cream* 24

*Miso glazed smoked eel with fresh kolrabi, fried shitake rice,
fresh Tasmanian wasabi and dashi emulsion* 28

*Coarse cut truffled beef tartare with
grated egg, caper berries and toasted focaccia* 26

*Carrot and red onion bhajis
with carrot and mint salad and mint raita* 24

*Spring asparagus with brulee chevre, Romesco,
hazelnut crisp, thyme and lemon dressing* 28

*Sake cured tuna with nashi pear, pickled daikon, cucumber
and wakame salad, ginger jelly and puffed wild rice* 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

*Green apple, orange blossom and elderflower sorbet
with a splash of The Dry Dam Riesling* 6

Amuse bouche of chilled green gazpacho with chipotle crema 6

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

Mains

<i>Nature's chicken breast with cauliflower, quinoa, preserved lemon, parsley and raisin tabbouleh</i>	36
<i>Beef fillet and seared ox tongue with capsicum, chimichurri salsa, fried Brussels sprouts and lemon parmesan polenta chips</i>	40
<p>SUGGESTED WINE PAIRING: <i>Halliday 90+ Points Red Wine Flight</i> <i>2015 d'Arry's Original Shiraz Grenache (90)</i> <i>2015 The Derelict Vineyard Grenache (93)</i> <i>2014 The Sticks and Stones</i> <i>Tempranillo Grenache Souzao Tinta Cao (95)</i></p>	20
<i>Baked barramundi fillet with fried potato thread, fresh peas, pea tendrils, cresses and herbed pea veloute</i>	38
<i>Braised eggplant with tempura chilli and cashew tofu, lime sago, bean shoot salad and pickled lime sauce</i>	36
<i>Sage pappardelle with ragout of smoked, dried and fresh mushrooms and shaved macadamia</i>	36
<i>Pork neck with black pudding, apple and cabbage slaw, baked spiced apple and horseradish cream</i>	38
<i>Seared duck breast with duck and water chestnut wontons, roast turnip puree and pickled plum jam</i>	38

Sides

<i>Baby cos, raddish, parsley and baby caper salad with Dijon mustard vinaigrette</i>	9
<i>Broccolli and beans with miso butter and toasted sesame seeds</i>	9
<i>Fried smashed paprika potatoes with black garlic mayonesa and chives</i>	9
<i>Mixed green salad with cabernet dressing</i>	9

	<i>Head Chef—</i> Peter Reschke	<i>Sous Chef—</i> Harry Aparcana	<i>Restaurant Manager—</i> Jo Reschke	<i>Kitchen Team—</i> Scott Coombs, Adele Manly, Nat Wilson, Mason Cornish, Jerome Sletvold, Jessica Foale and Levi Sakkas
Dessert	d'ARRY'S VERANDAH SIGNATURE DESSERTS			
	<i>Passionfruit and Noble Wrinkled Riesling soufflé with pouring cream</i>			19
	SUGGESTED WINE PAIRING:			
	<i>The Noble Wrinkled Riesling 2016</i>			9
	<i>Soft centred chocolate pudding with Dead Arm curd, chocolate ice cream, d'Arry's aero and cocoa nibs</i>			19
	SUGGESTED WINE PAIRING:			
	<i>Vintage Fortified Shiraz 2014</i>			10
	<i>or d'Arry Royale</i>			14
	<i>Gin and tonic bombe with lemon curd, fresh blueberries and candied bergamot</i>			18
	<i>Chocolate and cherry mousse with hazelnut cocoa crumb, cherry brandy gel and cherry sorbet</i>			18
	<i>Ginger crème caramel with spiced pineapple, ginger snaps and spiced rum syrup</i>			18
	<i>Black sticky rice with pandan and basil ice cream, young coconut jelly and pandan coconut cream</i>			18
Cheese Selection	<i>Buche d'Affinois Brie with McCarthy's Orchard apple, d'Arry's quince paste, Willunga almonds and knackebrod</i>			22
	<i>Cropwell Bishop Shropshire blue with Laird cake and sasennach relish</i>			25
	<i>Heidi Gruyere with fresh, candied and pickled celery and rye thins</i>			25
	<i>All three cheeses</i>			30
Vegan Cheese	<i>Milkless smoked Cheddar with McCarthy's Orchard apple Dead Arm curd, Willunga almonds and knackebrod</i>			25
Petit Fours	<i>An assortment of sweet bites</i>			10/person