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## Menu

*Head Chef—*  
Peter Reschke

*Sous Chef—*  
Mason Cornish

*Restaurant  
Manager—*  
Jo Reschke

*Kitchen Team—*  
Scott Coombs, Adele Manly,  
Jerome Sletvold, Levi Sakkas,  
Jessica Foale  
and Sebastiano Romeo

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*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.*

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*When given prior notice, we are happy to accommodate for medically  
diagnosed dietary restrictions where we are able.  
As we go to great lengths to create our menus, please understand our  
reluctance to make adjustments for dietary preferences.*

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*Weekends:*

*Two courses*

*70/person*

*Three courses*

*85/person*

*Public Holidays:*

*Two courses*

*75/person*

*Three courses*

*90/person*

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*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

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### **d'ARRY'S VERANDAH SIGNATURE DISH**

*Australian lobster medallion  
with blue swimmer crab and prawn ravioli lobster bisque* 36

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*Tom kha gai with pumpkin sago balls  
silken tofu, wilted greens, green mango and gourd noodles* 26

*Zucchini cakes with baba ghanoush, spiced chickpeas  
pickled cucumber, zucchini flower salad and mint emulsion* 26

*Tommy ruff ceviche and salmon roe  
with corn crumpet, guacamole and leche de tigre* 29

*Shredded raw beef tataki and rice noodle crisp with  
crushed radish, fresh Tasmanian wasabi, mizuna, nori  
and pickled ginger salad* 27

*Goat curd dumplings and churros with truffle honey and local figs* 26

*Half shell Hervey Bay scallops  
with crisp pancetta and shaved fennel, orange, radicchio  
dried olive salad with Peter's Vincotto* 29

*Seared beef tongue  
with salt 'n' pepper pickled onion rings and beef brisket nam sod* 28

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## Extras

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*d'Arry's bread with Diana E.V. olive oil  
fresh grated parmesan and Willunga tapenade* 8

*Almond stuffed, crumbed and fried local green olives  
with herb aioli* 6

*d'Arry's bread with Murray River pink salt crusted house churned butter* 5

*Apple and yuzu sorbet  
with a splash of The Broken Fishplate Sauvignon Blanc* 6

*Roast chicken broth with sage and onion cream* 6

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## Mains

<i>Oregano infused chicken breast with skordalia bake, garlic greens, eggplant pickle and olive tapenade</i>	38
<i>Sezchuan pepper beef fillet with garlic chive paste, onion spring roll and creamed XO greens</i>	42
<b>SUGGESTED WINE PAIRING:</b> <i>Grenache Blends Red Wine Flight</i> <i>2017 d'Arry's Original Grenache Shiraz</i> <i>2016 The Bonsai Vine Grenache Shiraz Mourvèdre</i> <i>2016 The Ironstone Pressings Grenache Shiraz Mourvèdre</i>	20
<i>Barramundi fillet with coconut and ginger broth black rice, wilted kangkung and Thai omelette</i>	40
<i>Roast parsnip gnocchi with salsa verde, toasted walnut, pear and witlof salad</i>	38
<i>Bruleed Tilsit pudding and Pink Lady apple, kohlrabi roasted hazelnuts salad with tarragon apple cider dressing</i>	38
<i>Lamb rack and crumbed brain with mushy peas, pearl barley porridge and mint jelly</i>	42
<i>Pan fried duck breast and vine leaf duck leg rouleau with duck parfait brioche sandwich, confit beetroot and orange gel</i>	40

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## Sides

<i>Butter lettuce with gruyere crisps and chive vinaigrette</i>	9
<i>Broccolini, and green beans with nutmeg butter</i>	9
<i>Warm potatoes with cornichon mayonnaise and fried black pearl barley</i>	9
<i>Mixed leaf salad with cabernet dressing</i>	9

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Dessert	d'ARRY'S VERANDAH SIGNATURE DESSERTS			
	<i>Passionfruit soufflé with passionfruit sorbet and pouring cream</i>			20
	SUGGESTED WINE PAIRING: <i>The Noble Wrinkled Riesling 2019</i>			9
	<i>Soft centred chocolate pudding with Dead Arm curd chocolate ice cream, d'Arry's aero and cocoa nibs</i>			20
	SUGGESTED WINE PAIRING: <i>Vintage Fortified Shiraz 2014</i>			10
	<i>or d'Arry Royale</i>			14
	<i>Almond and quince fudge with baked quince, roast almond sorbet and lace biscuit</i>			19
	<i>Portuguese egg tart with Pedro Ximénez icecream and stewed rhubarb</i>			19
	<i>Wattle seed sponge with smoked golden syrup ice cream, lemon myrtle meringue and eucalyptus macadamia cream</i>			19
	<i>Zeppole with poached pear, cinnamon custard and bruleed clotted cream</i>			19
Cheese Selection	<i>Buche d'Affinois Brie with McCarthy's Orchard spiced apple compot Willunga almonds and and biscuits d'épices</i>			24
	<i>Le Marquis Chevre blue with Nostalgia glazed figs and fruit cake snaps</i>			26
	<i>Tete de Moine girolle with fresh pear, truffle honey, macadamias and rye thins</i>			26
	<i>All three cheeses</i>			32
Vegan Cheese	<i>d'Arry's Vegan Cheddar with McCarthy's Orchard apple Dead Arm gel and seeded chia bark</i>			25
Petit Fours	<i>An assortment of sweet bites</i>			15/person
Hot Beverages	<i>Belgian cinnamon hot chocolate</i>			6
	<i>Vittoria espresso coffees, T-Bar whole leaf teas and herbal infusions or Dutch hot chocolate</i>			5.5