
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
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

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Entrees

d'ARRY'S VERANDAH SIGNATURE DISH

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

*Roast turnip broth and shitake custard
with soba noodles, edamame, pickled nashi pear and celery tips* 25

*Beetroot gateaux and queso de cabra churros
with truffle honey, dill, radish, walnut salad and vino cocido* 25

*Coconut and lime cured kingfish chive pancake
with Asian spring leaves and aromatic yellow chilli sauce* 28

*Shredded beef koi soi and black rice noodle crisp
with lettuce, cucumber, mint and toasted peanuts* 26

*Roast Jerusalem artichokes
with preserved lemon labneh, pistachio puree and witlof* 24

*Seared scallops on wakame sago cracker
with XO shallots and green paw paw pickle* 28

*Parmesan crumbed lamb brains and fried birollo
with sweet mustard giardiniera, radicchio and black garlic aioli* 28

Extras

*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

*Lemon myrtle and fingerlime sorbet
with a splash of The Broken Fishplate Sauvignon Blanc* 6

*Amuse bouche of ginger, lemongrass and coconut broth
with aromatic sambal oil and fried shallot* 6

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Mains

*Nature's chicken breast with pea and ham veloute
herb 'n' onion stuffing and chicken crackling* 36

*Seared kangaroo fillet and roo tail pithivier
with bunya nut cream, salt and vinegar salt bush
and bush tomato seasoning* 38

SUGGESTED WINE PAIRING:
Grenache Blends Red Wine Flight
2016 d'Arry's Original Grenache Shiraz
2016 The Bonsai Vine Grenache Shiraz Mourvèdre
2016 The Ironstone Pressings Grenache Shiraz Mourvèdre 20

*Baked barramundi fillet
with pea eggplant, cauliflower, green bean yellow curry
and coconut rice* 38

*King oyster brown mushrooms, white and black fungus and silken tofu
with roasted sesame cream, tempeh chips and garlic choy sum* 36

*Roasted pumpkin, thyme and orange zest buckwheat risotto
with fried kale nuggets and green curd* 36

*Beef fillet and beef cheek mac'n'cheese stuffed onion
with smoked cherry tomatoes, mashed potato and glaze* 40

*Pan fried duck breast and duck brioche
with honey roast heirloom carrots, toasted hazelnuts
and Madeira sauce* 38

Sides

*Baby cos, asparagus and gruyere salad
with garlic croutons and tarragon vinaigrette* 9

Broccolini and fried lentils with spiced yoghurt dressing 9

Warm baby potatoes with truffle cream and crisp shallots 9

Mixed leaf salad with cabernet dressing 9

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Dessert	d'ARRY'S VERANDAH SIGNATURE DESSERTS			
	<i>Passionfruit soufflé with passionfruit sorbet and pouring cream</i>			19
	SUGGESTED WINE PAIRING:			
	<i>The Noble Wrinkled Riesling 2017</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>Apple confit and baked rhubarb with burnt buttermilk sorbet and Anzac biscuit</i>			18
	<i>Bush Nut Sundae – eucalyptus and macadamia ice cream with wattle seed wafers, candied quandongs and smoked caramel topping</i>			18
	<i>Citrus vacherin with white chocolate crème and cara cara orange Negroni sorbet</i>			18
	<i>Carrot, cashew and date cake with carrot sorbet, saffron cardamom syrup and granola</i>			18
Cheese Selection	<i>Buche d'Affinois Brie with McCarthy's Orchard spiced apple compot Willunga almonds and knäckebröd</i>			22
	<i>Cropwell Bishop Shropshire blue with Nostalgia glazed figs and oat biscuits</i>			25
	<i>Heidi Gruyere with fresh pear, macadmias truffle honey and rye olive thins</i>			25
	<i>All three cheeses</i>			30
Vegan Cheese	<i>'d'Harry's' Cheddar with McCarthy's Orchard apple Dead Arm gel and seeded chia bark</i>			25
Petit Fours	<i>An assortment of sweet bites</i>			10/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