
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.*

*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.*

*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

*Chilled cucumber soup
with cucumber pearls and ribbons, dill curd and chive oil* 25

*Roasted zucchini and fresh zucchini flower
with pistachio puree, fried duPuy lentils and mint emulsion* 25

*Beetroot and gin cured lox
with beetroot buckwheat crepe
radish, shallot, watercress and horseradish cream* 28

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

*Tahini baked and pomegranate glazed eggplant
with preserved lemon labneh, baba ganoush and celery leaf salad* 24

*Seared scallops and fried chorizo
with guacamole, corn crackers and crisp black beans* 28

*Parmesan crumbed lamb brains and fried biroldo
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

*Roast tomato and capsicum brodo freddo
with basil crema* 6

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Mains

*Truffle infused chicken breast and truffle beignets
with mushroom custard and charred asparagus* 36

*Sezchuan pepper beef fillet
with garlic chive paste, onion spring
XO and garlic asian greens puree* 40

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 and cannellini bean smash
with white anchovy, green olive, orange, rocket salad
and Peter's vincotto* 38

*King brown mushrooms with sesame miso puree, ginger sushi rice cake
tatsoi, nashi pear salad and toasted sesame dressing* 36

*Steamed Manchego pudding with with Pedro Ximenez onions
cauliflower, parsley, grape and muscatel salad* 36

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

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

Sides

Horiatiki salad with fresh oregano and lemon dressing 9

*Broccolini, snow and sugar snap peas
with garlic panegratato and salsa verde* 9

Warm potatoes with fried garlic and Jalepino whip 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 2018</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>Cherry, cashew ripple cheese cake with fresh and soused local cherries and almond nougat ice cream</i>			18
	<i>Bush Nut Sundae – eucalyptus and macadamia ice cream with wattle seed bark, quandongs, grilled pineapple crushed roast macadamias and smoked golden syrup topping</i>			18
	<i>Negroni bombe with burnt orange syrup and Hillside strawberries</i>			18
	<i>Elderflower panna cotta and Noble Wrinkled Riesling syrup with mixed local stonefruit and lace biscuit</i>			18
Cheese Selection	<i>Buche d’Affinois Brie with McCarthy’s Orchard spiced apple compot Willunga almonds and knäckebröd</i>			22
	<i>Le Marquis Chevre blue with Nostalgia gazed figs and fruit cake snaps</i>			25
	<i>Tete de Moine girolle with fresh pear, truffle honey and biccuits aux epices</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