
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, Shawn Peddle
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

*Coconut cauliflower and sambal soup
with cauliflower rice, green garlic and cashew paste* 25

*Baked nori eggplant with sesame crust, turnip custard
shitake broth and pickled daikon* 25

*Kingfish ceviche
with leche de tigre, sweet potato chips and charred corn* 28

*Duck and pistachio terrine and duck parfait
with orange jam, confit beetroot and black olive rusk* 26

*Honey heirloom carrots
with buckwheat, fresh oregano, fetta salad and fried saltbush* 24

*Spinach and herb blini with Woodside goat curd
zucchini, fennel bulb, pea salad and herb puree* 28

*Manchego crumbed tommy ruffs
with black sherry onions, green olive salsa and olive toast* 28

Extras

*d'Arry's bread with Diana E.V. olive oil,
fresh grated parmesan and orange, rosemary, garlic tapenade* 8

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

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

*Green apple, lemon grass and ginger sorbet
with a splash of The Dry Dam Riesling* 6

Amuse bouche of chilled miso pumpkin and silken tofu soup with shiso pesto 6

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Mains

*Harissa chicken breast with spiced pumpkin puree
brown rice and chick pea falafel and preserved lemon labne* 36

*Sake and sesame infused beef fillet
with tataki taro, nori rice cake, edamame smash
and fresh Tasmanian wasabi* 40

SUGGESTED WINE PAIRING:

Halliday 90+ Points Red Wine Flight

2015 Conscious Biosphere Petit Sirah Aglianico (94)

2017 The Anthropocene Epoch Mencia (92)

2014 The Sticks and Stones

Tempranillo Grenache Souzao Tinta Cao (93) 20

*Baked barramundi fillet with leek, black barley risotto
garlic, chive, silver beet pesto and orange, endive salad* 38

*King oyster brown mushrooms with hazelnut cream
raw asparagus, tarragon and duPuy lentil salad
black garlic curd and fried onion rings* 36

*Baked marrow timbale and Gorgonzola stuffed zucchini flower
with zucchini, parmesan sponge and almond sugo* 36

*Braised pork neck with
steamed black ear fungus and water chestnut bao and ginger bok choy* 38

*Seared Lenswood duck breast and duck spring roll
with Chinese black olive snake beans and d'Arry's special sauce* 38

Sides

*Pear, celery leaf, red grape and pickled walnut salad
with buttermilk emulsion* 9

*Broccoli and fave beans with burro al limone
and pana grattato di salvia* 9

Warm baby potatoes with cheddar and chive sauce 9

Mixed green salad with cabernet dressing 9

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Dessert

d'ARRY'S VERANDAH SIGNATURE DESSERTS

Passionfruit soufflé with cristoli and pouring cream 19

SUGGESTED WINE PAIRING:

The Noble Wrinkled Riesling 2016 9

*Soft centred chocolate pudding with Dead Arm curd
chocolate ice cream, d'Arry's aero and cocoa nibs* 19

SUGGESTED WINE PAIRING:

Vintage Fortified Shiraz 2014 10

or d'Arry Royale 14

*Tira 'Masu' – Tia Maria marscapone and vanilla sponge
with coffee meringue and chocolate syrup* 18

*Choc liquorice fudge with raspberry sorbet
and liquorice crumb* 18

*Coconut custard with citrus salad
toasted coconut sorbet and mandarin tuile* 18

*Pink lady apple and Willunga almond slice
with bruleed honey yoghurt and cinnamon, lavender treacle* 18

Cheese Selection

*Buche d'Affinois Brie
with McCarthy's Orchard spiced apple compot
Willunga almonds and rye olive thins* 22

*Cropwell Bishop Shropshire blue
with Nostalgia glazed figs and oat biscuits* 25

*Heidi Gruyere with fresh pear, macadmias
truffle honey and seeded chia bark* 25

All three cheeses 30

Vegan Cheese

*'d'Harry's' Cheddar with McCarthy's Orchard apple
Dead Arm gel and seeded chia bark* 25

Petit Fours

An assortment of sweet bites 10/person

Hot Beverages

Belgian cinnamon hot chocolate 6

*Vittoria espresso coffees, T-Bar whole leaf teas and herbal infusions
or Dutch hot chocolate* 5.5