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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.

d'Arenberg acknowledge the traditional custodians of the land on which we work and live, the Kauria people, we pay our respects to Elders past, present and emerging. We celebrate the stories, culture and traditions of Aboriginal and Torres Strait Islander Elders of all communities who also work and live on this land.

<i>Degustation</i>	<i>125/person</i>
<i>Two courses</i>	<i>88/person</i>
<i>Three course</i>	<i>105/person</i>

Sunday and Public Holidays surcharge 10%
Credit Card surcharge 1.5%
Some changes may occur depending on availability.
No separate accounts.

Closed: Good Friday, Christmas Day, Boxing Day and New Years Day.
darrysverandah.com.au

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.

<i>Head Chef –</i> Peter Reschke	<i>Co Sous Chefs –</i> Scott Coombs & Reece Jones	<i>Restaurant</i> <i>Manager –</i> Jo Reschke	<i>Shift Supervisors –</i> Danielle Staggs & Richard Puris	<i>Kitchen Team –</i> Adele Manly Ryan Wallis, Claudia DaCosta Lorenzo Nocello Timothy Newcombe & Audrey Diochot	<i>Restaurant Team –</i> Heloise Bouzat, Jakob Reschke Vanessah Sanchez, Kathy Simmons, Ana Pauli Sanchez Sarah Chilvers, Daria Buize, Bruno de Oliveira, Lindsay Clifton Max Purvis & Max Hasson
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<i>Sturia Oscietra Caviar</i> <i>with potato crisps, sour cream and fresh chives</i>	<i>30.00/3g spoon</i> <i>or 150.00/15g tin</i>
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<i>Abrolhos Island Half Shell Scallops</i> <i>ceviche with cucumber and yuzu</i> <i>OR</i> <i>seared with truffle mash and crisp pancetta</i>	<i>9.00 each</i> <i>or four as an entree</i>
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Entrees

d'ARRY'S VERANDAH SIGNATURE DISH

<i>Australian Lobster medallion</i> <i>with Shark Bay blue swimmer crab and</i> <i>Australian prawn ravioli and lobster bisque</i>	<i>Add 20.00</i>
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Roasted, raw and pickled heirloom carrots
with pistachio puree, seeded granola
and Pete's vincotto currants

Smoked Gippsland quail
with jamon, Dirt(y) Inc little green lentils, shallot
witlof salad and pickled quail egg gribiche

Beef and water chestnut tartare
with Asian olive paste, Chinese black vinegar egg and shallot pancake

Fresh tomato and basil custard tart
with semi dried tomato jelly and basil seed caviar

Barramundi lime and coriander kinilaw
with flying fish roe, ginger coconut cream and sesame rice cracker

Daikon, garlic, ginger, chive and tempeh gyoza
with miso, seaweed broth and fresh herbs

Whole SA harissa prawns
with hommus whip, pine nut, raisin, mint, tabouleh and pomegranate dressing

Extras

<i>d'Arry's bread</i> <i>with Diana E.V. olive oil, toasted seed saltbush mix</i> <i>and macadamia, bush tomato paste</i>	<i>9.00</i>
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<i>Almond stuffed, crumbed and fried Willunga green olives</i> <i>with cornichon mayonnaise</i>	<i>8.50</i>
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<i>d'Arry's bread with salt crusted house churned butter</i>	<i>6.00</i>
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<i>Honey dew melon and lemon myrtle sorbet</i> <i>with a splash of The Low Life Sauvignon Blanc</i>	<i>7.00</i>
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<i>Amuse bouche of cauliflower tom kha gai</i> <i>with coriander foam</i>	<i>7.00</i>
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Mains

*SE Australian beef fillet
with baked bone marrow, hasselback potato, onion soubise
garlic sauteed cavolo nero and red wine glaze*

*Mixed 'Choice Mushrooms and fresh peas
with sage potato gnocchi, sage crema and aglio nero sabattuto*

*Rainbow chard spanakopita
with dill coconut tzatziki, tomato
cucumber, olive, oregano and chargrilled banana pepper salad*

*Greenslade's Hainanese chicken breast and fried lap cheong
with spring onion rice balls and garlic choi sum*

*Fleurieu lamb cutlets and braised shoulder, chorizo paella brik
with Manchego crumbed brain, achicoria and pickled walnut salad*

*Seared duck breast and confit leg
with baked quince, parmesan polenta chips and pickled quince, endive salad*

*NZ King Salmon with broad bean puree
tarragon smoked almond, zucchini noodle salad and keta caviar*

Sides

*Baby cos, pear and walnut salad 10.00
with parmesan chips and Dijon butter milk emulsion*

*Green beans and broccoli tops 10.00
with green capsicum salsa verde and rye crumb*

Warm baby potatoes with grainy mustard mayonnaise and chives 10.00

Mixed leaf salad with cabernet dressing 9.50



Dessert

d'ARRY'S VERANDAH SIGNATURE DESSERTS

*Passionfruit soufflé
with passionfruit sorbet and pouring cream*

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

*Wattle seed panna cotta and wattle seed wafer
with stewed quandong and coffee syrup*

*Fresh mango and mint
with coconut ginger cream, pandan sponge, coconut tuille
mint gel and coconut, pandan sorbet*

*Baked apple and almond crumble
with apple and elderflower sorbet and cinnamon syrup*

Petit four plate of four sweet bites

Cheese Selection

*Buche d'Affinois Brie
with candied wild figs and caraway seed lavosh* Add 5.00

*Heidi Gruyere
with truffle honey and black olive grissini* Add 5.00

*Shadows of Blue
with spiced pear and oat cake rounds* Add 5.00

All three cheeses Add 10.00

Vegan Cheese

*d'Arry's Vheddar
with McCarthy's Orchard apple chips
cluster grapes and spiced chia bark* Add 5.00

Hot Beverages

Belgian cinnamon hot chocolate 7.00

*Vittoria espresso coffees, T-Bar whole leaf teas and herbal infusions
or Dutch hot chocolate* 6.00