
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 and chilli sambal* 35

*Coconut, ginger and lemongrass broth
with silken tofu, Chinese broccoli, grilled baby corn,
coriander and mint* 25

*Roasted tomato, eggplant and capsicum tart
with tomato consommé jel and basil oil* 24

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

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

*Carrot and red onion bhajis
with carrot and mint salad and mint raita* 24

*Local figs with fried Haloumi, honeyed cinnamon walnuts
and bitter leaf salad with Pete's candied red wine vinegar* 28

*Braised octopus with squid ink rice cake
whipped fetta, watermelon, fennel and oregano salad and Ouzo dressing* 28

Extras

*d'Arry's bread with spiced Willunga almonds,
local marinated olives and Diana EV olive oil* 8

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

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

*White peach and pineapple sorbet
with a splash of The Witches Berry Chardonnay* 6

Amuse bouche of chilled virgin Mary with Worcestershire cream 6

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Mains

*Nature's sage infused chicken breast
with black barley, local stone fruit and rocket salad
and vanilla cauliflower custard* 36

*Beef fillet with potato gruyere gratin
fresh asparagus, red wine roasted shallot and tarragon moutarde ancienne* 40

SUGGESTED WINE PAIRING:

Halliday 90+ Points Red Wine Flight

2015 d'Arry's Original Shiraz Grenache (90)

2015 The Derelict Vineyard Grenache (93)

2014 The Sticks and Stones

Tempranillo Grenache Souzao Tinta Cao (95) 20

*Baked barramundi fillet with fried potato thread
fresh peas, pea tendrils, cresses and herbed pea veloute* 38

*Cashew and tofu dumplings with jamur tumis
new ginger, mint, bamboo shoot, beetle leaf salad
and aromatic sambal* 36

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

*Cider braised pork belly and crackling
with spiced apple and horseradish sauce, kohlrabi, cucumber and mint slaw* 38

*Seared Lenswood duck breast
with duck and water chestnut gyoza, roast turnip puree
and pickled plum jam* 38

Sides

*Baked ricotta, heirloom cherry tomato, rocket and basil salad
with d' Arry's Original vino cotto and olive pangrattato* 9

*Broccolini and broad beans
with cracked wheat, dukkah and preserved lemon labne* 9

Potatas paprika with machego crema and ajo frito 9

Mixed green salad with cabernet dressing 9

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Dessert

d'ARRY'S VERANDAH SIGNATURE DESSERTS

Passionfruit and Noble Wrinkled Riesling soufflé with 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

*Gin and tonic bombe with lemon curd, fresh blueberries
and candied bergamot* 18

*Chocolate and cherry mousse
with hazelnut cocoa crumb, cherry brandy gel and cherry sorbet* 18

*Elderflower panna cotta with fresh and soused Hillside Strawberries
local berries and lace biscuit* 18

*Black sticky rice with pandan and basil ice cream,
young coconut jelly, coconut sago waffer and pandan coconut cream* 18

Cheese Selection

*Buche d'Affinois Brie with McCarthy's Orchard apple
d'Arry's quince paste, Willunga almonds and knackebrod* 22

*Cropwell Bishop Shropshire blue
with Laird cake and sasennach relish* 25

*Heidi Gruyere
with fresh, candied and pickled celery and rye thins* 25

All three cheeses 30

Vegan Cheese

*d'Harry's Cheddar with McCarthy's Orchard apple,
Dead Arm jel and knackebrod* 25

Petit Fours

An assortment of sweet bites 10/person

Hot Beverages

Belgian cinnamon hot chocolate 6

*Espresso coffees, whole leaf teas, herbal infusions
or Dutch hot chocolate* 5.5

*Willunga Do Bee raw candied mangrove honey
or house made cinnamon or ginger infused honeys
available upon request* gratis