

---

## 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, Levi Sakkas  
and Nathan Mrotek

---

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**

---

Head Chef—  
Peter Reschke

Sous Chef—  
Harry Aparcana

Restaurant  
Manager—  
Jo Reschke

Kitchen Team—  
Scott Coombs, Adele Manly,  
Nat Wilson, Mason Cornish,  
Jerome Sletvold, Levi Sakkas  
and Nathan Mrotek

---

## 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

*Seared tuna with candied ginger, lime sauce  
citrus, coriander salad and pork scratchings* 28

*Hand cut beef tartare with pumpernickle  
mustard seed, chicken crackling and mustard emulsion* 26

*Roast parsnip sponge and parsnip, gruyere brulee  
with pickled pear and witlof salad* 24

*Seared scallop on paella cracker  
with pickled sherry shallots, morcilla crumbs  
and paprika mayonessa* 28

*Cheddar crumbed lamb brains  
with gentleman's relish, walnut toast  
celery leaf, radish and salad cream* 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 pesto* 6

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

*Rhubarb, cranberry and pomegranate sorbet  
with a slash of Stephanie the Gnome rose* 6

*Mushroom, miso and wakame broth with silken tofu kurimu* 6

---

*Head Chef—*  
Peter Reschke

*Sous Chef—*  
Harry Aparcana

*Restaurant  
Manager—*  
Jo Reschke

*Kitchen Team—*  
Scott Coombs, Adele Manly,  
Nat Wilson, Mason Cornish,  
Jerome Sletvold, Levi Sakkas  
and Nathan Mrotek

---

## Mains

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

*Beef fillet and beef cheek mac'n'cheese stuffed onion  
with smoked cherry tomatoes and sticky glaze* 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 salt'n'vinegar roesti, fresh peas  
pea tendrils, cresses and herbed pea veloute* 38

*Sage gnocchi with fried, dried and fresh mushroom ragout  
gremolata and shaved macadamias* 36

*Fried parmesan polenta with roast corn, coriander and capsicum salsa  
creamed corn and parmesan crema* 36

*Yellow pork belly curry  
with papaya pickle, pineapple, chilli, mint relish and coconut sago balls* 38

*Seared duck breast with duck and water chestnut gyoza  
soy bean puree and pickled plum jam* 38

---

## Sides

*Fennel, baby cos, caper and orange salad with Peter's vino cotto* 9

*Broccoli and edamame beans with miso, sesame and nori butter* 9

*Warm baby potatoes with truffle cream and crisp shallots* 9

*Mixed leaf salad with cabernet dressing* 9

---

Head Chef—  
Peter Reschke

Sous Chef—  
Harry Aparcana

Restaurant  
Manager—  
Jo Reschke

Kitchen Team—  
Scott Coombs, Adele Manly,  
Nat Wilson, Mason Cornish,  
Jerome Sletvold, Levi Sakkas  
and Nathan Mrotek

---

---

## Dessert

### d'ARRY'S VERANDAH SIGNATURE DESSERTS

*Passionfruit soufflé with cristoli and pouring cream* 19

SUGGESTED WINE PAIRING:

*The Noble Wrinkled Riesling 2017* 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

*Fried apple turn overs with cinnamon custard  
and lavender ice cream* 18

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

*Matcha sponge with white chocolate and green tea mousse cigar  
dried cherry jam, yuzu sorbet* 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