

d' Arry's Verandah Restaurant

Something to start or in between

d'Arry's bread with Diana E.V. olive oil, fresh grated parmesan and Willunga tapenade	8.00
Almond stuffed, crumbed and fried green Willunga olives with herbed aioli	8.00
d'Arry's bread with salt crusted house churned butter	5.00
Pomegranate and beetroot sorbet with a slash of The Peppermint Paddock	6.00
Amuse bouche of celeriac soup with toasted hazelnut and chive cream	6.00

Oysters

Fresh Coffin Bay oysters – natural with lime OR capsicum, onion and sherry mignonette
OR tempura with pickled ginger emulsion and finger lime
4.50 each - 25.00 half dozen or as your entrée

Entrees

Lobster medallion with blue swimmer crab, prawn ravioli and lobster bisque	15.00 surcharge
Leek mousse with peas, asparagus, broccoli tops, macadamia cream, celeriac pasta and puffed wild rice	
Salmon pastrami with beetroot curd, horseradish and dill cream, beetroot salad and cracker	
Tahini roasted eggplant with preserved lemon labneh, baba ghanoush, celery and pomegranate salad	
Crumbed lamb brains with pickled cauliflower, fried caper, parsley, port-soaked raisins salad and cauli puree	
Mixed Asian mushroom, tofu, ginger and shallot wontons with healing broth and fresh herbs	
Course cut beef tartare with smoked egg yolk, pickled daikon noodles and smoked aioli	

Mains

Beef fillet with truffled potato galette, porcini cream and grilled king oyster mushroom
Harissa rolled chicken with spiced pumpkin puree and wedge, brown rice and chickpea falafel and date relish
Pork belly with aromatic yellow curry, pickled paw paw and coconut sago balls
Vintage fortified braised red cabbage scroll on onion soubise with Brussels sprout, apple and caraway slaw
Bruleed Gorgonzola pudding with pear, radicchio, walnut salad and Peter's vincotto
Pan fried duck breast with duck leg, spring onion pancake, garlic beans and rice congee
Barramundi fillet with fennel and saffron broth, Goolwa pippies, Romesco and orange fennel salad

Sides

Cos with crisp bacon, grated egg, anchovy emulsion, garlic panegratato	9.00
Broccolini and green beans with salsa verde and smoked almonds	9.00
Warm potatoes with capers, cornichons and fried saltbush	9.00
Mixed leaf salad with cabernet dressing	9.00

Desserts

Wattles seed sponge with golden syrup ice cream, lemon myrtle meringue and eucalyptus macadamia cream	
Drunken orange custard doughnuts with pistachio, orange parfait and marmalade syrup	
Frangelico panna cotta with salted toffee popcorn and stewed rhubarb	
Coconut rice pudding with mandarin sorbet, puffed rice, pepita granola and sake gel	
Passion fruit soufflé with passionfruit sorbet and pouring cream	
Soft centered chocolate pudding with Dead Arm curd, chocolate ice cream and d'Arry's aero	
Petit four plate of four sweet bites	
Buche d'Affinois Brie with Kookaburra Court quince paste and Willunga almond speculaas biscuits	5.00 surcharge
Tete de Moine with Madeira cake toast, sun dried cluster grapes and truffle honey	5.00 surcharge
Shadows of Blue with Jo's fig and almond jam and fruit cake snaps	5.00 surcharge
All three cheeses	10.00 surcharge
d'Arry's Veddar with McCarthy's Orchard apple, Dead Arm gel and seeded chia bark	5.00 surcharge

Fixed price menus:

2 courses @ 77.00 p.p. OR 3 courses @ 92.00 p.p. - 15.00 lobster surcharge and 5.00 cheese surcharge

Degustation from 115.00 p.p. plus 65.00 p.p. optional wine pairings - 15.00 lobster surcharge and 15.00 cheese optional extra

Some changes may occur depending on availability - No separate accounts - 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 adjust for dietary preferences.

Please be advised our kitchen processes food that may contain or be in contact with: WHEAT, EGGS, PEANUTS, TREE NUTS, SOY, FISH, SHELLFISH and MILK



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**We acknowledge the traditional custodians of the land upon which d'Arenberg sits. We recognise their continuing connection both culturally and spiritually and pay our deepest respects to Elders past, present and emerging.
-Kurna, Ngarrindjerri, Ramindjeri, Peramangk, Ngaralta, Nganauruku, Jarildekald, Pandnaindi-**

Head Chef
Peter Reschke

Restaurant Manager
Jo Reschke

Restaurant Team
**Heloise Bouzat, Jakob Reschke, Vanessa Sanchez,
Kathy Simmons, and Ana Pauli Sanchez**

Sous Chef
Mason Cornish

Shift Supervisors
**Danielle Stagg, Eleyne Trenorden
Javiera Moreno and Richard Purvis**

Kitchen Team
**Scott Coombs, Adele Manly, Jerome Sletvold, Brett Worrall
Reece Jones, Timothy Newcombe and Andrew Yates**