
Dessert

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

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Desserts shouldn't just be about satisfying the sweet tooth, they should be the crowning glory of the meal. Besides, our desserts are to die for. If you don't at least share one you will suffer from plate envy. Go on. You know you want to!

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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Desserts

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

Petit Fours

An assortment of sweet bites

10/person

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Cheese Selection

*Buche d’Affinois Brie with McCarthy’s orchard spiced apple compot
Willunga almonds and rye olive thins*

22

—
*This ultra-creamy and unctuous cow’s milk double Brie which is
made in Lyonnaise, France is devilishly moreish. The silky runny
interior smells of button mushrooms and fresh cream. Its velvety
palate displays a subtle nutty sweetness. Add a glass of Poire William
or Champagne to complete the indulgent French experience.*

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

25

—
*This creamy distinctively bitey blue cheese is made in the very same lush country
as the legend of Robin Hood originates.
The cheese is handmade by the same time honoured methods as their renowned
Stilton which see’s rich local milk inoculated with high pedigree Penicillium
Roqueforti with the addition of the natural food colouring annatto to tinge the
cheese with a healthy blush of soft orange. The palate is soft and creamy which is
enlivened by its bold blue piquancy. The sweetness and richness of our Fortified
Shiraz is a wonderful partner to temper the sharp bite of this bonny blue.*

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

25

—
*Heidi Farmhouse Cheesery is nestled amidst the green gentle landscape of
Tasmania’s north and it’s dedicated and talented cheese makers lovingly utilise
traditional Swiss cheese making techniques to create cheeses of distinction.
Part of their secret is the fresh creamy milk the cheese is made from which is
sourced from their neighbouring farms. The wheels of gruyere weigh a mammoth
30kg and the rinds are brined to allow a long and slow maturation process that
enhances all the grassy nuttiness that is a hallmark of this glorious cheese.
Surprisingly one of our white wines, The Money Spider Roussanne is a mighty
fine accompaniment to this semi hard mildly tangy cheese.*

All three cheeses

30

Vegan Cheese

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

25

—
*This perky little cheese is lovingly made in house by our very own sous chef
Harry. With cashew, tahini and yeast as its base the cheese has a really lovely
firm and textural al dente mouth feel. The aroma is delicate with hints of
smokiness. This elegant smokey nature translates directly to the palate and is
backed up by the same kind of fine acidity we know and love in traditional made
cheddars. This vegan cheddar is a terrific match with the sweet nuttiness of our
Nostalgia Rare Tawny.*

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Dessert Wines

*2017 The Noble Mud Pie
Viognier, Sauvignon Blanc, Semillon, Pinot Gris 375ml* 9/40

2015 The Noble Botryotina Fückeliana Semillon Sauvignon Blanc 375ml 9/40

2016 The Noble Wrinkled Riesling 375ml 9/40

2015 The Noble Prankster Chardonnay Semillon Voignier 375ml 9/40

d'ARENBERG DESSERT WINE FLIGHT

Half pours of all Noble wines 18

Digestives & Fortifieds

NV d'Arenberg Nostalgia Rare Tawny 375ml 10/50

2014 d'Arenberg Vintage Fortified Shiraz 500ml 10/50

Nonino Grappa 15

Etienne Brana 'Poire William' 15

Silvio Meletti Limoncello 15

Ragnaud Sabourin 'Grand Champagne' Cognac 20

1984 Delord Bas Armagnac 25

Salamandre Eau de Coing Liqueur 15

Vedrenne Crème de Cassis Nuits Saint George 15

Valdespino El Candado Pedro Ximenes 15

Nonino or Silvio Meletti Amaro 12

St James Dark Rhum Agricole 12 Year Aged 20

Domfrontais Vieille Reserve 1999 Calvados 15

Glenmorangie Original, Glenrothes or Ardbeg 10 year Old Whiskys 14

Disaranno Amaretto 15

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Teas & Coffees

Belgian cinnamon hot chocolate 6

Dutch hot chocolate 5.5

Vittoria espresso coffees 5.5

T-Bar whole leaf teas:

English Breakfast

English Earl Grey

Jasmine Dragon Eye White Tea

Japanese Genmaicha

Quince Sencha 5.5

Herbal infusions:

Fresh Peppermint

Orange and Cinnamon

Whole Flower Chamomile

Ginger and Honey 5.5

Honey's available upon request:

Willunga Do Bee raw candied mangrove honey

House infused cinnamon honey

House infused ginger honey

gratis