
Dessert

Head Chef—
Peter Reschke

Sous Chef—
Mason Cornish

Restaurant
Manager—
Jo Reschke

Kitchen Team—
Scott Coombs, Adele Manly,
Jerome Sletvold, Levi Sakkas,
Jessica Foale
and Sebastiano Romeo

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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!*

*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*

Weekends:

Two courses

70/person

Three courses

85/person

Public Holidays:

Two courses

75/person

Three courses

90/person

Some changes may occur depending on availability.

No separate accounts.

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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 passionfruit sorbet and pouring cream 20

SUGGESTED WINE PAIRING:

The Noble Wrinkled Riesling 2019 9

*Soft centred chocolate pudding with Dead Arm curd
chocolate ice cream, d'Arry's aero and cocoa nibs* 20

SUGGESTED WINE PAIRING:

Vintage Fortified Shiraz 2014 10

or d'Arry Royale 14

*Almond and quince fudge
with baked quince, roast almond sorbet and lace biscuit* 19

Portuguese egg tart with Pedro Ximénez icecream and stewed rhubarb 19

*Wattle seed sponge with smoked golden syrup ice cream
lemon myrtle meringue and eucalyptus macadamia cream* 19

Zeppole with poached pear, cinnamon custard and bruleed clotted cream 19

Petit Fours

An assortment of sweet bites

15/person

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Cheese Selection

*Buche d’Affinois Brie with McCarthy’s orchard spiced apple compot
Willunga almonds and biscuits d’épices*

24

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This ultra-creamy and velvety 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 Poiré William or Champagne to complete the indulgent French experience.

*Le Marquis Chevre de Rambouillet goat blue
with Nostaglia gazed figs and fruit cake snaps*

26

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Le Marquis Chevre de Rambouillet is a pure goat milk chevre, made from the fresh milk of its farms 600 alpine goats. The lush green fields of the farm are near the picturesque Alpine village of Pelussin in the south east region of the Rhone in France. The traditional coat of fine ash forms a mild aromatic rind for this enticingly mild and savoury blue. The creamy white interior of this delicious cheese reveals an intricate web of dark blue veins which are the result of its inoculation with the king of blue cheese moulds, penicillium Roqueforti. The sweet and fruity richness of our Fortified Shiraz makes for a wonderful partner to this gently flavourful blue.

*Tete de Moine girolle
with fresh celery, truffle honey, macadamias and rye thins*

26

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This semi hard cow milk cheese was originally made by the Bellalay monastery monks eight centuries ago and according to legend, was used as currency by them in the 12th century. The method of scraping rather than cutting the cheese allows for a greater surface area hence the aroma of this melt in the mouth beauty to develop to its fullest. The grassy and piquant aromas of the cheese match beautifully with the candied citrus sweetness of our Noble Wrinkled Riesling.

All three cheeses

32

Vegan Cheese

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

25

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This perky little cheese is lovingly made in house by our very own chefs. With cashew, tahini and yeast as its base the cheese has a really lovely semi-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

<i>2017 The Noble Mud Pie Viognier, Sauvignon Blanc, Semillon, Pinot Gris 375ml</i>	<i>10/50</i>
<i>2017 The Noble Botryotina Fückeliana Semillon Sauvignon Blanc 375ml</i>	<i>10/50</i>
<i>2019 The Noble Wrinkled Riesling 375ml</i>	<i>10/50</i>
d'ARENBERG DESSERT WINE FLIGHT <i>Half pours of all Noble wines</i>	18

Digestives & Fortifieds

<i>NV d'Arenberg Nostalgia Rare Tawny 375ml</i>	<i>10.5/55</i>
<i>2014 d'Arenberg Vintage Fortified Shiraz 500ml</i>	<i>11.5/57</i>
<i>Nonino Grappa</i>	<i>15</i>
<i>Etienne Brana 'Poire William'</i>	<i>15</i>
<i>Silvio Meletti Limoncello</i>	<i>15</i>
<i>Ragnaud Sabourin 'Grand Champagne' Cognac</i>	<i>20</i>
<i>1984 Delord Bas Armagnac</i>	<i>25</i>
<i>Salamandre Eau de Coing Liqueur</i>	<i>15</i>
<i>Vedrenne Crème de Cassis Nuits Saint George</i>	<i>15</i>
<i>Valdespino El Candado Pedro Ximenes</i>	<i>15</i>
<i>Nonino or Silvio Meletti Amaro</i>	<i>12</i>
<i>St James Dark Rhum Agricole 12 Year Aged</i>	<i>20</i>
<i>Domfrontais Vieille Reserve 1999 Calvados</i>	<i>15</i>
<i>Glenmorangie Original, Glenrothes or Ardbeg 10 year Old Whiskys</i>	<i>14</i>
<i>Disaranno Amaretto</i>	<i>15</i>

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Teas & Coffees	<i>Belgian cinnamon hot chocolate</i>	<i>6</i>
	<i>Dutch hot chocolate</i>	<i>5.5</i>
	<i>Vittoria espresso coffees</i>	<i>5.5</i>
	<i>T-Bar whole leaf teas:</i>	
	<i>English Breakfast</i>	
	<i>English Earl Grey</i>	
	<i>Jasmine Dragon Eye White Tea</i>	
	<i>Japanese Genmaicha</i>	
	<i>Quince Sencha</i>	<i>5.5</i>
	<i>T-Bar Chai or Tumeric Latte</i>	<i>5.5</i>
	<i>Herbal infusions:</i>	
	<i>Fresh Peppermint</i>	
	<i>Orange and Cinnamon</i>	
	<i>Whole Flower Chamomile</i>	
	<i>Ginger and Honey</i>	<i>5.5</i>
	<i>Honey's available upon request:</i>	
	<i>Willunga Do Bee raw candied mangrove honey</i>	
	<i>House infused cinnamon honey</i>	
	<i>House infused ginger honey</i>	<i>gratis</i>
	<i>Almond and soy milk available upon request</i>	<i>gratis</i>