
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
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 passionfruit sorbet 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

*Apple confit and baked rhubarb
with burnt buttermilk sorbet and Anzac biscuit* 18

*Bush Nut Sundae – eucalyptus and macadamia ice cream
with wattle seed wafers, candied quandongs and smoked caramel topping* 18

*Citrus vacherin with white chocolate crème
and cara cara orange Negroni sorbet* 18

*Carrot, cashew and date cake
with carrot sorbet, saffron cardamom syrup and granola* 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 knäckebröd* 22

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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 rye olive thins* 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 Aparcana. 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

<i>2017 The Noble Mud Pie Viognier, Sauvignon Blanc, Semillon, Pinot Gris 375ml</i>	<i>9/40</i>
<i>2017 The Noble Botryotina Fückeliana Semillon Sauvignon Blanc 375ml</i>	<i>9/40</i>
<i>2017 The Noble Wrinkled Riesling 375ml</i>	<i>9/40</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>10/50</i>
<i>2014 d'Arenberg Vintage Fortified Shiraz 500ml</i>	<i>10/50</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>	6
<i>Dutch hot chocolate</i>	5.5
<i>Vittoria espresso coffees</i>	5.5
<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>	5.5
<i>T-Bar Chai or Tumeric Latte</i>	5.5
<i>Herbal infusions:</i> <i>Fresh Peppermint</i> <i>Orange and Cinnamon</i> <i>Whole Flower Chamomile</i> <i>Ginger and Honey</i>	5.5
<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>	gratis
<i>Almond and soy milk available upon request</i>	gratis