
Menu

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
Shaun Harkin

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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.

When given prior notice, we are happy to accommodate for medically diagnosed dietary restrictions where we are able.

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.

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.

Two courses

From \$75/person

Three courses

From \$90/person

Lobster surcharge

\$15/person

Cheese surcharge

\$5/person

Some changes may occur depending on availability.

No separate accounts.

Closed: Good Friday, Christmas Day, Boxing Day & New Years Day.

www.darenberg.com.au/darrys-verandah-restaurant

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Entrees

d'ARRY'S VERANDAH SIGNATURE DISH

Lobster medallion

with blue swimmer crab & prawn ravioli & lobster bisque

\$15 surcharge

Shiitake pho and shiitake custard

with fried and silken tofu, fresh chili, mint, coriander and rice noodles

Limoncello cured kingfish and lemon curd

with raw asparagus, green tomato, caper salad and green olive grissini

Hervey Bay scallops

*with celeriac, apple remoulade, hazelnut gremolata
and scallop cracker*

Panko crumbed lamb brains on fresh pea smash

with watercress cream, gribiche

Pan fried mushrooms and porcini linguini

*with porcini crème, native thyme oil, native finger lime
and toasted seed crumble*

Tuna sashimi

*with okonomiyaki waffle, nashi pear, fresh Tasmanian wasabi
candied ponzu dressing and bonito*

*Pumpkin carpaccio and pickled cucumber with spiced pumpkin puree,
Lilliyara dill goat curd and pepita granola*

Extras

*d'Arry's bread with Diana E.V. olive oil, fresh grated parmesan
and Willunga tapenade*

8

Almond stuffed, crumbed and fried green Willunga olives with herbed aioli

8

d'Arry's bread with salt crusted house churned butter

5

Honey dew melon and elderflower sorbet

with a splash of The Broken Fishplate Sauvignon Blanc

6

Roast celery broth with Scarborough fair cream

6

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Mains

*Chimichurri beef fillet and smoked cherry tomatoes
with roast sweetcorn, aji pepper, avocado salsa and sweet potato fries*

*Roasted cauliflower and chestnut puree with wild rice, currant
pickled radish and tarragon salad*

*Injera pancake and Mesir Wat with sauteed asparagus, baby leek
brussel sprouts and berbere sprinkle*

*Ponzu poached chicken with sake and miso sago pudding,
Tasmanian wakame and wombok slaw with nori dressing*

*Barramundi and Kinkawooka mussels with saffron,
Pernod and fennel broth, fennel orange and pickled onion salad*

*Harissa Fleurieu lamb rack and braised shoulder with date
preserved lemon, fetta, quinoa salad and minted cucumber sauce*

*Seared duck breast and confit leg with beetroot puree, orange
beetroot salad and orange gel*

Sides

*Cos lettuce with Pink Lady apple, celery, walnuts
and McCarthy's Orchard apple cider emulsion*

9

Leek, green beans and rainbow chard with Cafe de Paris butter

9

Fried scallop potatoes with sour cream and chives

9

Mixed leaf salad with cabernet dressing

9

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Dessert

d'ARRY'S VERANDAH SIGNATURE DESSERTS

*Passionfruit soufflé
with passionfruit sorbet and pouring cream*

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

*Wattle seed meringue with lemon myrtle mascarpone quandong jam
and Settlers coffee liqueur syrup*

*Pina colada panna cotta with spiced rum soused grilled pineapple
and toasted coconut rough*

*Cashew rhubarb fudge cake with strawberry sorbet, rhubarb gel
and cashew croquant*

*Candied kaffir lime and lime leaf syrup cake with pink pepper corn
fresh mango and pandan ice cream*

Petit four plate of four sweet bites

Cheese Selection

*Buche d'Affinois Brie with Kookaburra Court quince paste
with Willunga almond Speculaas biscuits* *\$5 surcharge*

*Lilyarra 'Cais Babhar' goat cheddar with Madeira cake toast
sun dried cluster grapes and truffle honey* *\$5 surcharge*

*Shadows of Blue with Jo's fig and almond jam
and fruit cake snaps* *\$5 surcharge*

All three cheeses *\$10 surcharge*

*d'Arry's Veddar with McCarthy's Orchard apple, Dead Arm gel
and seeded chia bark* *\$5 surcharge*