

# d'Arry's Verandah Restaurant

## Menu Spring 2020

### ENTREES

Fennel, leek and celery broth with sweet potato noodles and chervil tofu dumpling	
Lobster medallion with blue swimmer crab, prawn ravioli and lobster bisque	15.00 surcharge
Roast pumpkin, caramelised onion and Taleggio pithivier with pear, witlof and walnut salad and truffle honey dressing	
Seared Hervey Bay half shell scallops with cauliflower puree, fried chorizo, PX shallots and salsa verde	
Fleurieu mushroom tagliatelle with black garlic puree and gremolata	
House hot smoked market fish miang khan with peanut, coconut and ginger sambal, Keta Caviar and candied lime dressing	
Duck and foie gras parfait with roasted apple, radicchio salad, Nostalgia gel and apple toast	

### Extras

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
Rhubarb, cranberry and rose sorbet with The Stephanie the Gnome rose	6.00
Aromatic tom yum broth with coconut basil cream	6.00

### MAINS

Beef fillet with panisse chips, sautéed brassicas, radish remoulade and porcini glaze	
Baked barramundi fillet with kombu and miso reduction, komatsuna, soba noodles and wasabi cream	
Herbed gnocchi with sautéed peas and broad beans, pistachio and spinach pesto and shredded iceberg lettuce	
Beetroot, kale, buckwheat and sunflower seed risotto with chive and dill mousse	
Pan fried duck breast with duck, oregano and dried olive kataifi, fennel, cara cara orange salad and fennel seed granola	
Chicken breast pot au feu with spring baby vegetables and tarragon butter	

### Sides

Baby cos, celery heart and radish with fried capers and Dijon vinaigrette	9.00
Broccolini, peas and artichoke hearts with hollandaise	9.00
Warm potatoes with stilton cream and crispy speck	9.00
Mixed leaf salad with cabernet dressing	9.00

### DESSERTS

Gin mule syrup cake with mint and ginger beer sorbet, gingerbread crumb and lemon croquant	
Lime curd and glutenous rice with bruleed coconut meringue, pandan ice cream, puffed rice shards and candied lime syrup	
Frangelico panna cotta with salted toffee popcorn, toasted hazelnut brittle and poached rhubarb	
Passionfruit soufflé with passionfruit sorbet and pouring cream	
Soft centred chocolate pudding with Dead Arm curd, chocolate ice cream and d'Arry's aero	
Buche d'Affinois Brie with prune and walnut rolada, McCarthy's Orchard pickled apple, and knackebrod	Surcharge 5.00
Tete de Moine girolle with fresh celery, local honey, macadamia and rye thins	Surcharge 5.00
Gorgonzola Dulce with pandoro toast and mustard fruits	Surcharge 5.00
All three cheeses	Surcharge 10.00
d'Arry's Veddar with Dead Arm gel, Willunga almonds and seeded chia bark	Surcharge 5.00
Petit four plate of four sweet bites	15.00p.p.

2 courses 70.00 p.p.

3 courses 85.00 p.p.

Lobster surcharge - 15.00 Cheese surcharge - 5.00 to 10.00

*-Some changes may occur depending on availability - No separate accounts - Cashless payments preferred-*

*Please advise us if you have a medically diagnosed food allergy. Please be advised our kitchen processes food that may contain the allergen in question.*

*Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOY, FISH, SHELLFISH and MILK*

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## **d'Arry's Verandah Restaurant**

*When given prior notice, we are happy to accommodate for 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 aware that our kitchen processes ingredients considered to be allergens to some.*

*Head Chef*  
**Peter Reschke**

*Sous Chef*  
**Mason Cornish**

*Restaurant Manager*  
**Jo Reschke**

*Kitchen Team*  
**Scott Coombs, Adele Manly, Levi Sakkas  
Jerome Sletvold and Jessika Foale**