

d'Arry's Verandah Restaurant

Something to start or in between

d'Arry's bread with Diana E.V. olive oil, toasted seeds and Romesco	8.00
Almond stuffed, crumbed and fried green Willunga olives with dill and caper aioli	8.00
d'Arry's bread with salt crusted house churned butter	5.00
Guava and green apple sorbet with a splash of The Broken Fishplate Sauvignon Blanc	6.00
Amuse bouche of roasted carrot tamarind and coconut soup with lime leaf cream	6.00

S.A. Coffin Bay Oysters

Natural with lime OR lemon aspen vinaigrette and native finger lime OR S&P with iceberg chiffonade and Szechuan mayonnaise
6.00 each OR 6 as an entrée

Caviar – includes potato crisps, sour cream and fresh chives

Sturia Oscietra 25.00 for 3gm spoon OR 130.00 for a 15gm tin
Yarra Valley Keta Caviar 10.00 3gm spoon

d'Arry's Signature Dish – entrée size

Australian lobster medallion with SA blue swimmer crab, prawn ravioli and lobster bisque 18.00 surcharge

Entrees

Sweetcorn and shallot mousse with guacamole, corn custard, charred corn, spiced popcorn and maize wafer
Seared ox tongue with mustard fruit jam, shaved fennel, black garlic puree, nasturtium, caper salad and dill butter milk dressing
Fried daikon cake with cashew satay sauce, lightly pickled vegetable and green mango salad
Seared Abrolhos Island scallops and fried nduja, with shaved celeriac, apple salad, oregano oil and lemon mascarpone
Roast leeks with chervil vinaigrette, toasted walnuts, Jerusalem artichoke chips and shaved Comte Gruyere
N.Z. King salmon tataki and Yarra Valley Keta Caviar with cucumber, Tasmanian wasabi leaf, wakame salad and shishito ponzu

Mains

S.E. Australian beef fillet and bone marrow tartare with fried onion rings, spring onion potato mash and béarnaise sauce
Mixed 'Choice Mushrooms' with buckwheat porridge, porcini cream, parsley, celery tip and pickled onion salad
Baharat roasted butternut pumpkin with preserved lemon cream, quinoa, broccoli and pomegranate molasses tabbouleh
Greenslade's tarragon chicken breast with honey roasted and pickled baby carrots, toasted Brazil nuts and tarragon cream
Paroo kangaroo tail damper pie with seared saddle, macadamia puree, horseradish cream, fried saltbush and quandong jam
Sage and pancetta pork belly with parmesan polenta, garlic sauteed Cavallo nero and Sicilian apple sauce
Seared duck breast and confit duck leg rillettes with roast onion palmier, orange curd, beetroot, orange and red vein sorrel salad
Cone Bay barramundi fillet Si Lankan curry and XO greens with lime, coconut sambal and coconut hopper

Sides

Baby cos with garlic sippets and sauce gribiche	9.50
Broccolini, green and soy beans with miso and nori dressing	9.50
Fried baby potatoes with whipped fetta and native thyme	9.50
Mixed leaf salad with cabernet dressing	9.50

Desserts

Caramelised baked apple with calvados caramel and lavender sorbet
Warm madeleines with crème de citron, vanilla bean ice cream and fresh raspberries
White chocolate and pistachio dacquoise with roasted and candied rhubarb and pistachio parfait
Passionfruit soufflé with passionfruit sorbet and pouring cream
Soft centred chocolate pudding with Dead Arm curd, chocolate ice cream and d'Arry's aero
Petit four plate of four sweet bites

Cheese

Buche d'Affinois Brie with Kookaburra Court quince paste and poppyseed lavosh	5.00 surcharge
Lilyarra Fleurita Chevre with oat cake rounds and candied wild figs	5.00 surcharge
Shadows of Blue with spiced date jam and Willunga almond biscotti	5.00 surcharge
All three cheeses	10.00 surcharge
d'Arry's Vheddar with McCarthy's Orchard apple chips, cluster grapes and spiced chia bark	5.00 surcharge



d'Arry's Verandah Restaurant

We acknowledge the traditional custodians of the land upon which d'Arenberg sits. We recognise their continuing connection both culturally and spiritually and pay our deepest respects to Elders past, present and emerging.

-Kurna Yerta-

- Ngarrindjerri, Ramindjeri, Peramangk, Ngaralta, Nganauruku, Jarildekald, Pandnaindi-

Fixed price menus:

2 courses @ 80.00 p.p. OR 3 courses @ 95.00 p.p. - 18.00 lobster surcharge and 5.00 cheese surcharge

Degustation from 120.00 p.p. plus 75.00 p.p. optional wine pairings - 18.00 lobster surcharge and 15.00 cheese optional extra

Public Holiday Surcharge 10%

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. Some changes may occur depending on availability - No separate accounts - 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 adjust for dietary preferences.

Head Chef

Peter Reschke

Restaurant Manager

Jo Reschke

Restaurant Team

Heloise Bouzat, Jakob Reschke, Vanessa Sanchez
Kathy Simmons, Ana Pauli Sanchez and Jai Boekout

Sous Chef

Scott Coombs

Shift Supervisors

Danielle Staggs
Javiera Moreno
and Richard Purvis

Kitchen Team

Adele Manly, Jerome Sletvold
Reece Jones, Ryan Wallis and Timothy Newcombe



d'Arry's Verandah Restaurant valued suppliers

We are extremely fortunate to be situated in a vibrant region which is abundant in produce

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Sous Chef
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