

# d'Arry's Verandah Restaurant

## Something to start or in between

d'Arry's bread with Diana E.V. olive oil, toasted seed saltbush mix and macadamia, bush tomato paste	9.00
Almond stuffed, crumbed and fried green Willunga olives with lemon verbena aioli	8.50
d'Arry's bread with salt crusted house churned butter	6.00
White grape, pineapple and lime leaf sorbet with a splash of The Broken Fishplate Sauvignon Blanc	7.00
Amuse bouche of salmorejo with pickled garlic, basil and roast cherry tomato pintxos	7.00

## Abrolhos Half Shell Scallops

Ceviche with native finger lime OR seared with truffle mash and crisp pancetta  
8.50 each OR 4 as an entrée

## Caviar – includes potato crisps, sour cream and fresh chives

Sturia Oscietra 30.00 for 3gm spoon OR 150.00 for a 15gm tin

## d'Arry's Signature Dish – entrée size

Lobster medallion with Shark Bay blue swimmer crab, prawn ravioli and lobster bisque 20.00 surcharge

## Entrees

Sweetcorn and shallot mousse with guacamole, corn custard, charred corn, spiced popcorn and maize wafer  
Grilled Gippsland quail and jambon sec with Dirt(y)Inc little green lentils, shallot, witlof salad and pickled quail egg gribiche  
Vitello tonnato and seared tuna with shaved parmesan, caperberries, rocket and lemon salad  
Roast eggplant, capsicum, smoked tomato and basil timbale with fresh rocket, romesco and olive grissini  
Chilled chargrilled S.A. octopus and loukaniko with black taramasalata, orange, fennel, Halkidiki olive, oregano salad and tzatziki  
Fried zucchini flower and grilled peach with whipped white beans, pine nut, raisin, mint, spring onion and pomegranate salad  
S.A. tempura whiting, nori roll with Tasmanian wasabi leaves, edamame, daikon, ginger, shiso salad and wasabi mayonnaise

## Mains

S.E. Australian beef fillet and tartare with smashed paprika potatoes, grilled baby cos and chimichurri  
Mixed 'Choice Mushrooms' and agedashi tofu with green bean, wombok gomaee, soba noodles and mushroom wakame broth  
Garam masala roast sweet potato and red onion with grilled greens, coconut curry, mint sauce and coconut rice balls  
Greenslade's lemon oregano chicken breast with creamed pumpkin, grape, walnut, oregano salad and mustard ancienne veloute  
Paroo kangaroo tail and water chestnut steamed bun with seared saddle, garlic, Asian olive greens and pickled plum jam  
Sage and pancetta pork belly with parmesan polenta chips, Cavallo nero and apple slaw  
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 with dill beurre almondine, fried capers, poached asparagus and angel hair potatoes

## Sides

Butter lettuce with celery tips, fresh celery, caper berries and Dijon butter milk emulsion	9.50
Green beans and peas with baked ricotta, lemon aspen and native thyme pesto	9.50
Warm baby potatoes with poblano salsa verde	9.50
Mixed leaf salad with cabernet dressing	9.50

## Desserts

Fresh mango and ginger cream with pandan sponge, coconut tuille, lime jelly, mint gel and coconut, pandan sorbet  
Chilled baked summer stone fruit frangipane with peach jam pailles and vanilla bean ice cream  
Cherry sorbet and jelly with fresh and soured cherries, brandy custard, gingerbread and Chantilly cream  
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
Tete de Moine 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 @ 88.00 p.p. OR 3 courses @ 105.00 p.p. - 20.00 lobster surcharge and 5.00 cheese surcharge

Degustation from 125.00 p.p. plus 80.00 p.p. optional wine pairings - 20.00 lobster surcharge and 15.00 cheese optional extra

Sunday & Public Holiday Surcharge 10%

Credit Card Surcharge 1.5%

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, Jai Boekout and Daria Buize

*Sous Chef*

Scott Coombs

*Shift Supervisors*

Danielle Stag  
Javiera Moreno  
and Richard Purvis

*Kitchen Team*

Adele Manly, Reece Jones, Ryan Wallis, Claudia DaCosta, Lorenzo  
Nocello, Timothy Newcombe and Max Purvis



## **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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Peter Reschke

*Sous Chef*  
Scott Coombs

*Restaurant Manager*  
Jo Reschke

*Shift Supervisors*  
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