

d' Arry's Verandah Restaurant

Menu Autumn 2021

ENTREES

Tom kha gai with pumpkin sago balls, silken tofu, wilted greens, green mango and gourd noodles	
Lobster medallion with blue swimmer crab, prawn ravioli and lobster bisque	15.00 surcharge
Zucchini cakes with baba ghanoush, spiced chickpeas, pickled cucumber, zucchini flower salad and mint emulsion	
Tommy ruff ceviche and salmon roe with corn waffle, guacamole and leche de tigre	
Raw beef tataki and rice noodle crisp with crushed radish, fresh Tasmanian wasabi, mizuna, nori and pickled ginger salad	
Woodside goat curd and churros with vanilla bean honey, local figs and bitter leaf salad	
Hervey Bay scallops with crisp pancetta and shaved fennel, orange, radicchio, dried olive salad with Peter's Vincotto	
Beef brisket nam sod and seared beef tongue with salt 'n' pepper pickled onion rings	

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
Apple and yuzu sorbet with The Broken Fishplate Sauvignon Blanc	6.00
Roast chicken broth with sage and onion cream	

MAINS

Szechuan pepper beef fillet with garlic chive paste, spring onion roll and XO garlic choy sum
Oregano infused chicken breast with skordallia potato bake, garlic greens, eggplant pickle and olive paste
Barramundi fillet with coconut and ginger broth, black rice, wilted kangkung and Thai omelette
Roast parsnip gnocchi with salsa verde, toasted walnut, pear and witlof salad
Bruleed Tilsit pudding and Pink Lady apple, kohlrabi, roasted hazelnuts salad with tarragon apple cider dressing
Lamb rack and crumbed brain with mushy peas, pearl barley porridge and mint jelly
Pan fried duck breast with wine leaf duck leg rouleau and duck parfait brioche, confit beetroot and orange gel

Sides

Butter lettuce with gruyere crisps and chive vinaigrette	9.00
Broccolini, green beans and fried fava beans with hummus dressing	9.00
Warm potatoes with cornichon mayonnaise and fried Pumpernickel	9.00
Mixed leaf salad with cabernet dressing	9.00

DESSERTS

Almond and quince fudge with baked quince, roast almond sorbet and lace biscuit
Portuguese egg tart with Pedro Ximénez ice-cream and stewed rhubarb
Zeppole with poached pear, cinnamon custard and bruleed clotted cream
Wattle seed sponge with smoked golden syrup ice cream, lemon myrtle meringue and eucalyptus macadamia 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

Buche d'Affinois Brie with McCarthy's Orchard spiced apple compote, Willunga almonds and biscuits d'epices	Surcharge 5.00
Tete de Moine girolle with Madeira cake toast, sun dried cluster grapes and truffle honey	Surcharge 5.00
Gorgonzola Dulce with fig and almond jam and fruit cake snaps	Surcharge 5.00
All three cheeses	Surcharge 10.00
d'Arry's Veddar with McCarthy's Orchard apple, Dead Arm gel and seeded chia bark	Surcharge 5.00

Fixed price menus:

From 2 courses @ 75.00 p.p. or 3 courses @ 90.00 p.p. - 15.00 lobster surcharge and 5.00 cheese surcharge
Degustation from 110.00 p.p. plus 60.00 p.p. optional wine pairings - 15.00 lobster surcharge and 15.00 cheese optional extra

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

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.

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



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**We acknowledge the traditional custodians of this land and pay our respects to Elders past, present and future.
-Kurna, Ngarrindjerri, Ramindjeri, Peramangk, Ngaralta, Nganauruku, Jarildekald, Pandnaindi-**

Head Chef

Peter Reschke

Sous Chef

Mason Cornish

Restaurant Manager

Jo Reschke

Shift Supervisors

**Danielle Stagg, Sarah Chilvers
and Oliver Reschke**

Restaurant Team

**Eleyne Trenorden, Heloise Bouzat, Lachlan King, Jakob
Reschke, Vanessa Sanchez, Chrissie Gordon
Kath Simmons and Madeleine Knight**

Kitchen Team

**Scott Coombs, Adele Manly, Jerome Sletvold, Levi Sakkas
Jessica Foale and Shaun Harkin**