

ENTREES

Cream of celeriac soup with toasted hazelnut, thyme pesto and Gruyere crouton
 Lobster medallion with blue swimmer crab, prawn ravioli and lobster bisque
 Roast beetroot and caramelized onion tart with walnut cream and goat curd dumpling
 Seared Hervey Bay half shell scallops with cauliflower puree, fried chorizo, PX shallots and salsa verde
 Sautéed mixed mushroom and fried enoki with onions rings, black garlic puree and shaved asparagus
 Pan fried lamb brain and lamb bresaola with truffle mash

Extras

d'Arry's bread with Diana E.V. olive oil, fresh grated parmesan and Willunga tapenade8.00
 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
 Pear and yuzu sorbet with The Money Spider Roussanne6.00
 Roast duck broth with porcini cream or Mushroom broth with porcini cream6.00

MAINS

Beef fillet and beef cheek mac'n'cheese stuffed onion with smoked cherry tomatoes, mashed potato and glaze
 Harissa chicken breast with spiced pumpkin puree, brown rice and chickpea falafel and preserved lemon labne
 Baked barramundi fillet with aromatic red curry, young coconut sambal and coconut sago balls
 Roast parsnip gnocchi with sautéed peas and broad beans and pistachio, spinach pesto
 Bruleed Gorgonzola pudding with pear, radicchio, walnut salad and Peter's vino cotto
 Pan fried duck breast with duck and water chestnut gyoza, soybean puree and pickled plum jam

Sides

Butter lettuce and baby spinach with green crushed olives, white anchovies and sherry vinegar dressing9.00
 Broccolini and cumin baked chickpeas with lemon ghee9.00
 Warm potatoes with cornichon mayonnaise and fried black pearl barley9.00
 Mixed leaf salad with cabernet dressing9.00

DESSERTS

Chocolate liquorice fudge with raspberry sorbet and liquorice crumb
 Zeppole with poached quince, cinnamon custard and bruleed clotted cream
 Passionfruit soufflé with passionfruit sorbet and pouring cream
 Soft centred chocolate pudding with chocolate ice cream and d'Arry's aero

 Buche d'Affinois Brie with McCarthy's Orchard spiced apple compot, Willunga almonds and biscuits d'epices
 Tete de Moine girolle with fresh celery, truffle honey, macadamia and rye thins

 d'Arry's Vegan Cheddar with McCarthy's Orchard apple, Dead Arm gel and seeded chia bark
 Petit four plate of four sweet bites

*Some changes may occur depending on availability
 Please, no separate accounts*

Fixed price menus weekends: 70.00 p.p. 2 courses or 85.00 p.p. 3 courses - 15.00 lobster extra and 5.00 cheese extra

Public holidays: 75.00 p.p. 2 courses or 90.00 p.p. 3 courses - 15.00 lobster extra and 5.00 cheese extra



d'Arry's Verandah Restaurant

Head Chef
Peter Reschke

Sous Chef
Mason Cornish

Restaurant Manager
Jo Reschke

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