

d'Arry's Verandah Restaurant

Something to start or in between

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
Pear and grapefruit sorbet with a splash of The Witches Berry Chardonnay	6.00
Amuse Bouche of chilled cauliflower soup with native thyme cream	6.00

Oysters

Fresh Coffin Bay oysters – natural with lime OR cucumber mignonette OR tempura with yuzu wasabi mayonnaise
4.50 each - 25.00 half dozen or as your entrée

Entrees

Lobster medallion with blue swimmer crab, prawn ravioli and lobster bisque	15.00 surcharge
Beetroot and pomegranate tartare with beetroot bark, pickled Davidson plum gel, local nasturtium leaf and flower salad	
Tamarind glazed Gulf prawn tails with peanut, coconut and lime sambal, green mango Vietnamese salad and Keta caviar	
Mixed Asian mushroom, tofu, ginger and shallot wantons with healing broth and fresh herbs	
Mandarin Kingfish ceviche with sweet potato rosti, chive aioli, asparagus and native finger lime	
Lemon scented gum smoked kangaroo pastrami with banya nut and horseradish cream and pepper leaf damper toast	

Mains

Beef fillet and smoked cherry tomatoes with onion soubise, onion rings and truffle panisse chips
Choice Mushrooms lion's mane and autumn root vegetable risotto bianco with roast celeriac and fried enoki
Goodiesons red ale and zaatar braised red cabbage scroll with black onion hummus and minted iceberg slaw
Tarragon chicken breast with honey roasted and pickled baby carrots, toasted Brazil nuts and tarragon cream
Pan seared barramundi fillet with yuzu broth, smashed edamame, fresh Tasmanian wasabi leaf, mizuna and nashi pear salad
Fleurieu lamb rack with braised lamb shoulder pie, mint jelly, pickled walnut, Stilton and witlof salad
Seared duck breast with tea smoked duck leg and water chestnut bao, d'Arry's XO beans and bamboo shoots

Sides

Cos salad with pickled onion, cheddar crisps and d'Arry's Worcestershire salad cream	9.00
Steamed chopped broccoli with freekeh, toasted pine nuts and preserved lemon labneh	9.00
Fried scalloped potatoes with sauce Béarnaise	9.00
Mixed leaf salad with cabernet dressing	9.00

Desserts

Drunken orange custard doughnuts with pistachio, orange parfait and marmalade syrup
Matcha sponge with yuzu sorbet, sake jelly and puffed rice, yuzu toffee shards
Lemon myrtle and macadamia cream millefeuille with Imelda's quandong jam
White chocolate hazelnut brownie with The Fortified Shiraz poached quince, white gianduja ganache and vanilla 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 Kookaburra Court quince paste and Willunga almond Speculaas biscuits	5.00 surcharge
Pyengana Cheddar with Madeira cake toast, sun dried cluster grapes and truffle honey	5.00 surcharge
Shadows of Blue with Jo's fig and almond jam and fruit cake snaps	5.00 surcharge
All three cheeses	10.00 surcharge
d'Arry's Veddar with McCarthy's Orchard apple, Dead Arm gel and seeded chia bark	5.00 surcharge

Fixed price menus:

From 2 courses @ 77.00 p.p. or 3 courses @ 92.00 p.p. - 15.00 lobster surcharge and 5.00 cheese surcharge

Degustation from 115.00 p.p. plus 65.00 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



d'Arry's Verandah Restaurant Menu Autumn 2022

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

Head Chef

Peter Reschke

Restaurant Manager

Jo Reschke

Restaurant Team

Eleyne Trenorden, Heloise Bouzat, Lachlan King, Jakob Reschke, Vanessa Sanchez, Kathy Simmons, Frank Csikos and Javiera Moreno

Sous Chef

Mason Cornish

Shift Supervisors

Danielle Stagg, Madeleine Knight and Chantelle Phillips

Kitchen Team

Scott Coombs, Adele Manly, Jerome Sletvold, Brett Worrall, Shaun Harkin, James Bass-Rees, Timothy Newcombe and Andrew Yates