

d' Arry's Verandah Restaurant

Menu Summer 2020/2021

ENTREES

Chilled tomato consommé with avocado mousse, tomato jelly and cucumber basil salad	
Lobster medallion with blue swimmer crab, prawn ravioli and lobster bisque	15.00 surcharge
Roast and raw heirloom carrots with carrot curd, pumpnickel soil, roasted seeds and Dirty lentils	
Seared yellow fin tuna with caramelised chilli soy dressing, grapefruit salad, sesame mayo and pork crackling	
Ricotta, kale and sage tortellini with burnt lemon beurre blanc, cashew and pine nut puree and fried sage	
Beef carpaccio with rocket, watercress, and crushed red radish salad and mojo verde dressing	
House hot smoked salmon Miang Kham with peanut, coconut, tamarind, lime, ginger sambal and Keta caviar	

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
Honey Dew melon and white peach sorbet with The Witches Berry Chardonnay	6.00
Aperitivo of chilled Salmorejo with PX sherry vinegar crema and crisp Jamon	6.00

MAINS

Beef fillet with pommes frites, beurre Café de Paris and green peppercorn glaze	
Basil infused chicken breast with zucchini and tomato terrine, zucchini flower salad and Romesco sauce	
Baked barramundi fillet on toasted chickpea hummus with preserved lemon and date tabbouleh and saffron labneh	
Sautéed King oyster mushroom and fried enoki mushrooms on cauliflower cream with black barley salad	
Roasted miso eggplant with kombu broth, pickled Fuji apple and daikon salad and fried sushi rice	
Pan fried duck breast with confit duck and water chestnut bao and garlic greens	

Sides

Baby cos, celery and radish salad with fried capers and Dijon vinaigrette	9.00
Broccolini, green beans and green olives and salsa verde	9.00
Warm potatoes with crispy bacon and white anchovy Caesar dressing	9.00
Mixed leaf salad with cabernet dressing	9.00

DESSERTS

Rum soused pineapple with lychee sorbet, coconut tapioca and rum syrup	
Strawberry, peach and cream pavlova, kiwi curd and shaved macadamia	
Manchego churros with caramelised pear, vanilla bean ice cream and truffle honey	
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	15.00p.p.
Buche d'Affinois Brie with McCarthy's Orchard spiced apple compot, Willunga almonds and biscuits d'epices	Surcharge 5.00
Tete de Moine girolle with pandoro toast and mustard fruits	Surcharge 5.00
Gorgonzola Dulce with cherry relish and fruit cake wafers	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 come into 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

Kitchen Team
**Scott Coombs, Adele Manly, Levi Sakkas, Jessika Foale
and Shaun Harkin**