

d' Arry's Verandah Restaurant

Menu Winter 2021

ENTREES

Ginger and miso broth and raw wasabi beef tataki with turnip cake, turnip noodles and chargrilled spring onion	
Lobster medallion with blue swimmer crab, prawn ravioli and lobster bisque	15.00 surcharge
Sesame crusted fried nori eggplant with silken tofu, shitake soy jus and pickled daikon	
Kingfish pastrami with beetroot salad, beetroot curd and dill horseradish cream	
Hervey Bay scallops and crisp pancetta with shaved fennel, orange, radicchio and dried olive salad with Peter's Vincotto	
Parmesan crumbed lamb brains and lamb bresaola with truffled mash and charred radicchio	
Roast Jerusalem artichoke and salmon roe with Lilyarra dill goat curd, pistachio puree and witlof	

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
Quince and pear sorbet with a splash of The Witches Berry Chardonnay	6.00
Roast chicken brodo with porcini crema	6.00

MAINS

Beef fillet and baked onion stuffed with beef cheek mac'n'cheese, smoked cherry tomatoes and sticky glaze	
Herbed gnocchi with sautéed peas and broad beans, pistachio and spinach pesto and shredded iceberg lettuce	
Sautéed field mushrooms and fried enoki with buttered vanilla parsnips, soft yolk free range egg and toasted Brazil nuts	
Zatar infused chicken breast and roast cauliflower, quinoa, preserved lemon and raisin tabbouleh with pomegranate glaze	
Barramundi fillet with coconut and ginger broth, black rice, wilted kangkung and Thai omelette	
Lamb rack and lamb shoulder cube with mushy peas, thyme pearl barley porridge and mint jelly	
Seared duck breast and Sri Lankan duck leg curry with coconut curd, soy sago dumpling and cucumber pickle	

Sides

Cos lettuce, crispy Ellis bacon and grated egg salad with anchovy emulsion	9.00
Broccolini and green beans with mint, coriander zhug and toasted almonds dukkah	9.00
Fried paprika potatoes with chipotle mayonnaise	9.00
Mixed leaf salad with cabernet dressing	9.00

DESSERTS

Bush nut Sundae - Gum and macadamia ice cream with wattle seed bark, quandong compote and smoked caramel topping	
Frangelico Panna Cotta and salted toffee popcorn with toasted hazelnuts and poached rhubarb	
Churros with Grenache poached pear, cinnamon custard and vanilla bean buttermilk ice-cream	
Orange, cardamom sponge with nougat, rosewater gels, honey saffron ice cream and pistachio rose croquant	
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	

Cremeux Brie with McCarthy's Orchard spiced apple compote, Willunga almonds and biscuits d'epices	Surcharge 5.00
Lilyarra 'Cais Babhar' goat cheddar with Madeira cake toast, sun dried cluster grapes and truffle honey	Surcharge 5.00
Shadows of Blue with Jo's 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 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.
-Kaurna, 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
Oliver Reschke
and Madeleine Knight**

Restaurant Team
**Eleyne Trenorden, Heloise Bouzat, Lachlan King,
Jakob Reschke, Vanessa Sanchez, Chrissie Gordon
Kath Simmons and Frank Csikos**

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