

d' Arry's Verandah Restaurant

Menu Summer 2021 - 2022

ENTREES

Lobster medallion with blue swimmer crab, prawn ravioli and lobster bisque	15.00 surcharge
Leek mousse with fresh peas, asparagus tips, macadamia cream, native thyme oil and puffed buckwheat	
House hot smoked kingfish miang kham with peanut, coconut and lime sambal and Keta caviar	
Tamarind Gulf prawn tails with green mango Vietnamese salad, prawn and lime leaf toast	
Roasted red capsicum and eggplant with smokey baba ghanoush, pomegranate gel, dukkah crisps and parsley oil	
Tuna sashimi with okonomiyaki waffle, nashi pear, fresh Tasmanian wasabi, candied ponzu dressing and bonito	
Grilled quail with pickled and fresh melon, San Jose jamon, green olive, oregano, rocket salad and Pete's Vincotto gel	

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
White peach and elderflower sorbet with a splash of The Witches Berry Chardonnay	6.00
Amuse Bouche of spiced carrot and coconut soup with coriander cream	6.00

MAINS

Chimichurri beef fillet and smoked cherry tomatoes with guacamole, aji pepper and polenta chips	
Sauteed dill and maize gnocchi with button squash, Kent pumpkin, corn custard, apple, witlof salad and pepita granola	
Sweet potato, chard and mushroom Wellington with charred sprouted broccolini, toasted almonds and madeira jus	
Tarragon chicken breast with honey roasted and pickled baby carrots, toasted hazelnuts and tarragon cream	
Barramundi and Goolwa pippies with saffron, Pernod and fennel broth, fennel, orange and pickled onion salad	
Harissa Fleurieu lamb rack and braised shoulder with date, preserved lemon, fetta, quinoa salad and minted cucumber sauce	
Seared duck breast and duck leg sausage roll with pickled cherry and charred radicchio, kirsch jus	

Sides

Butter lettuce with grated egg, pickled onion, garlic croutons and Dijon vinaigrette	9.00
Warm and raw zucchini with zucchini flower, fried black lentils and dill yoghurt dressing	9.00
Fried scalloped potatoes with sour cream and chives	9.00
Mixed leaf salad with cabernet dressing	9.00

DESSERTS

Pistachio and Strega semi freddo with drunken stone fruits and pistachio ricciarelli	
Pina colada cream with spiced rum soused grilled pineapple, toasted coconut and rice crackle	
Cashew mousse with stewed rhubarb, strawberry sorbet, rhubarb gel and cashew croquant	
Raspberry sponge and fresh raspberries with honeycomb ice 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, with Willunga almond speculaas biscuits	5.00 surcharge
Lilyarra 'Cais Babhar' goat 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 Christmas 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

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

Sous Chef

Mason Cornish

Restaurant Manager

Jo Reschke

Shift Supervisors

Danielle Stagg,
Madeleine Knight
and Chantelle Phillips

Restaurant Team

Eleyne Trenorden, Heloise Bouzat, Lachlan King,
Jakob Reschke, Vanessah Sanchez, Chrissie Gordon
Kath Simmons and Frank Csikos

Kitchen Team

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