

Peter Reschke

THE CHEF

Veteran of the Adelaide restaurant scene, PETER RESCHKE has been head-chef of d'Arry's Verandah Restaurant for eleven years, never looking back on his Fleurieusea-change.

The STORY // Ask any local where you should go for lunch in McLaren Vale, and they'll immediately say d'Arry's!" d'Arry's Verandah restaurant is a staple on the Fleurieu food trail. The view is phenomenal, the food is reliably exceptional, and with wine to match, you're in Fleurieu food heaven.

Head chef Peter Reschke and wife Jo Reschke (front of house) have run the restaurant for the past eleven years, an astonishing feat. Family names in the local community and new heroes to those who visit, they continue to deliver some of the best food, wine and service in the state. "When people come down, it's on their hit-list," Peter says.

Never a disappointment, there are some things that have never been taken off the d'Arry's menu. "We have a lot of regular customers who still come and have the ravioli which has been on for 10 years."

Having said that, Peter and his team ensure the menu is still changed seasonally (despite their few staples) to suit the local landscape. "Things evolve and food styles change, but I think what we do here, the style of service we do and consistency and level we keep it at is a draw-card in the area."

YOUR part of the story d'Arry's Verandah is open 7 days for lunch, from 12pm. Keep an eye out for exciting developments at the d'Arry's restaurant and cellar door from ingenious owner Chester Osborn.

CONTACT
0424287314

FleurieuFood
FLEURIEU PENINSULA

THE HERO // Peter is a veteran of the kitchen, with his career as a chef beginning in 1976. After completing his apprenticeship at the then-revered city restaurant Park Royal, Peter moved on to a variety of other cooking jobs, including some time in Sydney and Melbourne, to broaden his food horizons.

Peter has done everything under the sun when it comes to the food industry. He's worked in a cuisine concept business, been a salesman for Springs salmon, and started his own restaurant. He's worked for the likes of Peter Jarmer, the Treasury and even been across the globe to explore his love for food.

When he and Jo heard about the lease opening for d'Arry's, they leapt at the chance to make the move South. Peter brings with him a wealth of experience, knowledge, passion, and an ever-growing connection to the Fleurieu which he has immersed himself in for the past eleven years.

The FLEURIEU // "We love the Fleurieu...the view changes every half an hour here, it's absolutely beautiful and nowadays it's so close to the city too...we couldn't imagine ourselves anywhere else."

The sea change was the best decision for Peter, Jo and their kids, offering the lifestyle they always dreamt of. It's also the ultimate location for their restaurant. "We utilise a lot of Fleurieu produce from McLaren Vale and Willunga as much as we can, so we're able to adapt our menus with local produce, which is lovely."