



ENTREES

- Miso, bone marrow broth with wasabi beef tartare, soba noodles, daikon, chargrilled spring onion and cucumber salad 25.00
Lobster medallion with blue swimmer crab, prawn ravioli and lobster bisque 35.00
Sautéed field mushrooms and fried enoki with buttered vanilla parsnip, poached egg and toasted hazelnuts 24.00
Australian half shell scallops with green mango, mint, coriander, pickled shallot salad and lemongrass coconut cream 28.00
Quail and pine nut galantine on pea puree with fresh peas and pea tendrils, whipped minted feta and puffed barley 26.00
Fried haloumi with torched leek, black garlic puree, burnt onion reduction and pumpernickel crumb 24.00
Kingfish poke with shaved kohlrabi, honeydew melon and green apple pearls, pickled fennel bulb, wakame rice cracker 28.00

Extras

- d'Arry's bread with Diana E.V. olive oil, Brian's marinated olives and spiced Willunga almonds 8.00
Almond stuffed, crumbed and fried green Willunga olives with lime aioli 6.00
d'Arry's bread with salt crusted house churned butter 5.00
Apple, citrus blossom sorbet with a splash of The Dry Dam Riesling 6.00
Mushroom and madeira brodo with chicken crema 6.00

MAINS

- Zaatar lamb with eggplant cream, preserved lemon curd, parsley labne, moghrabieh and pomegranate glaze 38.00
Beef fillet with potato, prosciutto al forno, corn mash, glazed shallots and sage anchovy fritte 40.00
Rolled Inman Valley tarragon and parmesan chicken with grilled avocado, iceberg and macadamia cream 36.00
Baked barramundi fillet with aromatic red curry, young coconut sambal and coconut sago balls 38.00
Celeriac and truffle vincigrassi, with provolone picante and a celery, pear, bitter leaf salad 36.00
Cauliflower sponge and baked cauliflower custard with raw cauliflower, preserved lemon, dukkah salad 35.00
Seared duck breast & confit duck paella cube with red cabbage radicchio salad and plum chutney 38.00

Sides

- Peas and zucchini spaghetti with silken tofu and sesame soy dressing 9.00
Beans, asparagus and sprouting broccoli with lemon tahini 9.00
Fried kipfler potatoes with garlic, black olive mayo and black salt 9.00
Mixed green salad with cabernet dressing 9.00

DESSERTS

- Matcha sponge with white chocolate and green tea mousse cigar, dried cherry jam, yuzu sorbet and milk crumb 18.00
Gorgonzola panna cotta with fig and walnut shard and black sherry reduction 18.00
Baked apple and rhubarb tarte tatin with pistachio crumb and lavender ice cream 18.00
Sazerac cake with cognac caramel mousse and absinthe mascarpone ice cream 18.00
Passionfruit soufflé with pouring cream 19.00
Soft centred chocolate pudding with chocolate ice cream and d'Arry's aero 19.00
Buche d'Affinois brie with McLaren Vale Orchards apple, d' Arry's quince paste Willunga almonds and knackebrod 22.00
Swiss Gruyere Vieux with truffle honey, fresh local pear and olive grissini 25.00
Berry's Creek Riverine buffalo blue with d'Arry's mince pie and fresh cracked walnuts 22.00
Mixed cheese plate 30.00
Petit four plate of four sweet bites 10.00 per person

Some changes may occur depending on availability

No separate accounts

Fixed price menus public holiday weekends:

70.00 p.p. for 2 courses or 85.00 p.p. for 3 courses or degustation 95.00 p.p. plus 55.00 optional wine pairings

All other weekends: minimum two courses

Head Chef
Peter Reschke

Sous Chef
Stewart Green

*Restaurant
Manager*
Jo Reschke

Kitchen Team
Scott Coombs, Adele Manly,
Nat Wilson, Jerome Sletvold
and Kyle Connor