



*d'Arenberg acknowledge the traditional custodians of the land
on which we work and live, the Kaurna people.*

*We pay our respects to Elders past present and emerging.
We celebrate the stories, culture and traditions of Aboriginal
and Torres Strait Islander Elders of all communities
who also work and live on this land.*

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**d'Arry's Verandah
Restaurant**

Plant Based
Degustation

Plant Based Degustation Autumn 2025

Menu

CANAPÉS

d’Arry’s bread
with almond and native pepper leaf oleo

Garlic and lemon marinated green olives
and smoked almonds

SNACK

Roasted kipfler potato topped
with dill whip and confit onion
ADD 10.00

AMUSE BOUCHE

Yellow Thai curry pumpkin soup
with ginger coconut cream
and fried shallot

PARSNIP

Parsnip millefeuille
caramelised parsnip and pear compote
fresh pear, endive and hazelnut salad

BEETROOT

Roast, raw and pickled beetroot
with pomegranate gel, dill tofu labneh
toasted dukkah and beetroot sago crisp

Wine Pairing

NV POLLYANNA POLLY 120ML
*Chardonnay Pinot Noir
Pinot Meunier*

**100ML POUR OF
FRENCH CHAMPAGNE**
ADD 25.00

2018 THE DRY DAM 60ML
Riesling

2023 THE HERMIT CRAB 60ML
Viognier Marsanne

2024 HOUSE OF PINK 60ML
Carignan Sagrantino Sangiovese

2024 STEPHANIE THE GNOME 60ML
Cinsault Sangiovese Sagrantino

SORBET

Quince and elderflower sorbet
with a splash of The Olive Grove
Chardonnay

MUSHROOM

Roast King oyster mushroom
and grilled baby corn
with soba okayu, lemon, thyme oil
and furikake crackers

CHEESE OPTION

d’Arry’s Vheddar with McCarthy’s
Orchard apple chips, cluster grapes
and spiced chia bark
ADD 20.00

LANYAP

Rose water poached quince
with pistachio croquant
and white chocolate saffron cream

DESSERT

Kookaburra Court
spiced pink lady apple cake
with salted caramel sauce
and cinnamon sorbet

PETITS FOURS

An assortment of sweet bites

2022 THE FERAL FOX 60ML
Pinot Noir

2020 TWENTY EIGHT ROAD 60ML
Mourvedre

NV NOSTALGIA TAWNY 45ML
ADD 19.50

2024 THE NOBLE WRINKLED 45ML
Riesling

COFFEE OR TEA
ADD 6.00

Our wine pairing is equivalent to 5.7 standard drinks
Sunday & Public Holiday Surcharge 10%
Credit card surcharge 1.5%

Head Chef
Peter Reschke

Sous Chef
Scott Coombs

Pastry Chef
Adele Manley

Restaurant Manager
Jo Reschke

Shift Supervisors
*Danielle Stagg
Richard Purvis
Sarah Chilvers
and Lindsay Clifton*

Restaurant Team
*Jakob Reschke, Kathy Simmons, Pauli Lazo Sanchez
Jai Boekhout, Samantha Gaskin, Isabel Jones
and Federica Cena*

Kitchen Team
*Ryan Wallis, Harry Aparcana, Thomas Dorre
Tom Bowden and Daniel Newcombe*