



*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**  
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Seasonal Degustation  
Autumn 2025

# Seasonal Degustation Autumn 2025

## Menu

### CANAPÉS

d'Arry's bread with truffle butter  
and  
Almond stuffed, crumbed and fried green  
Willunga olives  
with pickled onion mayonnaise

### STURIA OSCIETRA CAVIAR OPTION

3gm spoon with potato crisps  
sour cream and fresh chives  
*ADD 35.00*

### AMUSE BOUCHE

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

### N.Z. SALMON

King salmon miang kham  
with fresh betel leaf, keta caviar  
and candied lime dressing

### PROSERPINE PRAWNS

Garlic, paprika prawn tails  
and chorizo, green olive paella cake  
with saffron mayonesa

## Wine Pairing

### NV POLLYANNA POLLY 120ML

*Chardonnay Pinot Noir  
Pinot Meunier*

### 100ML POUR OF FRENCH CHAMPAGNE

*ADD 25.00*

### 2024 THE DRY DAM 60ML

*Riesling*

### 2024 THE SUN SURFER 60ML

*Fiano*

### 2018 THE DRY DAM 60ML

*Riesling*

### 2023 THE HERMIT CRAB 60ML

*Viognier Marsanne*

### SORBET

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

### BEEF FILLET

S.E. Australian beef fillet  
and potato, jamon and cornichon  
croquet with garlic spinach  
and green peppercorn sauce

### CHEESE OPTION

Section 28 Mont Pricilla  
with cranberry compote  
and spiced grissini  
*ADD 20.00*

### LANYAP

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

### DESSERT

Passionfruit soufflé  
with passionfruit sorbet  
and pouring cream  
or  
Soft centered chocolate pudding  
with Dead Arm curd  
chocolate ice cream and d'Arry's aero

### PETITS FOURS

An assortment of sweet bites

### 2018 THE LAUGHING MAGPIE 60ML

*Shiraz Viognier*

### 2019 THE DEAD ARM 60ML

*Shiraz*

### NV NOSTALGIA TAWNY 45ML

*ADD 19.50*

### 2024 THE NOBLE WRINKLED 45ML

*Riesling*

or

### 2019 THE VINTAGE FORTIFIED 45ML

*Shiraz*

### 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 Beokhout, Samantha Gaskin, Isabel Jones  
and Federica Cena*

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