



*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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Signature Degustation  
Autumn 2025

# Signature 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

### AUSTRALIAN LOBSTER

Australian lobster medallion  
with Shark Bay blue swimmer crab  
Australian prawn tortellini  
and lobster bisque  
*ADD 25.00*

## 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*

**2023 THE HERMIT CRAB 60ML**  
*Viognier Marsanne*

**2021 THE LUCKY LIZARD 60ML**  
*Chardonnay*

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

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