



*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
Spring 2024

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Menu

CANAPÉS

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

STURIA OSCIETRA CAVIAR OPTION

3gm spoon with potato crisps
sour cream and fresh chives
ADD 30.00

AMUSE BOUCHE

Cream of potato and leek soup
with caraway foam

ABROLHOS SCALLOP

Abrolhos half shell scallops
with lime and coriander kinilaw
flying fish roe, ginger coconut cream

AUSTRALIAN LOBSTER

Australian lobster medallion with Shark
Bay blue swimmer crab, Australian prawn
ravioli and lobster bisque

Add 20.00

Wine Pairing

NV POLLYANNA POLLY

*Chardonnay Pinot Noir
Pinot Meunier*

100ML POUR OF FRENCH CHAMPAGNE

ADD 20.00

2023 THE DRY DAM

Riesling

2017 THE DRY DAM

Riesling

2023 THE WITCHES BERRY

Chardonnay

2021 THE LUCKY LIZARD

Chardonnay

SORBET

Cranberry, pomegranate and rose
sorbet with a splash
of Stephanie the Gnome Rose

S.E. AUSTRALIAN BEEF FILLET

S.E. Australian beef fillet
Hasselback potato
blistered cherry tomatoes
onion jam and red wine glaze

CHEESE OPTION

Section 28 Mont Pricilla
with truffle honey
and black olive grissini

ADD 18.00

LANYAP

d'Arry's Original poached pear
with salted caramel sauce
and almond short bread crumb

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

Shiraz

2018 THE DEAD ARM

Shiraz

NV NOSTALGIA TAWNY

ADD 12.00

2023 THE NOBLE MUD PIE

Viognier

or

2019 THE VINTAGE FORTIFIED

Shiraz

COFFEE OR TEA

ADD 6.00

Head Chef
Peter Reschke

Co Sous Chefs
*Scott Coombs
& Reece Jones*

Restaurant Manager
Jo Reschke

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

Restaurant Team
*Heloise Bouzat, Jakob Reschke, Vanessah Sanchez
Kathy Simmons, Ana Pauli Sanchez, Daria Buize
Bruno de Oliveira, Jai Boekout and Emily Short*

Kitchen Team
*Adele Manly, Ryan Wallis, Claudia da Costa
and Harry Aparcana*