



*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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Plant Degustation
Summer 2024/2025

Plant Based Degustation Summer 2024/2025

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 basil whip, candied onion
and ruby native finger lime
ADD 10.00

AMUSE BOUCHE

Chilled rock melon gazpacho
with kafir cream

CUCUMBER

Compressed miso cucumber
fresh Tasmanian wasabi
and daikon sushi rice cake
with edamame puree and pickled daikon jel

CANNOLI

Tapenade cannoli with basil cream, cherry
tomatoes, toasted pistachios
and roast tomato polpa

Wine Pairing

NV POLLYANNA POLLY 120ML

*Chardonnay Pinot Noir
Pinot Meunier*

100ML POUR OF FRENCH CHAMPAGNE *ADD 25.00*

2024 THE SUN SURFER 60ML

Fiano

2024 THE MONEY SPIDER 60ML

Roussanne

2024 HOUSE OF PINK 60ML

Sangiovese Sagrantino

2024 STEPHANIE THE GNOME 60ML

Cinsault Sangiovese Sagrantino

SORBET

Pear and pineapple sorbet
with a splash of
The Olive Grove Chardonnay

TOFU

Salt & pepper kimchi tofu dumpling
with crunchy cashew sambal
cucumber, green bean, bean shoot
and spring onion salad
with sesame soy dressing

CHEESE OPTION

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

LANYAP

White chocolate, ginger cream
pistachio croquant
and Choya macerated cherries

DESSERT

Spiced rum baked pineapple and young
coconut with salted caramel sauce
lime tuille and lime, coconut sorbet

PETITS FOURS

An assortment of sweet bites

2022 THE FERAL FOX 60ML

Pinot Noir

2020 THE CUSTODIAN 60ML

Grenache

NV NOSTALGIA TAWNY 45ML

ADD 19.50

2020 CHATEAU AUDINET 45ML

Semillon Muscadelle Sauvignon Blanc

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

Co Sous Chefs
*Scott Coombs
and Reece Jones*

Restaurant Manager
Jo Reschke

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

Restaurant Team
*Jakob Reschke, Vanessa Sanchez
Kathy Simmons, Pauli Lazo Sanchez
Max Purvis and Samantha Gaskin*

Kitchen Team
*Adele Manly, Ryan Wallis, Harry Aparcana
Allister Cummins and Daniel Newcombe*