



*d'Arenberg acknowledge the traditional custodians of the land
on which we work and live, the Kurna 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
Summer 2024/2025

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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 35.00

AMUSE BOUCHE

Chilled rock melon gazpacho
with kafir cream

TUNA

Tuna tartare with apple, tarragon
kohlrabi, cornichon remoulade
tobiko and fennel seed crouton

S.A. GULF PRAWNS

Chilled garlic oregano S.A. prawn tails
with watermelon, radish, whipped fetta
and green olive cheeks

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

2018 THE DRY DAM 60ML

Riesling

2024 THE BROKEN FISHPLATE 60ML

Sauvignon Blanc

2024 THE MONEY SPIDER 60ML

Roussanne

SORBET

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

FLEURIEU LAMB

Fleurieu lamb loin chops
and braised shoulder, moghrabieh pave
with chermoula pumpkin puree
garlic tahini yoghurt

CHEESE OPTION

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

LANYAP

White chocolate, ginger cream
pistachio croquant
and Choya macerated cherries

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

2020 THE BONSAI VINE 60ML

Grenache Shiraz Mourvedre

2020 THE STICKS & STONES 60ML

Tempranillo Grenache Blend

NV NOSTALGIA TAWNY 45ML

ADD 19.50

2020 CHATEAU AUDINET 45ML

Semillon Muscadelle Sauvignon Blanc

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

Co Sous Chefs
*Scott Coombs
and Reece Jones*

Restaurant Manager
Jo Reschke

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

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

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