



*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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Plant Based
Degustation

Plant Based Degustation Winter 2024

Menu

CANAPÉS

d'Arry's bread
with almond
and native pepper leaf oleo

Garlic and lemon marinated green olives
and smoked almonds

SNACK OPTION

Roasted Jerusalem artichoke
with dill tofu whip, confit onion
and ruby native finger lime
ADD 9.00

AMUSE BOUCHE

Cream of potato and leek soup
with caraway foam

CARROTS

Roasted, raw and pickled heirloom carrots
with warm hommus, spiced chickpeas and
black sesame, nigella pide pillow

DAIKON

Fried daikon cake with lightly pickled
vegetable, green mango salad
and cashew satay sauce

Wine Pairing

NV POLLYANNA POLLY

*Chardonnay Pinot Noir
Pinot Meunier*

100ML POUR OF FRENCH CHAMPAGNE

ADD 20.00

2017 THE DRY DAM

Riesling

2019 THE MONEY SPIDER

Roussann

2022 THE HERMIT CRAB

Viognier Marsanne

2023 THE WITCHES BERRY

Chardonnay

SORBET

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

CELERIAC AND TRUFFLE

Celeriac and truffle Vincisgrassi blanco
with creamed garlic spinach
radicchio, ruby grapefruit salad
and white balsamic emulsion

CHEESE OPTION

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

ADD 18.00

LANYAP

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

DESSERT

Cashew mousse with stewed rhubarb
Settlers blood orange and chill sorbet
rhubarb gel and cashew croquant

PETITS FOURS

An assortment of sweet bites

2019 THE TWENTY EIGHT ROAD

Mourvedre

2020 THE STICKS & STONES

Tempranillo Grenache Blend

NV NOSTALGIA TAWNY

ADD 12.00

GIN FIZZ

*Settlers Blood Orange and Chili Gin with a
splash of Pollyanna Polly*

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, Vanessa 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*