

d' *With the amazing artist's palate
of d'Arenberg wines as our muse
and the seasons as our companions,
we create food that is an expression
of both our terroir and our love for the
flavours of the globe.*

*d'Arenberg acknowledges 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.*

*10% surcharge applies on Sundays and 15% on public holidays
Some changes may occur depending on availability
No separate accounts*

***Closed:** Good Friday, Christmas Day, Boxing Day and New Year's Day*

<i>Degustation</i>	<i>145/person</i>
<i>Optional wine pairing - 5.7 standard drinks</i>	<i>96/person</i>
<i>Two courses</i>	<i>96/person</i>
<i>Three courses</i>	<i>116/person</i>

When given notice, we are happy to accommodate medically diagnosed dietary restrictions where possible. As we go to great lengths to create our menus, please understand our reluctance to make adjustments for dietary preferences.

*Please be advised our kitchen processes food that contains, or has been in contact with: **wheat, eggs, peanuts, tree nuts, soy, fish, shellfish and milk.***

If you have any dietary restrictions, it is your responsibility to cross-check the dishes you are ordering with your wait staff.

Executive Head Chef
Peter Reschke
Head Chef
Tom Boden
Co-Sous Chefs
Harry Aparcana & Ryan Wallis

Restaurant Manager
Jo Reschke
Shift Supervisors
Danielle Stagg & Maggie Roberts
Head Waiter
Richard Purvis

Chefs
Ethan Douris, Paul Groves
Vince Trotta & Matthew Grigg
Kitchen Hands
Daniel Newcombe
Ella Fuhrmann, Lily Whetstone
& Henry Langley

Wait Staff
Emily McDonald
Isabel Jones & Kathy Simmons



To start or in between

Optional extras

*d'Arry's bread and toasted macadamia saltbush butter
with lemon myrtle marinated olives* *add 12.00*

*Almond-stuffed, crumbed and fried green Willunga olives
with oregano mayonnaise* *add 10.00*

*d'Arry's bread
with Murray River salt-crusted house-churned butter* *add 9.00*

*Honeydew melon and orange blossom sorbet
with a splash of The Olive Grove Chardonnay* *add 10.00*

Amuse-bouche of brodo primavera with basil crema *add 10.00*

Snacks

Optional extras

*Sturia Oscietra Caviar
with potato crisps, sour cream and fresh chives (I)* *35.00/3g spoon
or 170.00/15g tin*

Add a glass of champagne *add 30.00*

Coffin Bay Oysters (A) *9.00 each
or 6 as an entrée*

Choice of
- Natural with lime
- Natural with raspberry vinegar mignonette
- Polenta-crumbed with aji amarillo sauce

Add a dirty martini *add 20.00*

*Please discuss any dietary restrictions with your waitstaff when ordering
Australian Seafood (A) Imported Seafood (I) Mixed Seafood (M)*



Entrées

d'ARRY'S VERANDAH SIGNATURE DISH | ENTRÉE SIZE

Western Australian lobster medallion *surcharge 32.00*
with Shark Bay blue swimmer crab
and Australian prawn ravioli and lobster bisque (A)

As an extra course

add 57.00 per serve

Kingfish crudo and smoked eel, whipped harissa labneh tart
with cucumber, coriander and preserved lemon curd (AI)

Vegetarian pot-au-feu with baby vegetables, herb quenelles and pistou

Scorched leek and nori terrine
with creamed miso leeks, wasabi mayonezu and wakame sago cracker

Chargrilled Fremantle octopus and paella cake
with fried chorizo, sobrasada OX and black garlic mayonesa (A)

Beef tartare tonnato bignè
with anchovy, caper leaf, rocket, fried capers and shaved parmesan

Torched Abrolhos Island scallops
with crisp jambon cru and pickled walnut pâte (A)

Glazed, roasted and raw carrots
with cardamom chickpea cracker, toum, toasted pistachios and sumac

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Mains

*Australian beef tenderloin
with pommes boulangère, roasted shallot, sauce à la moutarde*

*Roasted Jerusalem artichoke gnocchi
with pea, sage puree, spring pea salad, pangrattato
Peter's vincotto and shaved Brazil nuts*

*Pan-roasted market fish
with puré de alubias blancas, shaved pickled fennel, gremolata
and aromatic green chilli oil (A)*

*Local free-range musakhan chicken breast and crackling
with za'atar roasted cauliflower, medjool dates, pine nuts and tarator*

*Seared duck breast and duck sausage
with vanilla parsnip cream, black sherry prunes, grilled broccolini*

*Steamed gorgonzola pudding and roasted pumpkin
with garlic-braised rainbow chard, mustard fruits and Scarborough sauce*

*Fleurieu lamb cutlets and braised lamb neck
with fasolakia, sheep's milk fetta and dill tzatziki*

Sides

Optional extras

Baby cos *add 14.00*
with buttermilk mustard dressing, shallots and sunflower seeds

Green, yellow, broad and soy beans *add 14.00*
with tarragon, hazelnut brown butter

Fried baby potatoes with soubise and Comté *add 14.00*

Mixed leaf salad with shallot vinaigrette *add 12.00*

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Dessert

d'ARRY'S VERANDAH SIGNATURE DESSERTS

*Passionfruit soufflé
with passionfruit sorbet and pouring cream*

*Soft-centred chocolate pudding
with Dead Arm curd, chocolate ice cream and d'Arry's aero*

*Roasted Willunga almond mousse
with rhubarb sorbet, candied rhubarb and almond crumble*

*Torched mandarin, macadamia meringue
with mandarin sorbet and curd, macadamia croquant
and native finger lime*

*Spiced Granny Smith apple tart
with Fleurieu Milk Co frozen honey yoghurt
and cinnamon mallow whip*

Petits fours plate – chef's selection of four sweet bites

Mini Cocktail

Optional extra

Pick Me Up - For those who can't quite fit in a whole dessert *add 30.00*

*Mini Espresso Martini
with bite-sized churros and chocolate dipping sauce*

Cheese Selection

Served as a dessert course *surcharge 10.00 each*
Served as an additional course *add 30.00 each*

*Bûche d'Affinois double crème
with cluster grapes and poppy seed lavosh*

*Lilyarra 'Aran' goat chèvre
with pear compote and Willunga smoked almond taralli*

Shadows of Blue with spiced baby figs and fruit bread thins

All three cheeses - served as dessert *surcharge 17.00*
All three cheeses - served as an additional course *add 35.00*

Vegan Cheese

Served as a dessert course *surcharge 10.00*
Served as an additional course *add 30.00*

*d'Arry's Vheddar
with guava paste, maple candied pecan and spiced chia bark*