

d'

*With the amazing artist's palate of d'Arenberg wines as our muse and the seasons as our companions we create food which is both an expression of our terroir as well as 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  
1.5% credit card surcharge applies  
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>140/person</i> |
| <i>Optional wine pairing - 5.7 standard drinks</i> | <i>95/person</i>  |
| <i>Two courses</i>                                 | <i>95/person</i>  |
| <i>Three course</i>                                | <i>115/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

Flynn Whitebrook, 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 10.00*

*Almond stuffed, crumbed and fried green Willunga olives  
with nasturtium mayonnaise and brunoise cornichons* *add 9.00*

*d'Arry's bread with salt crusted house-churned butter* *add 7.00*

*Spiced blackcurrant and plum sorbet  
with a splash of The Peppermint Paddock  
Chambourcin Graciano* *add 8.00*

*Amuse-bouche of warm vichyssoise with thyme cream* *add 8.00*

---

## Snacks

*Optional extras*

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

*Add a glass of champagne* *add 30.00*

---

*Coffin Bay Oysters* *9.00 each  
or 6 as an entrée*

*Choice of*  
*- Natural with lime*  
*- Natural with mignonette*  
*- Salt & pepper with candied lime, chilli dressing*

*Add a dirty martini* *add 20.00*

*Please discuss any dietary restrictions with your waitstaff when ordering*



---

## Entrées

### **d'ARRY'S VERANDAH SIGNATURE DISH | ENTREE SIZE**

*Australian lobster medallion* *surcharge 30.00*  
*with Shark Bay blue swimmer crab*  
*and Australian prawn ravioli and lobster bisque*

*As an extra course* *add 55.00 per serve*

---

*Settlers Rare Dry gin-cured Atlantic salmon and potato rösti*  
*with juniper mayonnaise, baby chervil and keta caviar*

*Roasted onion, kombu, shiitake broth and kombu sago balls*  
*with kohlrabi noodles, silken tofu, edamame and furikake*

*Beetroot galette and Woodside goat curd frita*  
*with orange, radicchio, walnut salad and Peter's vino cotto*

*Chargrilled Port Lincoln octopus and fried loukaniko*  
*with kipfler potato salad and dill tzatziki*

*Crumbed Fleurieu lamb brains and grilled corned ox tongue*  
*with apple, celeriac, caper remoulade and mustard greens*

*Torched Abrolhos scallops*  
*with ginger, shallot and lap cheong XO*

*Cauliflower sponge and hummus*  
*with cauliflower, pomegranate salad, sumac roasted chickpeas*  
*and chickpea cracker*

*Please discuss any dietary restrictions with your waitstaff when ordering*



---

## Mains

*Australian beef tenderloin and tartare  
with truffled potato gratin, roasted shallot soubise, hot grainy mustard  
and Dead Arm jus*

*Maple-roasted pumpkin gnocchi and roasted Brussels sprouts  
with toasted hazelnuts and sage crema*

*Cone Bay barramundi  
with yellow Thai curry, garlic Asian greens, kanom krok, and coconut sambal*

*Greenslade's chicken breast and crackling  
with roasted Jerusalem artichoke purée, pink grapefruit marmalade  
and citrus salad*

*Seared duck breast and leg rilette  
with pâté choux, vanilla parsnip purée, nutmeg green beans  
and Nostalgia Rare Tawny reduction*

*Manchego steamed pudding  
with porcini, mushroom ragout and shredded mustard leaf*

*Paroo kangaroo striploin and sticky shank pave  
with braised quandong and red cabbage, kumara mash and pepper leaf damper*

---

## Sides

*Optional extras*

*Baby cos, celery and caper salad  
with apple cider buttermilk emulsion* *add 12.00*

*Steamed broccolini and peas  
with mint pesto* *add 12.00*

*Fried baby potatoes  
with black garlic mayonesa* *add 12.00*

*Mixed leaf salad  
with shallot vinaigrette* *add 10.00*

*Please discuss any dietary restrictions with your waitstaff when ordering*



---

## 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*

---

*The Hermit Crab poached pear and rhubarb  
with vanilla coconut custard, brandy snap biscuit  
and rhubarb sorbet*

*Orange blossom, cardamom panna cotta and orange curd  
with Turkish delight, pistachio halva and pashmak*

*Warm Kookaburra Court quince frangipane tart  
with Willunga almond, puffed rice croquant  
and honey frozen yoghurt*

*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 8.00 each*  
*Served as an additional course* *add 20.00 each*

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

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

*Shadows of Blue with spiced baby figs and fruit bread thins*

*All three cheeses - served as dessert* *surcharge 12.00*  
*All three cheeses - served as an additional course* *add 30.00*

---

## Vegan Cheese

*Served as a dessert course* *surcharge 8.00*  
*Served as an additional course* *add 20.00*

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