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**d'Arry's Verandah  
Restaurant**

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Plant Based  
Degustation

*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.*

# Plant Based Degustation Autumn 2024

## Menu

### CANAPÉS

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

Garlic and lemon marinated green olives  
and smoked almonds

### AMUSE BOUCHE

Cauliflower tom kha gai  
with coriander foam

### CARROTS

Roasted, raw and pickled  
heirloom carrots with pistachio puree  
seeded granola  
and Pete’s vincotto currants

### TOMATO

Fresh tomato and basil custard tart  
with semi dried tomato jelly  
and basil seed caviar

## Wine Pairing

### NV POLLYANNA POLLY

*Chardonnay Pinot Noir  
Pinot Meunier*

### 2017 THE DRY DAM

*Riesling*

### 2017 THE MONEY SPIDER

*Roussanne*

### 2023 THE HOUSE OF PINK

*Sangiovese Sagrantino*

### 2020 THE CUSTODIAN

*Grenache*

### SORBET

Honey dew melon and lemon myrtle  
sorbet with a splash of  
The Low Life Sauvignon Blanc

### MUSHROOMS

Mixed ‘Choice Mushrooms’  
and fresh peas  
with sage potato gnocchi  
sage crema and aglio nero sbattuto

### CHEESE OPTION

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

*ADD 18.00*

### LANYAP

Stewed quandong  
with wattle seed wafer coconut yoghurt  
fresh native finger lime  
and toasted macadamia nuts

### DESSERT

Baked apple and almond crumble with  
apple and elderflower sorbet and  
cinnamon syrup

### PETIT FOURS

An assortment of sweet bites

### 2022 THE BIOPHILC SILURIAN

*Cinsault*

### 2018 THE TWENTY EIGHT ROAD

*Mourvedre*

### NV RARE NOSTALGIA TAWNY

*ADD 12.00*

### POMMEAU DE NORMANDIE

*Aged Calvados cider*

### 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  
and Richard Purvis*

Restaurant Team  
*Heloise Bouzat, Jakob Reschke, Vanessa Sanchez  
Kathy Simmons, Ana Pauli Sanchez, Daria Buize  
Max Hasson, Bruno de Oliveira and Max Purvis*

Kitchen Team  
*Adele Manly, Ryan Wallis, Lorenzo Nocella  
Claudia da Costa, Audrey Diochot  
and Timothy Newcombe*