

d' This is our very favourite way of eating and our homage if you like, to the old adage 'variety is the spice of life'. The resultant combination of flavours and textures created between the food and wine pairings makes for an experience that will linger.

Cheers—
Jo, Peter & Team

Executive Head Chef

Peter Reschke

Head Chef

Tom Boden

Co-Sous Chefs

Harry Aparcana & Ryan Wallis

Chefs

*Ethan Douris, Paul Groves, Vince Trotta
& Matthew Grigg*

Kitchen Hands

*Daniel Newcombe, Ella Fuhrmann, Lily Whetstone
& Henry Langley*

Restaurant Manager

Jo Reschke

Shift Supervisors

Danielle Stagg & Maggie Roberts

Head Waiter

Richard Purvis

Wait Staff

Emily McDonald, Isabel Jones & Kathy Simmons

*Australian Seafood (A)
Imported Seafood (I)
Mixed Seafood (M)*

Degustation from 145/person
Wine pairing from 96/person
5.7 standard drinks

Please discuss any dietary restrictions with waitstaff when ordering

*We acknowledge the Traditional Custodians of the land on which we work and live; the Kaurua people.
We pay our respects to Elders past, present & emerging.*

Degustation

Spring 2026

CANAPÉS

d'Arry's bread with house-churned truffle butter

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

AMUSE-BOUCHE

Brodo primavera with basil crema

STURIA OSCIETRA CAVIAR OPTION

(Additional option—35.00/person)

3g spoon with potato crisps, sour cream and fresh chives (I)

KINGFISH

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

SCALLOPS

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

OR

d'ARRY'S VERANDAH SIGNATURE DISH

(Optional substitution for scallops —32.00/person)

*Western Australian lobster medallion
with blue swimmer crab, prawn ravioli and lobster bisque (A)*

SORBET

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

FLEURIEU LAMB

*Lamb cutlet and braised lamb neck
with fasolakia, sheep's milk fetta and dill tzatziki*

CHEESE OPTION

(Additional option—20.00/person)

Lilyarra 'Aran' goat cheese

with pear compote and Willunga smoked almond taralli

LAGNIAPPE

*Spiced Granny Smith apple
with cinnamon mallow whip and apple chip*

DESSERT

*Passionfruit soufflé
with passionfruit sorbet and pouring cream*

OR

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

PETITS FOURS

Chef's selection of sweet bites

Wine Pairing

(Optional—96.00/person)

5.7 standard drinks

NV POLLYANNA POLLY 120ML

Sparkling Chardonnay Pinot Noir Pinot Meunier

NV CHAMPAGNE 100ML

(Additional option—35.00)

2026 THE DRY DAM 60ML

Riesling

2019 THE DRY DAM 60ML

Riesling

2026 STEPHANIE THE GNOME ROSÉ 60ML

Sangiovese Cinsault Sagrantino

2025 THE HOUSE OF PINK ROSÉ 60ML

Tempranillo Cinsault

OR

2025 THE HERMIT CRAB 60ML

Viognier Marsanne

2023 THE LUCKY LIZARD 60ML

Chardonnay

2021 THE STICKS & STONES 60ML

Tempranillo Tinta Cao Souzao Touriga Nacional

2019 THE CONSCIOUS BIOSPHERE 60ML

Aglianico Petit Sirah

NV NOSTALGIA RARE TAWNY 45ML

(Additional option—19.50)

2025 THE NOBLE MUD PIE 45ML

Viognier Chardonnay

OR

2021 VINTAGE FORTIFIED 45ML

Shiraz

COFFEE OR TEA

(Additional option—6.50)