Degustation

Winter 2026

CANAPÉS
d'Arry's bread with salt crusted house-churned butter

Almond-stuffed, crumbed and fried green Willunga olives with nasturtium mayonnaise and brunoise cornichons

AMUSE BOUCHE
Warm vichyssoise with thyme cream

STURIA OSCIETRA CAVIAR OPTION
(Additional option—35.00/person)
3g spoon with potato crisps, sour cream and fresh chives

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

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

OR

d'ARRY'S VERANDAH SIGNATURE DISH
(Optional substitution for octopus—30.00/person)
Australian lobster medallion with blue swimmer crab, prawn ravioli and lobster bisque

SORBET
Spiced blackcurrant and plum sorbet with a splash of The Peppermint Paddock

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

Mixed leaf salad with shallot vinaigrette

CHEESE OPTION
(Additional option—20.00/person)
Lilyarra Aran goat chèvre with pear compôte and Willunga smoked almond taralli

LAGNIAPPE
Baked quince and orange curd with Willunga almond, puffed rice croquant

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—95.00/person)
5.7 standard drinks

NV POLLYANNA POLLY
Sparkling Chardonnay Pinot Noir Pinot Meunier

NV CHAMPAGNE
(Additional option—30.00/100ml)

2023 THE DRY DAM
Riesling

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Riesling

2025 THE HOUSE OF PINK
Tempranillo Cinsault

2025 THE CUSTODIAN
Grenache

OR

2025 THE HERMIT CRAB
Viognier Marsanne

2023 THE LUCKY LIZARD
Chardonnay

2023 THE FERAL FOX
Pinot Noir

2020 THE TWENTY EIGHT ROAD
Mourvèdre

NV NOSTALGIA RARE TAWNY
(Additional option—19.50/45ml)

2025 THE NOBLE MUD PIE
Viognier Chardonnay

OR

2021 VINTAGE FORTIFIED
Shiraz

COFFEE OR TEA
(Additional option—6.50)