



# d'

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d'Arry's Verandah  
Restaurant  
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Degustation  
Autumn 2026

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.

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.

10% surcharge applies on Sundays and 15% on public holidays.  
1.5% credit card surcharge applies.

# DEGUSTATION AUTUMN 2026

# d'

## MENU

### CANAPÉS

d'Arry's bread  
with house churned truffle butter  
and fresh grated Parmesan  
&  
Almond stuffed, crumbed  
and fried green Willunga olives  
with watercress mayonnaise

### AMUSE-BOUCHE

Cauliflower tom kha with fried shallot cream

### STURIA OSCIETRA CAVIAR OPTION

3g spoon with potato crisps sour cream  
and fresh chives  
*add 35.00*

### SALMON

Ponzu-cured Atlantic salmon  
with a seaweed waffle, shiso salad  
wasabi mayonezu and keta caviar

### PRAWN

Chilled garlic Proserpine prawns  
with grilled asparagus  
sweet potato, rösti and sauce gribiche

or

### LOBSTER OPTION

Australian lobster medallion  
with Shark Bay blue swimmer crab  
Australian prawn tortellini and lobster bisque  
*add 30.00*

## OPTIONAL WINE PAIRING

*5.7 standard drinks | add 95.00*

### NV POLLYANNA POLLY

Chardonnay Pinot Noir Pinot Meunier | 120ml

### CHAMPAGNE OPTION

*add 30.00 | 100ml*

### 2024 THE DRY DAM

Riesling | 60ml

### 2018 THE DRY DAM

Riesling | 60ml

### 2025 THE HOUSE OF PINK

Tempranillo Cinsault Rosé | 60ml

### 2025 STEPHANIE THE GNOME

Cinsault Sangiovese Sagrantino Rosé | 60ml

or

### 2025 THE HERMIT CRAB

Viognier Marsanne | 60ml

### 2022 THE LUCKY LIZARD

Chardonnay | 60ml

### SORBET

Cloudy apple and caramelised pineapple sorbet  
with a splash of The Olive Grove Chardonnay

### PORK

Sage, fennel seed pork fillet and crackling  
with baked gorgonzola, prosciutto wrapped fig  
fennel, sun dried fig salad and Peter's vino cotto

### CHEESE OPTION

Lilyarra 'Aran' goat chèvre  
with pear compote  
and Willunga smoked almond taralli  
*add 20.00*

### LAGNIAPPE

Yuzu poached nashi pear  
with sake jelly and matcha puffed rice crackle

### 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

An assortment of sweet bites

### 2020 THE STICKS & STONES

Tempranillo Grenache Blend | 60ml

### 2020 THE BONSAI VINE

Grenache Shiraz Mourvèdre | 60ml

### NV NOSTALGIA TAWNY OPTION

*add 19.50 | 45ml*

### 2024 THE NOBLE WINKLED

Riesling | 45ml

or

### 2019 THE VINTAGE FORTIFIED

Shiraz | 45ml

### COFFEE OR TEA OPTION

*add 6.50*

*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  
Kitchen Hands  
Daniel Newcombe, Ella Fuhrmann, Isaac Bull  
& Lily Whetstone*

*Wait Staff  
Emily McDonald, Flynn Whitebrook, Isabel Jones  
Jessica Pattinson & Kathy Simmons*

*Please discuss any dietary restrictions with your waitstaff*