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d'Arry's Verandah  
Restaurant

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Degustation  
Summer 2026

d'Arenberg acknowledge 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.

Sunday & public holidays 10% surcharge  
Credit card surcharge 1.5%

# DEGUSTATION SUMMER 2026



## MENU

### CANAPÉS

d’Arry’s bread  
with house-churned truffle butter  
and fresh grated Parmesan  
&  
Almond stuffed, crumbed  
and fried green Willunga olives  
with pickled onion mayonnaise

### AMUSE BOUCHE

Amuse bouche of rock melon gazpacho  
with cucumber brunoise and chive oil

### STURIA OSCIETRA CAVIAR OPTION

3g spoon of Sturia Oscietra Caviar  
with potato crisps, sour cream and fresh chives  
*add 35.00*

### TUNA

Seared yellow fin tuna  
with green paw paw, coriander  
mint salad, coconut rice cake  
and candied chilli and lime dressing

### PRAWN

Herbed Proserpine prawn cocktail  
with avocado salsa, baby cos  
and cocktail sauce

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

### 2024 THE MONEY SPIDER

Roussanne | 60ml

### 2025 THE SUN SURFER

Fiano | 60ml

or

### 2024 THE HERMIT CRAB

Viognier Marsanne | 60ml

### 2022 THE LUCKY LIZARD

Chardonnay | 60ml

### SORBET

White peach, saffron and vanilla sorbet  
with a splash of The Olive Grove Chardonnay

### LAMB

Lamb rack and slow-braised lamb neck pavé  
with hummus, saffron labneh  
and a roasted cauliflower, dukkah, moghrabieh  
and currant salad with pomegranate dressing

### CHEESE OPTION

Lilyarra ‘Aran’ goat chèvre  
with stone fruit compote  
and Willunga smoked almond taralli  
*add 20.00*

### LANYAP

Fresh mango  
with lime, ginger curd and coconut rice snap

### 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*

*Please discuss any dietary restrictions with your waitstaff*

#### Head Chef

Peter Reschke

#### Co-Sous Chef

Harry Aparcana &  
Ryan Wallis

#### Restaurant Manager

Jo Reschke

#### Shift Supervisors

Danielle Stagg, Maggie Roberts  
& Richard Purvis

#### Kitchen Team

Daniel Newcombe, Ella Fuhrmann, Matilda Turner  
Paul Groves, Tom Boden, Scott Coombs  
& Vince Trotta

#### Restaurant Team

Emily McDonald, Isabel Jones, Jai Boekout, Kathy Simmons  
& Samantha Gaskin