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d'Arry's Verandah
Restaurant

Degustation
Summer 2025

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 2025



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