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*With the amazing artist's palate
of d'Arenberg wines as our muse
and the seasons as our companions
we create food which is both
an expression of our terroir as
well as our love for the flavours
of the globe.*

*d'Arenberg acknowledge the traditional custodians of the land on
which we work and live, the Kurna 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.*

<i>Degustation</i>	<i>135/person</i>
<i>Two courses</i>	<i>90/person</i>
<i>Three course</i>	<i>110/person</i>

Sunday and Public Holidays surcharge 10%
Credit Card surcharge 1.5%
Some changes may occur depending on availability
No separate accounts

Closed: Good Friday, Christmas Day, Boxing Day and New Years Day

*When given prior notice, we are happy to accommodate for medically
diagnosed dietary restrictions where we are able. As we go to great lengths to
create our menus, please understand our reluctance to make adjustments for
dietary preferences.*

Head Chef Peter Reschke	Sous Chef Scott Coombs
	Pastry Chef Adele Manly

Restaurant Manager Jo Reschke	Shift Supervisors Danielle Stagg Richard Purvis, Sarah Chilvers & Lindsay Clifton	Kitchen Team Ryan Wallis Harry Aparcana Thomas Doore & Tom Bowden	Restaurant Team Jakob Reschke, Vanessa Sanchez Kathy Simmons, Ana Pauli Sanchez Max Purvis, Samantha Gaskin Jai Beekhout & Isabel Jones
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To start or inbetween

<i>d'Arry's bread and Diana E.V. olive oil with toasted macadamia saltbush mix and lemon myrtle marinated olives</i>	<i>add 10.00</i>
<i>Almond stuffed, crumbed and fried green Willunga olives with pickled onion mayonnaise</i>	<i>add 9.00</i>
<i>d'Arry's bread with salt crusted house churned butter</i>	<i>add 7.00</i>
<i>Amuse bouche of yellow Thai curry pumpkin soup with ginger coconut cream and fried shallot</i>	<i>add 8.00</i>
<i>Quince and elderflower sorbet with a splash of The Olive Grove Chardonnay</i>	<i>add 8.00</i>

Snacks & extras

<i>Sturia Oscietra Caviar with potato crisps, sour cream and fresh chives</i>	<i>35.00/3g spoon OR 170.00/15g tin</i>
<i>Add a glass of French Champagne</i>	<i>add 25.00</i>
<i>Coffin Bay Oysters</i>	<i>7.00 each OR 6 as entree</i>
<i>Natural with lime</i> <i>OR</i> <i>Natural with rockmelon mignonette</i> <i>OR</i> <i>Tempura with wasabi mayonezu and wasabi flying fish roe</i>	
<i>Add a 100ml glass of chilled sake</i>	<i>add 12.00</i>

Mini cocktail & snack

<i>Mini stirred Dirty Martini of Settlers Juniper 3 Ways Gin with a whisper of dry vermouth and a stain of olive brine</i>	<i>add 25.00</i>
<i>Paired with either: Roasted kipfler potato morsel with creme fraiche, green olive tapenade and anchovy</i> <i>OR</i> <i>Roasted kipfler potato morsel with tofu dill whip, confit onion and fried shallots</i>	



Entrees

d'ARRY'S VERANDAH SIGNATURE DISH | ENTREE SIZE

*Australian Lobster medallion
with Shark Bay blue swimmer crab
and Australian prawn ravioli and lobster bisque* *add 25.00*

*Gorgonzola panna cotta and prosciutto
with Pete & Jo's figs, rocket salad and Willunga smoked almond taralli*

*Parsnip millefeuille
with caramelised parsnip and pear compote
fresh pear, endive and toasted hazelnut salad*

*NZ King salmon miang kham
with fresh betel leaf, coconut sambal, Keta caviar
and candied lime dressing*

*Roast, raw and pickled heirloom beetroot
with pomegranate gel, dill tofu labneh, toasted dukkah and beetroot sago crisp*

*Garlic, paprika Proserpine prawn tails and chorizo, green olive paella cake
with saffron mayonesa*

Korean beef tartare with fried egg, nashi pear, kimchi slaw and daikon roesti

*Ceviche Abrolhos Island scallops
with green apple, pickled walnut remoulade and bonito flakes*



Mains

*S.E. Australian beef fillet and potato, jamon and cornichon croquet
with garlic spinach and green peppercorn sauce*

*Salt and pepper tofu dumpling
with crunchy cashew sambal, Asian vegetable salad and sesame soy dressing*

*Roast King oyster mushrooms and grilled baby corn
with soba okayu, lemon, thyme oil and furikake cracker*

*Greenslade's lemon tarragon chicken breast
with roast celeriac, grape, tarragon, celery salad and roast chicken jus*

*Fleurieu lamb loin cutlets and braised shoulder pave
with harissa pumpkin puree, moghrabieh and garlic tahini yoghurt*

*Seared duck breast and star anis braised duck leg
with shallot pancake, wok tossed Asian greens and picked plums*

*Cone Bay barramundi fillet
with minted mushy peas, salt 'n' vinegar potato hash and tartar sauce*

Sides

Baby cos, shaved fennel and fried caper salad with Dijon emulsion add 11.00

Snow, sugar snap and baby peas add 11.00
with broccolini and salsa verde

Roasted baby potatoes with confit garlic and parsley butter add 11.00

Mixed leaf salad add 10.00
with shallot vinaigrette



Dessert

d'ARRY'S VERANDAH SIGNATURE DESSERTS

*Passionfruit soufflé
with passionfruit sorbet and pouring cream*

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

Cannoli with whipped lemon ricotta, lemon curd and pistachio sorbet

Rose water poached quince and halva kataifi with honey, saffron parfait

*Kookaburra Court spiced Pink Lady apple cake
with salted caramel sauce and cinnamon sorbet*

Petit four plate of four sweet bites

Mini Cocktail

Pick Me Up - For those who can't quite fit in a whole dessert

Mini Espresso Martini *add 25.00*
with bite sized churros and chocolate dipping sauce

Cheese Selection

Buche d'Affinois Brie *add 6.00*
with fresh celery, guava paste and caraway seed lavosh

Section 28 Mont Priscilla *add 6.00*
with cranberry compote and spiced grissini

Shadows of Blue *add 6.00*
with candied wild figs and Willunga smoked almond taralli

All three cheeses *add 12.00*

Vegan Cheese

d'Arry's Veddar *add 6.00*
*with McCarthy's Orchard apple chips
cluster grapes and spiced chia bark*