

d'

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 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.

*10% surcharge applies on Sundays and 15% on public holidays.
1.5% credit card surcharge applies.
Some changes may occur depending on availability
No separate accounts*

Closed: Good Friday, Christmas Day, Boxing Day and New Year's Day

<i>Degustation</i>	<i>140/person</i>
<i>Optional wine pairing - 5.7 standard drinks</i>	<i>95/person</i>
<i>Two courses</i>	<i>95/person</i>
<i>Three course</i>	<i>115/person</i>

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

*Please be advised our kitchen processes food that contains, or has been in contact with: **wheat, eggs, peanuts, tree nuts, soy, fish, shellfish and milk.***

If you have any dietary restrictions, it is your responsibility to cross-check the dishes you are ordering with your wait staff.

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



To start or in between

Optional extras

*d'Arry's bread and toasted macadamia saltbush Butter
with lemon myrtle marinated olives* *add 10.00*

*Almond stuffed, crumbed and fried green Willunga olives
with watercress mayonnaise* *add 9.00*

d'Arry's bread with salt crusted house-churned butter *add 7.00*

*Cloudy apple and caramelised pineapple sorbet
with a splash of The Olive Grove Chardonnay* *add 8.00*

*Amuse bouche of cauliflower tom kha
with fried shallot cream* *add 8.00*

Snacks

Optional extras

Sturia Oscietra Caviar *35.00/3g spoon
with potato crisps, sour cream and fresh chives* *or 170.00/15g tin*

Add a glass of Champagne *add 30.00*

Coffin Bay Oysters *9.00 each
Natural with lime* *or 6 as entree*
*or Natural with cucumber mignonette
or Salt & pepper with pickled onion mayonnaise*

Add a glass of yuzu sake frappé *add 18.00*

Mini cocktail & snack

Optional extra

Mini stirred Dirty Martini of Settlers Juniper 3 Ways gin *add 30.00*
with a whisper dry vermouth and a stain of olive brine

*Paired with either:
A squid ink battered piparra, green olive and anchovy morsel
with Manchego whip
or
A roasted capsicum, green olive and piparra morsel
with basil whip*

Please discuss any dietary restrictions with your waitstaff when ordering



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 30.00
surcharge*

Add as an extra course *55.00 per serve*

*Ponzu-cured Atlantic salmon
with seaweed waffle, shiso salad, wasabi Mayonezu and keta caviar*

*Bouillon de légume
with 'Dirty Girl' chickpea, zucchini beignets, heirloom root vegetables
and pistou*

*Beetroot galette
with Lilyarra goat curd, walnut bread and witlof, walnut, dill tip salad*

*Chilled garlic Proserpine prawns
with grilled asparagus, sweet potato roesti and gribiche*

*Coarse-cut tartare and corned beef tongue
with green apple kimchi, pickled plum, gochujang emulsion
and fried glass noodles*

Torched Abrolhos scallops with ginger, shallot and lap cheong XO

*Pan-roasted quail and fried polenta with grape, tarragon jus
and celery tip salad*

Please discuss any dietary restrictions with your waitstaff when ordering



Mains

*Australian beef tenderloin and potato wedges
with roasted shallot, sauce béarnaise and hot grainy mustard*

Porcini risotto and mushroom ragout with orange, rocket salad and gremolata

*Cone Bay barramundi
with yellow Thai pumpkin puree, garlic kang kung, black kanom krok*

*Greenslade's harissa chicken breast and grilled okra
with pomegranate, preserved lemon moghrabieh and saffron labneh*

*Seared duck breast and duck pâté éclair
with vanilla parsnip purée, nutmeg green beans
and Nostalgia Tawny reduction*

*Miso eggplant timbale
with Wakame, shiitake, tofu farce, poached baby turnips, toasted furikake
and edamame crema*

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

Sides

Optional extras

*Red cabbage, sauerkraut, apple, celery and pecan slaw
with apple cider and maple emulsion* *add 12.00*

*Steamed broccolini, cavolo nero and fava beans
with arugula pesto* *add 12.00*

Fried baby potatoes with paprika mayonesa *add 12.00*

Mixed leaf salad with shallot vinaigrette *add 10.00*

Please discuss any dietary restrictions with your waitstaff when ordering



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 and d'Arry's aero*

*Matcha sponge, nashi pear jam
white chocolate yuzu ice cream arctic roll
with sake jelly*

*Hermit Crab poached Kookaburra Court quince
with Anzac crumble, oat custard, lavender ice cream
and date syrup*

*Cannolo
with whipped ricotta and pistachio, Campari gelato
and burnt orange syrup*

Petits fours plate - a chef's selection of four sweet bites

Mini Cocktail

Optional extra

Pick Me Up - For those who can't quite fit in a whole dessert *add 30.00*

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

Cheese Selection

Serve as dessert course *add 8.00 each*
Serve as an additional course *add 20.00 each*

*Bûche d'Affinois Double Crème
with fresh grapes, guava paste and poppy seed lavosh*

*Lilyarra 'Aran' goat chèvre
with pear compôte and Willunga smoked almond taralli*

Shadows of Blue with red currant jelly and rosemary crackers

All three cheeses - served as dessert *add 12.00*
All three cheeses - served as an additional course *add 30.00*

Vegan Cheese

Serve as dessert course *add 8.00*
Serve as an additional course *add 20.00*

*d'Arry's Vheddar
with McCarthy's Orchard apple chips, cluster grapes and spiced chia bark*