

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.

*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 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.

Head Chef	Sous Chef
Peter Reschke	Scott Coombs

Restaurant Manager	Shift Supervisors	Kitchen Team	Restaurant Team
Jo Reschke	Danielle Stag Richard Purvis	Daniel Newcombe Ella Fuhrmann, Harry Aparcana Matilda Turner, Paul Groves Tom Bowden & Vince Trotta	Emily McDonald, Isabel Jones Jai Boekhout, Kathy Simmons Maggie Roberts, Melanie Taylor & Samantha Gaskin



To start or in between

Optional extras

*d'Arry's bread and Diana E.V. olive oil
with toasted macadamia saltbush mix
and lemon myrtle marinated olives* *add 10.00*

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

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

*Blackcurrant and beetroot sorbet
with a splash of The Peppermint Paddock Sparkling Red* *add 8.00*

*Amuse bouche of French onion soup
with thyme creme and fried shallot* *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 *7.00 each*
OR 6 as entree

Natural with lime

OR

Natural with candied lime mignonette and finger lime

OR

Fritto with Peter's vin cotto, crisp prosciutto and parmesan

Add a glass of sherry *add 12.00*

Mini cocktail & snack

Optional extra

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

Paired with either:

Roasted kipfler potato morsel

with crème fraîche, green olive tapenade and anchovy

OR

Roasted kipfler potato morsel

with tofu dill whip, confit onion and fried shallots

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*

*King fish pastrami
with beetroot, horseradish, yoghurt tartare
beetroot, radicchio salad and sago cracker*

*Shiitake kombu pho and shiitake, tofu dumplings
with fresh silken tofu, chilli, mint, coriander and rice noodles*

*Burnt leek, celeriac buckwheat tart and date, preserved lemon, celery leaf salad
with pomegranate dressing and toasted dukkah*

*Torched Abrolhos Island scallops
with shaved fennel, ruby grapefruit salad and Port Lincoln garum dressing*

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

*Parmesan panko crumbed lamb brain and lamb bresaola
with truffle mash and quince chutney*

*Vitello tonnato and seared tuna
with shaved parmesan, caperberries, rocket and lemon salad*

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Mains

*S.E. Australian beef tenderloin and baked bone marrow
with cherry tomatoes, onion soubise, onion rings and panisses*

*Cauliflower, taleggio pithivier
with roast cauliflower, sunflower seed, sherry currant salad*

*Pan seared barramundi fillet and edamame smash
with fresh Tasmanian wasabi, mizuna, nashi pear salad
and pickled ginger miso beurre blanc*

*Greenslade's chimichurri chicken breast and corn custard
with black bean, capsicum, avocado, coriander salsa
and roast chicken jus*

*Seared duck breast and tea smoked duck leg
with water chestnut bao, d'Arry's XO beans and Asian greens*

*Roast pumpkin gnocchi
with sauteed cavolo nero, toasted pepitas and sage crema*

*Slow braised pork belly with aromatic yellow curry
turmeric pickled paw paw and coconut tapioca balls*

Sides

Optional extras

*Baby cos, shaved pear and chive salad
with garlic croutons and Dijon emulsion* *add 12.00*

*Broccoli, beans and Brussels sprouts
with dill and walnut pesto* *add 12.00*

Fried baby potatoes with black garlic aioli *add 12.00*

Mixed leaf salad with shallot vinaigrette *add 10.00*

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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*

*Baked apple, quince crumble tart
with cinnamon ice cream and Calvados cream*

*Frangelico panna cotta and salted toffee popcorn
with rhubarb compote and hazelnut croquant*

*Lime, ginger curd and coconut cream
with sticky rice cake, pandan ice cream, ginger snap
and lime syrup*

Petits fours plate - a chefs 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 6.00 each*
Serve as an additional course *add 20.00 each*

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

*Lilyarra Aran Chèvre
with Pink Lady apple compote and spiced grissini*

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

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 6.00*
Serve as an additional course *add 20.00*

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