

**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.*

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*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*

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<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>

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*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.*

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<b>Head Chef</b>	<b>Sous Chef</b>
Peter Reschke	Scott Coombs
	<b>Pastry Chef</b>
	Adele Manly

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<b>Restaurant Manager</b>	<b>Shift Supervisors</b>	<b>Kitchen Team</b>	<b>Restaurant Team</b>
Jo Reschke	Danielle Stag Lindsay Clifton Richard Purvis Sarah Chilvers	Daniel Newcombe Ella Fuhrmann, Harry Aparcana Matilda Turner, Ryan Wallis Thomas Dorre & Tom Boden	Isabel Jones, Jai Boekhout Kathy Simmons, Maggie Rodgers Nicci Rawlings & Samantha Gaskin

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## To start or in between

*Optional extras*

<i>d'Arry's bread with roast macadamia saltbush paste and lemon myrtle oil</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>White peach, saffron and vanilla sorbet with a splash of The Olive Grove Chardonnay</i>	<i>add 8.00</i>
<i>Amuse bouche of Vichyssoise soup with chive crème and fried leek</i>	<i>add 8.00</i>

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## Snacks

*Optional 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>Keta Caviar with potato crisps, sour cream and fresh chives</i>	<i>15.00/3g spoon</i>
<i>Add a glass of 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 OR Natural with sherry mignonette OR Tempura with coconut nam jim, sambal oil and keta caviar (chilli thread)</i>	
<i>Add a glass of sherry</i>	<i>add 12.00</i>

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## Mini cocktail & snack

*Optional extra*

<i>Mini stirred Dirty Martini of Settlers Juniper 3 Ways gin with a whisper dry vermouth and a stain of olive brine</i>	<i>add 25.00</i>
<i>Paired with either: A roasted kipfler potato morsel with crème fraîche green olive tapenade and anchovy OR A roasted kipfler potato topped with tofu dill whip confit onion and fried shallots</i>	

*Please discuss any dietary restrictions with your waitstaff when ordering*



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## 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 surcharge*

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*Ocean trout gravlax  
with shaved beetroot, parmesan, beetroot and radicchio salad and sago cracker*

*Spring vegetable Pot-au-Feu  
with sage, hazelnut dumplings and garlic roux (sage oil & fried sage)*

*Maple roasted parsnip mousse in buckwheat tart  
with witlof and walnut salad and parsnip chips (pickled walnuts)*

*Seared chimichurri Abrolhos Island scallops  
with creamed corn, crisp pancetta and Port Lincoln garum dressing*

*Herbed Proserpine prawn cocktail  
with avocado salsa and baby cos*

*Manchego crumbed lamb brains  
with mixed pickles and ajo blanco crema*

*Seared yellowfin tuna  
with coconut rice balls, shredded paw paw, grapefruit  
coriander salad and candied lime dressing*

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## Mains

*S.E. Australian beef tenderloin and baked bone marrow  
with truffle potato galette beef glaze and hot grainy mustard*

*Eggplant and herbed tofu timbale  
with crunchy Romesco and blistered heirloom tomatoes*

*Pan seared Cone Bay barramundi fillet  
with garlic, lemon butter bean whip, oregano, banana capsicum  
chicory, mizithra salad and green olive tapenade*

*Greenslade's tarragon chicken breast and braised fennel bulb  
with soft polenta, fennel, pear salad and roast chicken jus (crackling)*

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

*Baked pumpkin gnocchi  
with gorgonzola, toasted pine nuts, spinach, sage cream and quince chutney*

*Fleurieu lamb rack  
with braised neck pave and hummus, saffron labneh, dukkah  
roasted cauliflower and currant salad with pomegranate dressing*

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## Sides

*Optional extras*

*Radicchio, apple celery, pecan salad  
with apple cider and maple emulsion* *add 11.00*

*Broccolini, snow, snap and green peas with mint pesto* *add 11.00*

*Fried baby potatoes with garlic parsley butter* *add 11.00*

*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*

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*Pandan sponge  
with lime ginger curd, lychee sorbet and coconut rice snap*

*Lemon verbena tofu whip  
with salted caramel honeycomb  
poached quandong and wattle seed tuile*

*Vacherin  
with vanilla mascarpone, candied orange  
and blood orange sorbet*

*Petits fours plate - a chefs selection of four sweet bites*

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## Mini Cocktail

*Optional extra*

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*Pick Me Up - For those who can't quite fit in a whole dessert* *add 25.00*

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

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## Cheese Selection

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*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*

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## Vegan Cheese

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*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*