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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 acknowledges 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.*

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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>Co-Sous Chef</b>
Peter Reschke	Harry Aparcana & Ryan Wallis

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<b>Restaurant Manager</b>	<b>Shift Supervisors</b>	<b>Kitchen Team</b>	<b>Restaurant Team</b>
Jo Reschke	Danielle Stagg Maggie Roberts & Richard Purvis	Daniel Newcombe Ella Fuhrmann, Matilda Turner Paul Groves, Tom Boden Scott Coombs & Vince Trotta	Emily McDonald, Isabel Jones Jai Boekout, Kathy Simmons & Samantha Gaskin

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## 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*

*White peach, saffron and vanilla sorbet  
with a splash of The Olive Grove Chardonnay* *add 8.00*

*Amuse bouche of Rock melon gazpacho  
with cucumber brunoise and chive oil* *add 8.00*

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## Snacks

*Optional extras*

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

*Add a glass of Champagne* *add 30.00*

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*Abrolhos Island Scallops  
Torch half shell scallop with wasabi flying fish roe  
and chilli, lime, coconut* *9.00 each  
or 4 as entree*

*Add a glass of yuzu sake frappe* *add 18.00*

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## Mini cocktail & snack

*Optional extra*

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

*Paired with either:  
A compressed watermelon morsel  
with fetta whip, green olive and anchovy  
OR  
A compressed watermelon morsel  
with basil whip, green olive and fefferoni*

*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 per serve*

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*Atlantic Salmon gravlax and pink peppercorn peaches  
with shaved radishes, seaweed cracker and pink peppercorn mayonnaise*

*Bolito misto di verdure  
with zoodles, rouille and fried zucchini flowers stuffed  
with oregano, hazelnut and tempeh farce*

*Maple roasted carrot mousse buckwheat tart  
with pickled carrot, witlof and walnut salad*

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

*Manchego panko crumbed lamb brain and paella cake  
with mixed summer vegetable pickles and ajo blanco crema*

*Seared yellow fin tuna  
with green paw paw, coriander, mint salad, coconut rice cake  
and candied chilli, lime dressing*

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## Mains

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

*Eggplant, basil, tofu timbale  
with crunchy romesco, blistered cherry tomatoes and radicchio salad  
with Pete's vino cotta*

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

*Greenslade's tarragon chicken breast and braised fennel bulb  
with polenta chips, fennel, white grape salad and chicken jus*

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

*Roast pumpkin gnocchi  
with sauteed garlic rainbow chard, crumbled Gorgonzola  
toasted pinenuts and sage crema*

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

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## Sides

*Optional extras*

*Baby cos, apple, celery and pecan salad  
with apple cider and maple emulsion* *add 12.00*

*Broccolini, snow, snap and green peas  
with mint pesto* *add 12.00*

*Fried baby potatoes with garlic, parsley butter* *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*

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

*Lemon verbena whip  
with salted caramel honeycomb, poached quandong  
and wattle seed tuille*

*Vacherin with vanilla mascarpone, brandied cherries  
fresh local cherries and cherry sorbet*

*Petits fours plate - a chef's 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 30.00*

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

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## Cheese Selection

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

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

*Lilyarra 'Aran' goat chevre  
with stone fruit compote and Willunga smoked almond taralli*

*Shadows of Blue with local figs and fruit cake toast*

*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

*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*