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d'Arry's Verandah  
Restaurant

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Plant Based Degustation  
Autumn 2026

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.

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.

10% surcharge applies on Sundays and 15% on public holidays.

1.5% credit card surcharge applies.

# PLANT BASED DEGUSTATION AUTUMN 2026

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## MENU

### CANAPÉS

d'Arry's bread  
with toasted macadamia saltbush butter  
mixed autumn pickles  
and smoked Willunga almonds

### AMUSE-BOUCHE

Cauliflower tom kha with fried shallot cream

### PINTXOS

A roasted capsicum, green olive  
and piparra morsel with basil whip  
*add 15.00*

### BEETROOT

Beetroot galette  
with dill tofu cream, walnut bread  
and witlof, walnut, dill tip salad

### BOUILLON

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

### OPTIONAL WINE PAIRING

5.7 standard drinks | *add 95.00*

### NV POLLYANNA POLLY

Chardonnay Pinot Noir  
Pinot Meunier | 120ml

### CHAMPAGNE OPTION

*add 30.00* | 100ml

### 2025 STEPHANIE THE GNOME

Cinsault Sangiovese Sagrantino Rosé | 60ml

### 2022 THE FERAL FOX

Pinot Noir | 60ml

### 2024 THE DRY DAM

Riesling | 60ml

### 2024 THE SUN SURFER

Fiano | 60ml

### SORBET

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

### MUSHROOM

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

### CHEESE OPTION

d'Arry's Vheddar  
with McCarthy's Orchard apple chips  
cluster grapes and spiced chia bar  
*add 20.00*

### LAGNIAPPE

Yuzu poached nashi pear  
with sake jelly and matcha puffed rice crackle

### DESSERT

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

### PETITS FOURS

An assortment of sweet bites

### 2020 THE STICKS AND STONES

Tempranillo Grenache Blend | 60ml

### 2020 THE BONSAI VINE

Grenache Shiraz Mourvèdre | 60ml

### NV NOSTALGIA TAWNY OPTION

*add 19.50* | 45ml

### 2024 THE NOBLE WRINKLED

Riesling | 45ml

### COFFEE OR TEA OPTION

*add 6.50*

*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*

*Please discuss any dietary restrictions with your waitstaff*