



d'Arry's Verandah
Restaurant

Plant Based Degustation
Summer 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.

Sunday & public holidays 10% surcharge
Credit card surcharge 1.5%

PLANT BASED DEGUSTATION SUMMER 2026



MENU

CANAPÉS
d’Arry’s bread and Diana extra virgin olive oil
with toasted macadamia saltbush crumble
&
Mixed summer pickles
with smoked Willunga almonds

AMUSE BOUCHE
Amuse bouche of rockmelon gazpacho
with cucumber brunoise and chive oil

PINTXOS
Compressed watermelon morsel
with basil whip, green olive and fefferoni
add 15.00

BOLITO MISTO VERDURE
Vegetable brodo
with zoodles, rouille and fried zucchini flowers
stuffed with oregano, hazelnut and tempeh farce

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

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

2024 THE DRY DAM
Riesling | 60ml

2025 THE SUN SURFER
Fiano | 60ml

2024 THE HERMIT CRAB
Viognier Marsanne | 60ml

2022 THE LUCKY LIZARD
Chardonnay | 60ml

SORBET
White peach, saffron and vanilla sorbet
with a splash of The Olive Grove Chardonnay

EGGPLANT
Eggplant, basil tofu timbale
with crunchy Romesco blistered cherry tomatoes
and radicchio salad with Pete’s vino cotta

CHEESE OPTION
d’Arry’s Vheddar
with McCarthy’s Orchard apple chips
cluster grapes and spiced chia bark
add 20.00

LANYAP
Fresh mango
with lime, ginger curd and coconut rice snap

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

PETITS FOURS
An assortment of sweet bites

2025 STEPHANIE THE GNOME
Cinsault Sangiovese Sagrantino Rose | 60ml

2023 THE FERAL FOX
Pinot Noir | 60ml

NV NOSTALGIA TAWNY OPTION
add 19.50 | 45ml

2024 THE NOBLE WRINKLED
Riesling | 45ml

COFFEE OR TEA OPTION
add 6.50

Please discuss any dietary restrictions with your waitstaff

Head Chef Peter Reschke	Co-Sous Chef Harry Aparcana & Ryan Wallis	Restaurant Manager Jo Reschke	Shift Supervisors Danielle Stagg, Maggie Roberts & Richard Purvis
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Kitchen Team Daniel Newcombe, Ella Fuhrmann, Matilda Turner Paul Groves, Tom Boden, Scott Coombs & Vince Trotta	Restaurant Team Emily McDonald, Isabel Jones, Jai Boekout, Kathy Simmons & Samantha Gaskin
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