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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

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## 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 Vhedar 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

**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