



**d'Arry's Verandah
Restaurant**

Plant Based Degustation
Winter 2025

d'Arenberg acknowledge the traditional
custodians of the land on which we work and live, the Kaurana 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.

PLANT BASED DEGUSTATION WINTER 2025



<i>MENU</i>	<i>OPTIONAL WINE PAIRING</i> <i>5.7 Standard Drinks</i>
CANAPÉS d'Arry's bread with almond and native pepper leaf oleo & Garlic and lemon marinated green olives and smoked almonds	NV POLLYANNA POLLY Chardonnay Pinot Noir Pinot Meunier 120ml
AMUSE BOUCHE French onion soup with thyme crème and fried shallot	
SNACK Roasted kipfler potato topped with dill whip and confit onion <i>add 10.00</i>	CHAMPAGNE <i>add 25.00</i> 100ml
LEEK AND CELERIAC Burnt leek, celeriac buckwheat tart and date preserved lemon, celery leaf salad with pomegranate dressing and toasted dukkah	2024 THE MONEY SPIDER Roussanne 60ml 2024 THE HERMIT CRAB Viognier Marsanne 60ml
SHITAKE Shiitake kombu pho and shiitake, tofu dumplings with fresh silken tofu, chili, mint coriander and rice noodles	2022 THE OLIVE GROVE Chardonnay 60ml 2024 STEPHANIE THE GNOME WITH ROSE COLOURED GLASSES Cinsault Sangiovese Sagrantino 60ml

SORBET Blackcurrant and beetroot sorbet with a splash of The Peppermint Paddock	
PUMPKIN Roast pumpkin gnocchi with ssautéed cavolo nero toasted pepitas and sage crema	2022 THE FERAL FOX Pinot Noir 60ml 2019 THE TWENTY EIGHT ROAD Tempranillo Grenache Blend 60ml
CHEESE d'Arry's Vheddar with McCarthy's Orchard apple chips cluster grapes and spiced chia bar <i>add 20.00</i>	NV NOSTALGIA TAWNY <i>add 19.50</i> 45ml
LANYAP Baked apple, quince crumble with salted toffee popcorn and hazelnut croquant	
DESSERT Lime, ginger curd and coconut cream with sticky rice cake, pandan ice cream ginger snap and lime syrup	2024 THE NOBLE WINKLED Riesling 45ml
PETIT FOURS An assortment of sweet bites	COFFEE OR TEA <i>add 6.00</i>

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

<i>Head Chef</i> Peter Reschke	<i>Sous Chef</i> Scott Coombs <i>Pastry Chef</i> Adele Manly	<i>Restaurant Manager</i> Jo Reschke	<i>Shift Supervisors</i> Danielle Stagg, Lindsay Clifton Richard Purvis Sarah Chilvers
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<i>Kitchen Team</i> Daniel Newcombe, Ella Fuhrmann Harry Aparcana, Matilda Turner, Ryan Wallis Thomas Dorre & Tom Bowden	<i>Restaurant Team</i> Isabel Jones, Jai Boekhout, Kathy Simmons Maggie Roberts Nicci Rawlings & Samantha Gaskin
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