



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 Kurna 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 WINTER 2025



MENU

CANAPÉS
d'Arry's bread
with almond and native pepper leaf oleo
&
Garlic and lemon marinated green olives
and smoked almonds

AMUSE BOUCHE
French onion soup
with thyme crème and fried shallot

SNACK
Roasted kipfler potato topped
with dill whip and confit onion
add 10.00

LEEK AND CELERIAC
Burnt leek, celeriac buckwheat tart and date
preserved lemon, celery leaf salad
with pomegranate dressing and toasted dukkah

SHITAKE
Shiitake kombu pho and shiitake, tofu dumplings
with fresh silken tofu, chili, mint coriander
and rice noodles

OPTIONAL WINE PAIRING
5.7 Standard drinks | add 90.00

NV POLLYANNA POLLY
Chardonnay Pinot Noir
Pinot Meunier | 120ml

CHAMPAGNE
add 25.00 | 100ml

2024 THE MONEY SPIDER
Roussanne | 60ml

2024 THE HERMIT CRAB
Viognier Marsanne | 60ml

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

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

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

PETIT FOURS
An assortment of sweet bites

2022 THE FERAL FOX
Pinot Noir | 60ml

2019 THE TWENTY EIGHT ROAD
Tempranillo Grenache Blend | 60ml

NV NOSTALGIA TAWNY
add 19.50 | 45ml

2024 THE NOBLE WINKLED
Riesling | 45ml

COFFEE OR TEA
add 6.00

Please discuss any dietary restrictions with your waitstaff.

Head Chef Sous Chef Restaurant Manager Shift Supervisors
Peter Reschke Scott Coombs Jo Reschke Danielle Stagg, Lindsay Clifton
Pastry Chef Richard Purvis, Sarah Chilvers
Adele Manly

Kitchen Team Restaurant Team
Daniel Newcombe, Ella Fuhrmann Isabel Jones, Jai Boekhout, Kathy Simmons
Harry Aparcana, Matilda Turner, Ryan Wallis Maggie Roberts, Nicci Rawlings & Samantha Gaskin
Thomas Dorre & Tom Bowden