



# d'

---

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

# d'

## 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**  
Peter Reschke

**Sous Chef**  
Scott Coombs  
**Pastry Chef**  
Adele Manly

**Restaurant Manager**  
Jo Reschke

**Shift Supervisors**  
Danielle Stagg, Lindsay Clifton  
Richard Purvis, Sarah Chilvers

**Kitchen Team**  
Daniel Newcombe, Ella Fuhrmann  
Harry Aparcana, Matilda Turner, Ryan Wallis  
Thomas Dorre & Tom Bowden

**Restaurant Team**  
Isabel Jones, Jai Boekhout, Kathy Simmons  
Maggie Roberts, Nicci Rawlings & Samantha Gaskin