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d'Arry's Verandah  
Restaurant

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Plant Based Degustation  
Summer 2025

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 2025



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

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