



*With the amazing artist's palate
of d'Arenberg wines as our muse
and the seasons as our companions
we create food which is both
an expression of our terroir as
well as our love for the flavours
of the globe.*

Degustation	135/person
Optional wine pairing - 5.7 standard drinks	90/person
Two courses	90/person
Three course	110/person

Sunday and Public Holidays surcharge 10%

Credit Card surcharge 1.5%

Some changes may occur depending on availability

No separate accounts

Closed: Good Friday, Christmas Day, Boxing Day and New Year's Day

When given notice, we are happy to accommodate medically diagnosed dietary restrictions where possible. As we go to great lengths to create our menus, please understand our reluctance to make adjustments for dietary preferences.

Please be advised our kitchen processes food that contains, or has been in contact with: wheat, eggs, peanuts, tree nuts, soy, fish, shellfish and milk.

N.B. If you have any dietary restrictions, it is your responsibility to cross-check the dishes you are ordering with your wait staff.

d'Arenberg acknowledges 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.

Head Chef Peter Reschke	Sous Chef Scott Coombs
	Pastry Chef Adele Manly

**Restaurant
Manager**
Jo Reschke

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

Kitchen Team
Ryan Wallis
Harry Aparcana
Thomas Dorre
Tom Bowden
& Daniel Newcombe

Restaurant Team
Jakob Reschke, Kathy Simmons
Pauli Lazo Sanchez, Jai Beokhout
Samantha Gaskin, Isabel Jones
& Federica Cena

d'

Plant Based Degustation Autumn 2025

135/per person

CANAPÉS

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

SNACK

Roasted kipfler potato topped
with dill whip and confit onion
ADD 10.00

AMUSE BOUCHE

Yellow Thai curry pumpkin soup
with ginger coconut cream and fried shallot

PARSNIP

Parsnip millefeuille
caramelised parsnip and pear compote fresh pear
endive and hazelnut salad

BEETROOT

Roast, raw and pickled beetroot
with pomegranate gel, dill tofu labneh toasted dukkah
and beetroot sago crisp

SORBET

Quince and elderflower sorbet
with a splash of The Olive Grove Chardonnay

MUSHROOM

Roast King oyster mushroom and grilled baby corn
with soba okayu, lemon, thyme oil
and furikake crackers

CHEESE OPTION

d'Arry's Vheddar with McCarthy's Orchard apple chips
cluster grapes and spiced chia bark
ADD 20.00

LANYAP

Rose water poached quince
with pistachio croquant
and white chocolate saffron cream

DESSERT

Kookaburra Court spiced pink lady apple cake
with salted caramel sauce and cinnamon sorbet

PETITS FOURS

An assortment of sweet bites

Please notify waitstaff or any dietary restriction

Wine Pairing

Optional - 5.7 standard drinks
90/per person

NV POLLYANNA POLLY

Sparkling Chardonnay
Pinot Noir Pinot Meunier 120ml

CHAMPAGNE

100ml
ADD 25.00

2018 THE DRY DAM

Riesling 60ml

2023 THE HERMIT CRAB

Viognier Marsanne 60ml

2024 THE HOUSE OF PINK

Carignan Sagrantino
Sangiovese 60ml

2024 STEPHANIE THE GNOME

Cinsault Sangiovese
Sagrantino 60ml

2022 THE FERAL FOX

Pinot Noir 60ml

2020 THE TWENTY

EIGHT ROAD
Mourvèdre 60ml

NV NOSTALGIA TAWNY

45ml
ADD 19.50

2024 THE NOBLE WRINKLED

Riesling 45ml

COFFEE OR TEA

ADD 6.00