



**d'Arry's Verandah
Restaurant**

Seasonal 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.

SEASONAL DEGUSTATION WINTER 2025



MENU	OPTIONAL WINE PAIRING 5.7 Standard Drinks
CANAPÉS d'Arry's bread with house churned truffle butter & Almond stuffed, crumbed and fried green Willunga olives with pickled onion mayonnaise	NV POLLYANNA POLLY Chardonnay Pinot Noir Pinot Meunier 120ml
AMUSE BOUCHE French onion soup with thyme crème and fried shallot	
STURIA OSCIETRA CAVIAR OPTION 3gm spoon of Sturia Oscietra Caviar with potato crisps sour cream and fresh chives <i>add 30.00</i>	CHAMPAGNE <i>add 25.00</i> 100ml
TUNA Vitello tonnato and seared tuna with shaved parmesan, caperberries rocket and lemon salad	2024 THE DRY DAM Riesling 60ml
	2018 THE DRY DAM Riesling 60ml
LAMB Parmesan panko crumbed lamb brain and lamb bresaola with truffle mash and quince chutney	2022 THE FERAL FOX Pinot Noir 60ml
	2019 THE TWENTY EIGHT ROAD Mourvèdre 60ml
SORBET Blackcurrant and beetroot sorbet with a splash of The Peppermint Paddock	

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
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DUCK Seared duck breast and tea smoked duck leg, water chestnut bao, d'Arry's XO beans and Asian greens	2020 THE STICKS & STONES Tempranillo Grenache Blend 60ml
	2020 THE BONSAI VINE Grenache Shiraz Mourvèdre 60ml
CHEESE Lilyarra 'Aran' goat chevre with Pink Lady apple compote and spiced grissini <i>add 20.00</i>	NV NOSTALGIA TAWNY <i>add 19.50</i> 45ml
LANYAP Baked apple, quince crumble with salted toffee popcorn	
DESSERT Passionfruit soufflé with passionfruit sorbet and pouring cream or Soft-centred chocolate pudding with Dead Arm curd chocolate ice cream and d'Arry's aero	2024 THE NOBLE WINKLED Riesling 45ml or 2019 THE VINTAGE FORTIFIED Shiraz 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%

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
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