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d'Arry's Verandah  
Restaurant

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Seasonal Degustation  
Spring 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%

# SEASONAL DEGUSTATION SPRING 2025



MENU	OPTIONAL WINE PAIRING 5.7 Standard drinks   add 95.00
<b>CANAPÉS</b> d'Arry's bread with house churned truffle butter & Almond stuffed, crumbed and fried green Willunga olives with pickled onion mayonnaise	<b>NV POLLYANNA POLLY</b> Chardonnay Pinot Noir Pinot Meunier   120ml
<b>AMUSE BOUCHE</b> French onion soup with thyme crème and fried shallot	
<b>STURIA OSCIETRA CAVIAR OPTION</b> 3g spoon of Sturia Oscietra Caviar with potato crisps sour cream and fresh chives add 35.00	<b>CHAMPAGNE OPTION</b> add 30.00   100ml
<b>TUNA</b> Vitello tonnato and seared tuna with shaved parmesan, caperberries rocket and lemon salad	<b>2024 THE DRY DAM</b> Riesling   60ml
<b>LAMB</b> Parmesan panko crumbed lamb brain and lamb bresaola with truffle mash and quince chutney	<b>2022 THE FERAL FOX</b> Pinot Noir   60ml
	<b>2019 THE TWENTY EIGHT ROAD</b> Mourvèdre   60ml

<b>SORBET</b> Blackcurrant and beetroot sorbet with a splash of The Peppermint Paddock	
<b>DUCK</b> Seared duck breast and tea smoked duck leg water chestnut bao d'Arry's XO beans and Asian greens	<b>2020 THE STICKS &amp; STONES</b> Tempranillo Grenache Blend   60ml
<b>CHEESE OPTION</b> Lilyarra 'Aran' goat chevre with Pink Lady apple compote and spiced grissini add 20.00	<b>2020 THE BONSAI VINE</b> Grenache Shiraz Mourvèdre   60ml
<b>LANYAP</b> Baked apple, quince crumble with salted toffee popcorn	<b>NV NOSTALGIA TAWNY OPTION</b> add 19.50   45ml
<b>DESSERT</b> 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	<b>2024 THE NOBLE WINKLED</b> Riesling   45ml
<b>PETIT FOURS</b> An assortment of sweet bites	or
	<b>2019 THE VINTAGE FORTIFIED</b> Shiraz   45ml
	<b>COFFEE OR TEA OPTION</b> add 6.50

Please discuss any dietary restrictions with your waitstaff

<b>Head Chef</b> Peter Reschke	<b>Sous Chef</b> Scott Coombs	<b>Restaurant Manager</b> Jo Reschke	<b>Shift Supervisors</b> Danielle Staggs & Richard Purvis
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<b>Kitchen Team</b> Daniel Newcombe, Ella Fuhrmann, Harry Aparcana Matilda Turner, Paul Groves, Tom Bowden & Vince Trotta	<b>Restaurant Team</b> Emily McDonald, Isabel Jones Jai Boekhout, Kathy Simmons Maggie Roberts Melanie Taylor & Samantha Gaskin
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