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d'Arry's Verandah  
Restaurant

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Seasonal 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%

SEASONAL DEGUSTATION WINTER 2025



MENU

<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>AMUSE BOUCHE</b> French onion soup with thyme crème and fried shallot
<b>STURIA OSCIETRA CAVIAR OPTION</b> 3gm spoon of Sturia Oscietra Caviar with potato crisps sour cream and fresh chives <i>add 30.00</i>
<b>TUNA</b> Vitello tonnato and seared tuna with shaved parmesan, caperberries rocket and lemon salad
<b>LAMB</b> Parmesan panko crumbed lamb brain and lamb bresaola with truffle mash and quince chutney
<b>SORBET</b> Blackcurrant and beetroot sorbet with a splash of The Peppermint Paddock

OPTIONAL WINE PAIRING  
5.7 Standard drinks | add 90.00

<b>NV POLLYANNA POLLY</b> Chardonnay Pinot Noir Pinot Meunier   120ml
<b>CHAMPAGNE</b> <i>add 25.00</i>   100ml
<b>2024 THE DRY DAM</b> Riesling   60ml
<b>2018 THE DRY DAM</b> Riesling   60ml
<b>2022 THE FERAL FOX</b> Pinot Noir   60ml
<b>2019 THE TWENTY EIGHT ROAD</b> Mourvèdre   60ml

<b>DUCK</b> Seared duck breast and tea smoked duck leg water chestnut bao d'Arry's XO beans and Asian greens
<b>CHEESE</b> Lilyarra 'Aran' goat chevre with Pink Lady apple compote and spiced grissini <i>add 20.00</i>
<b>LANYAP</b> Baked apple, quince crumble with salted toffee popcorn
<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>PETIT FOURS</b> An assortment of sweet bites

<b>2020 THE STICKS &amp; STONES</b> Tempranillo Grenache Blend   60ml
<b>2020 THE BONSAI VINE</b> Grenache Shiraz Mourvèdre   60ml
<b>NV NOSTALGIA TAWNY</b> <i>add 19.50</i>   45ml
<b>2024 THE NOBLE WINKLED</b> Riesling   45ml  or <b>2019 THE VINTAGE FORTIFIED</b> Shiraz   45ml
<b>COFFEE OR TEA</b> <i>add 6.00</i>

Please discuss any dietary restrictions with your waitstaff.

<b>Head Chef</b> Peter Reschke	<b>Sous Chef</b> Scott Coombs <b>Pastry Chef</b> Adele Manly	<b>Restaurant Manager</b> Jo Reschke	<b>Shift Supervisors</b> Danielle Stagg, Lindsay Clifton Richard Purvis, Sarah Chilvers
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<b>Kitchen Team</b> Daniel Newcombe, Ella Fuhrmann Harry Aparcana, Matilda Turner, Ryan Wallis Thomas Dorre & Tom Bowden	<b>Restaurant Team</b> Isabel Jones, Jai Boekhout, Kathy Simmons Maggie Roberts, Nicci Rawlings & Samantha Gaskin
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