



*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



Seasonal Degustation Autumn 2025

135/per person

CANAPÉS

*d'Arry's bread with truffle butter
and
Almond stuffed, crumbed and fried green Willunga
olives with pickled onion mayonnaise*

STURIA OSCIETRA CAVIAR OPTION

*3gm spoon with potato crisps sour cream
and fresh chives
ADD 35.00*

AMUSE BOUCHE

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

N.Z. SALMON

*King salmon peanut miang kham
with fresh betel leaf, keta caviar
and candied lime dressing*

PROSERPINE PRAWNS

*Garlic, paprika prawn tails and chorizo
green olive paella cake
with saffron mayonesa*

SORBET

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

BEEF FILLET

*S.E. Australian beef fillet and potato, jamon
and cornichon croquet
with garlic spinach and green peppercorn sauce*

CHEESE OPTION

*Section 28 Mont Pricilla
with cranberry compote and spiced grissini
ADD 20.00*

LANYAP

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

DESSERT

*Passionfruit soufflé
with passionfruit sorbet and pouring cream
or
Soft centered chocolate pudding
with Dead Arm curd chocolate ice cream
and d'Arry's aero*

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*

2024 THE DRY DAM

Riesling 60ml

2024 THE SUN SURFER

Fiano 60ml

2018 THE DRY DAM

Riesling 60ml

2023 THE HERMIT CRAB

Viognier Marsanne 60ml

2018 THE LAUGHING MAGPIE

Shiraz Viognier 60ml

2019 THE DEAD ARM

Shiraz 60ml

NV NOSTALGIA TAWNY

*45ml
ADD 19.50*

2024 THE NOBLE WRINKLED

*Riesling 45ml
or*

2019 THE VINTAGE FORTIFIED

Shiraz 45ml

COFFEE OR TEA

ADD 6.00