



---

**d'Arry's Verandah  
Restaurant**

---

Signature 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.

# SIGNATURE DEGUSTATION WINTER 2025



MENU	OPTIONAL WINE PAIRING 5.7 Standard Drinks
<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> 3gm spoon of Sturia Oscietra Caviar with potato crisps sour cream and fresh chives <i>add 30.00</i>	<b>CHAMPAGNE</b> <i>add 25.00</i>   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>2018 THE DRY DAM</b> Riesling   60ml
<b>LOBSTER</b> Australian lobster medallion with Shark Bay blue swimmer crab Australian prawn tortellini and lobster bisque	<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>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
-----------------------------------	---	---	--

<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>2020 THE BONSAI VINE</b> Grenache Shiraz Mourvèdre   60ml
<b>CHEESE</b> Lilyarra 'Aran' goat chevre with Pink Lady apple compote and spiced grissini <i>add 20.00</i>	<b>NV NOSTALGIA TAWNY</b> <i>add 19.50</i>   45ml
<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>2024 THE NOBLE WINKLED</b> Riesling   45ml  or  <b>2019 THE VINTAGE FORTIFIED</b> Shiraz   45ml
<b>PETIT FOURS</b> An assortment of sweet bites	<b>COFFEE OR TEA</b> <i>add 6.00</i>

Sunday & public holidays 10% surcharge  
Credit card surcharge 1.5%

<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
---	--