



d'Arry's Verandah
Restaurant

Signature Degustation
Spring 2025

d'Arenberg acknowledge the traditional
custodians of the land on which we work and live, the Kaurna 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%

SIGNATURE DEGUSTATION SPRING 2025



MENU	OPTIONAL WINE PAIRING 5.7 Standard drinks add 95.00
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 3g spoon of Sturia Oscietra Caviar with potato crisps sour cream and fresh chives add 35.00	CHAMPAGNE OPTION add 30.00 100ml
TUNA Vitello tonnato and seared tuna with shaved parmesan, caperberries rocket and lemon salad	2024 THE DRY DAM Riesling 60ml
LOBSTER OPTION Australian lobster medallion with Shark Bay blue swimmer crab Australian prawn tortellini and lobster bisque add 30.00	2023 THE HERMIT CRAB Viognier Marsanne 60ml
	2021 THE LUCKY LIZARD Chardonnay 60ml

Please discuss any dietary restrictions with your waitstaff

Head Chef Peter Reschke	Sous Chef Scott Coombs	Restaurant Manager Jo Reschke	Shift Supervisors Danielle Staggs & Richard Purvis
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SORBET Blackcurrant and beetroot sorbet with a splash of The Peppermint Paddock	
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
CHEESE OPTION Lilyarra 'Aran' goat chevre with Pink Lady apple compote and spiced grissini add 20.00	2020 THE BONSAI VINE Grenache Shiraz Mourvèdre 60ml
LANYAP Baked apple, quince crumble with salted toffee popcorn	NV NOSTALGIA TAWNY OPTION add 19.50 45ml
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
PETIT FOURS An assortment of sweet bites	or 2019 THE VINTAGE FORTIFIED Shiraz 45ml
	COFFEE OR TEA OPTION add 6.50

Kitchen Team Daniel Newcombe, Ella Fuhrmann, Harry Aparcana Matilda Turner, Paul Groves, Tom Bowden & Vince Trotta	Restaurant Team Emily McDonald, Isabel Jones Jai Boekhout, Kathy Simmons Maggie Roberts Melanie Taylor & Samantha Gaskin
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