



We acknowledge the traditional custodians of the land
upon which d'Arenberg sits.
We recognise their continuing connection both culturally
and spiritually and pay our deepest respects
to Elders past, present and emerging.

-Kurna Yerta -
Ngarrindjerri - Ramindjeri – Peramangk – Ngaralta-Nganauruku
Jarildekald -.Pandnaindi

Plant Based Degustation Spring 2023

Menu

CANAPÉS

d’Arry’s bread
with almond
and native pepper leaf oleo

Garlic and lemon marinated green olives
and smoked almonds

AMUSE BOUCHE

Roasted carrot tamarind and coconut
soup with lime leaf cream

CORN

Sweetcorn and shallot mousse with
guacamole, corn custard, charred corn
spiced popcorn and maize wafer

DAIKON

Fried daikon cake
with cashew satay sauce
lightly pickled vegetable
and green mango salad

Wine Pairing

NV POLLYANNA POLLY

Chardonnay Pinot Noir
Pinot Meunier

2022 THE DRY DAM

Riesling

2015 THE DRY DAM

Riesling

2022 THE HERMIT CRAB

Viognier Marsanne

2022 STEPHANIE THE GNOME

Cinsault Sangiovese Sagrantino

SORBET

Guava and green apple sorbet
with a splash of The Broken Fishplate
Sauvignon Blanc

MUSHROOMS

Mixed ‘Choice Mushrooms’
with buckwheat porridge
porcini cream, parsley, celery tip
and pickled onion salad

CHEESE OPTION

d’Arry’s Vegan Vheddar
with McCarthy’s Orchard apple chips
cluster grapes and spiced chia bark

ADD 15.00

LANYAP

Caramelised apple
with Calvados caramel
and crème de citron

DESSERT

White chocolate and pistachio
dacquoise with roasted and candied
rhubarb and pistachio parfait

PETIT FOURS

An assortment of sweet bites

2020 D’ARRY’S ORIGINAL

Grenache Shiraz

2018 THE BONSAI VINE

Grenache Shriaz Mourvedre

NV RARE NOSTALGIA TAWNY

ADD 11.50

2020 CHATEAU AUDINET SAUTERNES

Sauvignon Semillon

COFFEE OR TEA

ADD 5.50

Head Chef
Peter Reschke

Sous Chefs
Scott Coombs

Restaurant Manager
Jo Reschke

Shift Supervisors
Danielle Stagg
Javiera Moreno
and Richard Purvis

Restaurant Team
Heloise Bouzat, Jakob Reschke, Vanessa Sanchez,
Kathy Simmons, Ana Pauli Sanchez and Jai Boekout

Kitchen Team
Adele Manly, Jerome Sletvold
Reece Jones, Ryan Wallis and Timothy Newcombe