



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

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**d'Arry's Verandah
Restaurant**
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Seasonal Degustation
Spring 2023

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Menu

CANAPÉS
d’Arry’s bread with truffle butter
and
Almond stuffed, crumbed and fried green
Willunga olives
with dill and caper aioli

STURIA OSCIETRA CAVIAR OPTION
3gm spoon with potato crisps
sour cream and fresh chives

ADD 25.00

AMUSE BOUCHE
Roasted carrot tamarind and coconut
soup with lime leaf cream

TROUT
N.Z. King salmon tataki
and Yarra Valley Keta Caviar
with cucumber, Tasmanian wasabi leaf
wakame salad and shishito ponzu

SCALLOP
Seared Abrolhos Island scallops and fried
nduja, with shaved celeriac, apple salad
oregano oil and lemon mascarpone

Wine Pairing

NV POLLYANNA POLLY
Chardonnay Pinot Noir
Pinot Meunier

**100ML POUR OF
FRENCH CHAMPAGNE**
ADD 20.00

2022 THE DRY DAM
Riesling
2023 THE SUN SURFER
Fiano

2022 THE MONEY SPIDER
Roussanne
2022 THE HERMIT CRAB
Viognier Marsanne

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

DUCK
Seared duck breast
and confit duck leg rillettes
with roast onion palmier, orange curd
beetroot, orange
and red vein sorrel salad

CHEESE OPTION
Lilyarra Fleurita Chevre
with oat cake rounds
and candied wild figs

ADD 15.00

LANYAP
Caramelised apple
with Calvados caramel
and crème de citron

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

PETIT FOUR
An assortment of sweet bites

2019 THE CUSTODIAN
Grenache

2019 THE DERELICT VINEYARD
Grenache

NV NOSTALGIA TAWNY
ADD 11.50

2020 CHATEAU AUDINET SAUTERNES
Sauvignon Semillon

or

2018 THE VINTAGE FORTIFIED
Shiraz

COFFEE OR TEA
ADD 5.50

Head Chef
Peter Reschke

Sous Chef
Scott Coombs

Restaurant Manager
Jo Reschke

Shift Supervisors
Danielle Stagg
Javiera Moreno
and Richard Purvis

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

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