



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.

-Kaurna Yerta -
Ngarrindjerri - Ramindjeri - Peramangk - Ngaralta
Nganauruku - Jarildekald - Pandnaindi

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**d'Arry's Verandah
Restaurant**
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Signature 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

LOBSTER

Lobster medallion
with blue swimmer crab, prawn tortellini
and lobster bisque

ADD 18.00

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

2023 THE WITCHES BERRY

Chardonnay

2020 THE LUCKY LIZARD

Chardonnay

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