



d'

—  
d'Arry's Verandah  
Restaurant

—  
Plant Based  
Degustation

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 Summer 2023-2024

---

## Menu

---

### CANAPÉS

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

Garlic and lemon marinated green olives  
and smoked almonds

---

### AMUSE BOUCHE

Salmorejo with picked garlic, basil and  
roast cherry tomato pintxos

---

### EGGPLANT

Roast eggplant, capsicum  
smoked tomato and basil timbale  
with fresh rocket, romesco  
and olive grissini

---

### ZUCCHINI

Fried zucchini flower and grilled peach  
with white bean whip,  
pinenut, raisin, mint spring onion salad  
and pomegranate dressing

---

---

## 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

---

### SWEET POTATO

Garam masala roast sweet potato  
And red onion with grilled greens  
Coconut curry, mint sauce  
And coconut rice balls

---

### CHEESE OPTION

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

ADD 15.00

---

### LANYAP

Fresh mango and mint  
with ginger coconut cream  
and coconut lace biscuit

---

### DESSERT

Cherry sorbet and jelly with fresh  
and soused cherries, brandy custard  
gingerbread and Chantilly cream

---

### PETIT FOURS

An assortment of sweet bites

---

#### *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, Jai Boekout  
Daria Buize and Max Purvis

#### *Kitchen Team*

Adele Manly, Reece Jones, Ryan Wallis, Lorenzo Nocella  
Claudia da Costa and Timothy Newcombe

---

### 2020 D'ARRY'S ORIGINAL

Grenache Shiraz

---

### 2018 THE BONSAI VINE

Grenache Shiraz Mourvedre

---

### NV RARE NOSTALGIA TAWNY

ADD 12.00

---

---

### CERISE ROYAL

Imperial Measures Cerise Liqueur  
with a splash of Pollyanna Polly

---

### COFFEE OR TEA

ADD 6.00

---