



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

d'

—
d'Arry's Verandah
Restaurant

—
Seasonal Degustation
Summer 2023/2024

Seasonal Degustation Summer 2023/2024

Menu

CANAPÉS

d'Arry's bread with truffle butter
and
Almond stuffed, crumbed and fried green
Willunga olives
with lemon verbena aioli

STURIA OSCIETRA CAVIAR OPTION

3gm spoon with potato crisps
sour cream and fresh chives

ADD 30.00

AMUSE BOUCHE

Salmorejo with picked garlic, basil and
roast cherry tomato pintxos

TUNA

Vitello tonnato and seared tuna with
shaved parmesan, caperberries
rocket and lemon salad

OCTOPUS

Chilled chargrilled S.A. octopus and
loukaniko with black taramasalata,
tzatziki, orange, fennel
Halkidiki olive and oregano salad

Wine Pairing

NV POLLYANNA POLLY

Chardonnay Pinot Noir
Pinot Meunier

100ML POUR OF FRENCH CHAMPAGNE

ADD 20.00

2018 THE MONEY SPIDER

Roussanne

2022 THE HERMIT CRAB

Viognier Marsanne

2022 STEPHANIE THE GNOME

Cinsault Sangiovese Sagrantino

2021 THE FERAL FOX

Pinot Noir

SORBET

White grape , pineapple
and lime leaf sorbet
with a splash of The Broken Fishplate
Sauvignon Blanc

KANGAROO

S.A. Paroo kangaroo tail
and water chestnut steamed bun
with seared saddle
garlic, Asian olive greens
and Davidson's plum jam

CHEESE OPTION

Tete de Moine
with oat cake rounds
and candied wild figs

ADD 18.00

LANYAP

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

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

PETITS FOURS

An assortment of sweet bites

2018 THE CONSCIOUS BIOSPHERE

Petit Sirah Aglianico

2019 THE STICKS & STONES

Tempranillo Grenache Blend

NV NOSTALGIA TAWNY

ADD 12.00

2023 THE NOBLE MUD PIE

Viognier

or

2018 THE VINTAGE FORTIFIED

Shiraz

COFFEE OR TEA

ADD 6.00

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