

eat.

SPICED CHICKPEAS | 6

(ve)(gf) available all day

ROASTED NUT & CRACKER MIX | 9

(ve)(gf) available all day

CORIOLE OLIVES | 8

(ve)(gf) available all day

TRIPLE COOKED HOUSE CUT CHIPS | 8

fermented chilli aioli (v)(gf)

COFFIN BAY OYSTERS | 4 ea.

apple cider emulsion, compressed apple (gf)

COFFIN BAY OYSTERS KILPATRICK (gfo) | 4 ea.

COS LETTUCE | 8

buttermilk, capers, preserved lemon, candied cashew (veo)(gf)

BANANA CAPSICUM | 17

falafel, soy labneh, burnt eschalot (ve)(gf)

SMOKED ROMESCO & PROSCUITTO ARANCINI (three) | 18

stracciatella, fresh herbs

BEEF TARTARE | 21

buttermilk, porcini, black garlic, lavosh (gfo)

PORK BELLY BURNT ENDS | 13

sticky bbq sauce (gf)

24 HOUR BRINED FRIED CHICKEN WINGS | 13

sriracha caramel, coriander, sesame

CHICKEN, BRIE & CRANBERRY JAFFLE | 10

WAGYU & CHORIZO BURGER | 21

bacon, cheddar, lettuce, smoked tomato relish, fermented chilli aioli, house cut chips

feel like sharing? turn over for our share boards...

boards to

share.

CHARCUTERIE BOARD | 35

selection of locally produced cheeses & smallgoods, charred sourdough, coriolo olives, assorted pickles, pate (serves two)

GRAZING BOARD | 35

house made dips, charred sourdough, fried chicken wings, smoked romesco & prosciutto arancini, pork belly burnt ends, coriolo olives (serves two)

VEGETARIAN BOARD | 35

house made dips, charred sourdough, roasted mushrooms, banana pepper, spiced nut mix, coriolo olives, assorted pickles (v) (serves two)

CHEESE BOARD | 27

onkaparinga creamery brie, onkaparinga creamery blue, aged manchego, muscatels, quince, whey celery, lavosh (serves two) (gfo)
available all day

(gf) gluten free (v) vegetarian (ve) vegan

Menu available Tuesday to Thursday 12pm - 2:30pm | 6pm - late
Fri 12pm - 2:30pm | 4pm - late • Saturday 4pm - late

VERANDAH
BAR & DINING