

starter	HOUSE MARINATED CORIOLE OLIVES (gf) (ve)	8	
	WARM SOURDOUGH vegemite butter, red gum smoked sea salt butter (gfo)	9	
	ASSORTED HOUSE PICKLES (gf)(ve)	10	
	PRAWN ROLL aioli, cucumber, salmon roe (two)	18	
oysters	<i>shucked by our chefs</i>		
	COFFIN BAY NATURAL OYSTERS (gf)	4	
	COFFIN BAY KILPATRICK OYSTERS (gf)	4.5	
	COFFIN BAY BLOODY MARY OYSTERS (gf)	4.5	
entree	SMOKED KINKAWOOKA MUSSELS ON TOAST pickled shallots, soft herbs (two)	18	
	BOSTON BAY PORK BELLY caramelised cabbage, apple, pork floss (gf)	17	
	BLACK ANGUS BEEF TARTARE fermented chilli, cured egg yolk, sourdough (gfo)	21	
	BEETROOT & SUMAC ARANCINI orange labneh (three)(veo)	17	
	BAKED TOFU ginger shallot dressing, fried onion (ve)	18	
mains	COORONG MULLOWAY mussels, rocket & spinach pesto, coal cream (gf)	34	
	CHICKEN BREAST cavolo nero, salted cashews, okra, jus (gf)	34	
	BOSTON BAY PORK CUTLET parsnip, swiss chard, witlof, jus (gf)	36	
	WOODWARD LAMB RUMP quinoa, caramelised onion, asparagus, hazelnut, jus (gf)	36	
	GNOCCHI adelaide hills foraged mushrooms, truffle, chive (v)	29	
	CONFIT CAULIFLOWER pumpkin, grains, aged apple cider reduction (gf) (ve)	28	
	from our chargrill		
	250G BLACK ANGUS BEEF MS2+ FILLET kipfler potatoes, agrodolce, hollandaise (gf)	45	
	450G ANGUS BEEF RIB EYE kipfler potatoes, agrodolce, hollandaise (gf)	49	
	> add Spencer Gulf King Prawns (two) to your dish + 14		
	from our stonegrill cooks before your eyes on our famous 400 degree stonegrill		
	SEAFOOD SELECTION rainbow trout, spencer gulf king prawns, squid, saltbush zhoug, triple cooked chips	42	
	250G BLACK ANGUS BEEF MS2+ FILLET bacon jam, jus, triple cooked chips	45	
	300G RIVERINE GRASS FED SIRLOIN bacon jam, jus, triple cooked chips	46	
	> add Spencer Gulf King Prawns (two) to your dish + 14		
	sides	TRIPLE COOKED HOUSE CUT CHIPS fermented aioli	8
		ROASTED BABY CARROTS harissa, soft herbs (gf)(ve)	10
WINTER MARKET VEGETABLES manchego, salsa verde (gf)(veo)		11	
WALDORF SALAD mandarin, candy walnuts, yoghurt, celery (gf)		11	
dessert	CHOCOLATE MOUSSE almond, pepitas, pedro ximenez, cultured yoghurt (ve)	14	
	BREAD & BUTTER PUDDING rhubarb, real custard	14	
	FAIRY BREAD hundreds & thousands, beurre noisette, crisp bread	14	
	MILK & HONEY white chocolate, honeycomb, dulce de leche (gf)	14	
	SA CHEESE PLATE onkaparinga creamy blue, onkaparinga triple cream brie, aged manchego,	2 cheeses 21	
	muscatels, whey celery, lavosh (gfo)	3 cheeses 27	

EAT LUNCH. \$25

PORK SCHNITZEL house cut chips, slaw, apple sauce

PUMPKIN RISOTTO roquette, pea, hazelnut, sage (gf)(ve)

CHICKEN WALDORF SALAD mandarin, candy walnuts, yoghurt, celery (gf)

WAGYU & CHORIZO BURGER bacon, cheddar, lettuce, tomato relish,
fermented chilli aioli, house cut chips

LUNCH SPECIAL \$32

main meal + glass of wine

*t&c's apply. main dish & wine to be selected off lunch menu only.
150ml pour of wine.

NV TOMICH WOODSIDE VINYARD SPARKLING adelaide hills

2019 KILIKANOON MORT'S BLOCK RIESLING clare valley

2020 JERICHO 'FUME' SAUVIGNON BLANC adelaide hills

2020 HAHNDORF HILL ROSE adelaide hills

2020 COULTER 'C3' PINOT NOIR adelaide hills

2019 TOM FOOLERY 'SON OF A GUN' CABERNET SHIRAZ barossa valley

(gf) gluten free (v) vegetarian (ve) vegan (o) option available

VERANDAH
BAR & DINING