

## FEED ME 85 PP

LET US TAKE CARE OF YOUR TABLE.

AS SELECTED BY OUR CHEFS

bread, two entrees, main course, dessert

## SCALLOPS/ OYSTERS

SMOKY BAY OYSTER | 4.9

natural (gf)

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kilpatrick, crispy bacon (gf)

SCALLOP | 6

wasabi aioli, wakame (gf)

## TO START/SHARE

HOUSE MARINATED OLIVES | 9

lemon thyme, garlic, chilli (gf) (ve)

WARMED CIABATTA | 9

black garlic butter, aged vinegar, olive oil (v)

FRIED SALT AND PEPPER WHITEBAIT | 11

black garlic aioli, smoked salt

HOUSE MADE DRY AGED DUCK PROSCIUTTO | 11

goats cheese, pickled onion, lavosh

## ENTREES

SMOKED PUMPKIN ARANCINI (3) | 19

rocket and sunflower seed pesto, parmesan crisp, black garlic aioli (veo)

BEETROOT CURED SALMON | 18

wasabi mascarpone, daikon, fried dill (gf)

HARISSA CHICKEN | 18

fig and coriander cous cous, pomegranate labneh

LAMB CROQUETTE (3) | 19

green pea puree, asparagus, peppered puff pastry

BULGOGI PORK BELLY | 21

kimchi slaw, gochuchang aioli, coriander (gf)

## MAINS

TWICE COOKED CAULIFLOWER | 30

red lentil dhal, mango lassi, pickled cucumber (ve) (gf)

SPENCER GULF PRAWN PAPPARDELLE | 38

spanish onion, chilli, squid ink beurre blanc

BARRAMUNDI | 37.5

smoked pumpkin puree, beetroot, leek, goats cheese (gf)

CHICKEN BREAST | 34

kipflers, prosciutto, asparagus, black garlic cream, (gf)

LAMB RACK | 49.5

mash potato, heirloom carrot, chimichurri, jus (gf)

## FROM OUR CHARGRILL

COOKED TO YOUR LIKING ON OUR OPEN FLAME GRILL & SERVED WITH FRIED CHAT POTATOES AND CHIMICHURRI

250GM SCOT ANGUS MB3 EYE FILLET (gfo) | 52

300GM KERWEE GOLD SIRLOIN (gfo) | 52

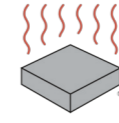
450GM RIBEYE (gfo) | 60

1.7KG KERWEE TOMAHAWK (gfo) | 140

## ADD

GIANT TIGER PRAWNS (2) TO ANY STEAK | 14

## ON OUR STONEGRILL



STONEGRILL DINING ALLOWS YOU TO ENJOY YOUR MEAL FRESHLY GRILLED TO YOUR TASTE. YOUR LAST BITE IS AS HOT AND JUICY AS YOUR FIRST. SERVED WITH A SWEET CORN RIB WITH MISO BUTTER

250GM SCOT ANGUS MB3 EYE FILLET (GF) | 52

300GM KERWEE GOLD SIRLOIN (GF) | 52

200GM KERWEE MB 6-7 WAGYU RUMP (GF) | 44

400GM KERWEE MB 6-7 WAGYU RUMP (GF) | 57

STONEGRILL SEAFOOD SELECTION (GF) | 49.5

tiger prawns, scallops, barramundi, squid, roasted garlic aioli (gf)

## ADD

GIANT TIGER PRAWNS (2) TO ANY STEAK | 14

## FROM OUR DRY AGER

PREMIUM CUTS HOUSED IN OUR TEMPERATURE CONTROLLED REFRIGERATOR TO AGE FOR A MINIMUM OF 30 DAYS.

550G RIB EYE | 75

1KG KERWEE TOMAHAWK | 130

## ADD

GIANT TIGER PRAWNS (2) TO ANY STEAK | 14

## STEAK SAUCES

FOREST MUSHROOM RAGOUT (gf) | 4

BACON & SHALLOT GLAZE (gf) | 4

RED WINE JUS (gf) | 4

BEARNAISE (gf) | 4

## SIDES

CHARRED BABY COS | 11

parmesan cheese, anchovy dressing, crisp prosciutto (gfo)

SALT & VINEGAR ONION RINGS | 10

aioli (v)

FRIES | 10

aioli, prosciutto salt

HEIRLOOM CARROTS | 10

honey, almond, goats cheese (gf) (v)

BROCCOLINI | 10

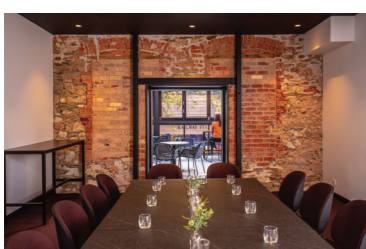
sesame, garlic (gf) (ve)

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

\*Friday and Saturday evenings a minimum of \$30 per person food spend is required per adult guest.

# VERANDAH

BAR & DINING



looking for private dining?

VERANDAH PRIVATE

can accommodate up to 30 guests



let us host your next event

check out our events pack