

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

KORMA ARANCINI (3) | 19

toasted coconut, mango gel, mint lassi (ve)

SMOKED OCEAN TROUT | 18

mandarin, rocket, aged balsamic, goats cheese (gf)

CHICKEN LIVER PATE | 18

charcoal lavosh, guava gel

LAMB CROQUETTE (3) | 19

green pea puree, asparagus, peppered puff pastry

PORK BELLY | 21

romesco, mango and coriander salsa, fried sweet potato (gfo)

MAINS

TWICE COOKED CAULIFLOWER | 30

red lentil dhal, coriander, coconut yoghurt (ve) (gf)

SPENCER GULF PRAWN PAPPARDELLE | 38

spanish onion, chilli, squid ink beurre blanc

ORA KING SALMON | 39.5

grain salad, parsley, pickled onion, pine nut pesto cream, lime (gf) (mr)

CHICKEN BREAST | 34

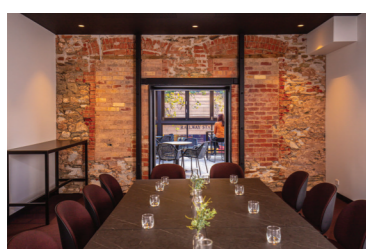
baby potato, nduja, parmesan crisp, asparagus, aioli (gf)

MARGRA LAMB RACK | 49.5

saltbush pesto, vegemite jus, potato dauphinoise, shallot (mr)

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

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

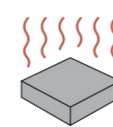
450GM RIBEYE (gfo) | 60

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, ora king salmon, 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.



V E R A N D A H

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