

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 | 5ea

natural (gf)

SMOKY BAY OYSTER | 5ea

kilpatrick, crispy bacon (gf)

1/2 SHELL ALBROHOS ISLAND SCALLOP | 7ea

laksa butter, pickled onion, coriander

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

mango gel, mint lassi, fried coconut (ve)

MURRAY COD CEVICHE | 19

fried tortilla, leche de tigre, aji amarillo

FRIED NORTHERN TERRITORY BARRAMUNDI WINGS | 20

sesame and soy emulsion, fried vermicelli noodle

ROASTED MARROW BONE | 19

lemon and parmesan gratin, coriander salsa, charred ciabatta

LAMB CROQUETTE (3) | 19

pea puree, peppered puff pastry, pickled asparagus

PORK BELLY | 21

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

MAINS

BRAISED RABBIT SPAGHETTI | 36

rich tomato and rabbit ragu, lemon pangrattato, jus

ATLANTIC SALMON | 39.5

potato and oregano rosti, bearnaise, asparagus, roe (gf) (mr)

CHICKEN BREAST | 34

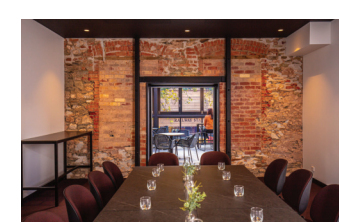
spiced pumpkin puree, fennel, sultana, rocket, coriander, chevre (gf)

MARGRA LAMB RACK | 49.5

sweet potato, brussel sprout, fig, cherry gastrique, coffee jus (mr)

SPICED LENTIL WELLINGTON | 32

mushroom glaze, baby carrots, pommes puree (ve)



looking for private dining?

VERANDAH PRIVATE

can accommodate up to 36 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 ICON ANGUS 4-5MB EYE FILLET (gfo) | 52

300GM KERWEE GOLD SIRLOIN (gfo) | 52

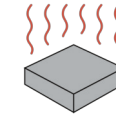
450GM RIBEYE (gfo) | 60

1.7KG KERWEE TOMAHAWK (gfo) | 150

ADD

SPENCER GULF KING 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 ICON ANGUS 4-5MB 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

spencer gulf king prawns, scallops, Atlantic salmon, squid, roasted garlic aioli
(gf)

ADD

SPENCER GULF KING 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)

FRIES | 10

aioli, prosciutto salt

HEIRLOOM CARROTS | 11

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

BROCCOLINI | 10

sesame, garlic (gfo) (ve)

SALT & VINEGAR ONION RINGS | 10

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

(o) option available (mr) medium rare

VERANDAH
BAR & DINING

*Friday, Saturday & event days a minimum of \$30 per
person food spend is required per adult guest.

1% + GST surcharge applies on all eftpos transactions



V E R A N D A H

BAR & DINING