

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 | 5.5ea
natural (gf)
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kilpatrick, crispy bacon (gf)
- ABROLHOS ISLAND SCALLOP | 7.5ea
ponzu butter, jalapeno, pickled onion (gf)

TO START/SHARE

- HOUSE MADE BUTTERMILK SOURDOUGH | 9
vegemite butter, smoked salt (v)
- SALUMI | POA
daily selection of cured meat
- HOUSE MARINATED OLIVES | 9
lemon thyme, garlic, chilli (gf) (ve)
- FRIED WHITEBAIT | 11
smoked salt, aioli

ENTREES

- GOATS CHEESE STUFFED ZUCCHINI FLOWER | 18
bush tomato kasoundi, river mint, chive oil (v)
- SWEET PEA AND MINT ARANCINI (3) | 19
spinach puree, coconut, whipped buratta (ve)
- WAGYU BEEF TARTARE | 19
house focaccia, cured egg yolk
- KANGAROO TATAKI | 19
saltbush crisp, quandong gel, pickled karkalla, micro coriander (gf)
- LAMB CROQUETTE (3) | 19
pea puree, peppered puff pastry, pickled asparagus
- PORK BELLY | 22
pumpkin gazpacho, puffed corn, pico de gallo (gfo)

MAINS

- CAVOLO NERO AND AJO BLANCO LASAGNE | 34
pepita crumb, parmesan (veo)
- CHORIZO & PRESERVED LEMON GNOCCHI | 34
toasted green peas, fresh parsley, burnt butter
- WHOLE BABY BARRAMUNDI | 49.5
soy, ginger, spring onion, chilli, coriander, lime (gfo)
- CHICKEN BREAST | 36
carrot 3 ways – puree, pesto, roasted, chicken jus, goat cheese (gfo)
- LAMB LOIN | 49.5
blackberry, parsnip puree, roasted shallot, fried leek, jus (gfo)

FROM OUR CHARGRILL

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

250GM O’CONNOR ANGUS EYE FILLET MBS 3+ (gfo) | 54

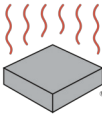
300GM ICON WAGYU SCOTCH FILLET MB3+ (gfo) | 56

300GM KERWEE GOLD ANGUS SIRLOIN (gfo) | 56

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 O’CONNOR ANGUS EYE FILLET MBS 3+ (gf) | 54

300GM KERWEE GOLD ANGUS SIRLOIN (gf) | 56

200GM KERWEE MB 6-7 WAGYU RUMP (gf) | 45

400GM KERWEE MB 6-7 WAGYU RUMP (gf) | 58

SEAFOOD SELECTION (gf) | 52
spencer gulf king prawns, scallops, atlantic salmon, squid, roasted garlic aioli (gf)

GAME SELECTION | 49.5
duck & gin sausage, crocodile, lamb loin, kangaroo strip (gf)

STONEGRILL ADDITIONS

SPENCER GULF KING PRAWNS (2) | 14

CROCODILE (80g) | 12

LAMB LOIN (80g) | 12

KANGAROO STRIP (80g) | 12

DUCK & GIN SAUSAGE | 13

STEAK SAUCES

FOREST MUSHROOM RAGOUT (gf) | 4
BACON & SHALLOT GLAZE (gf) | 4
RED WINE JUS (gf) | 4
BEARNAISE (gf) | 4

SIDES

FRIES | 12
aioli, prosciutto salt
SALT & VINEGAR ONION RINGS | 12
(v)
CHARRED BABY COS | 11
parmesan cheese, anchovy dressing, crisp prosciutto (gfo)
HEIRLOOM CARROTS | 11
honey, almond, goats cheese (gfo) (v)
BROCCOLINI | 11
sesame, garlic (gfo) (ve)

VERANDAH
BAR & DINING



looking for private dining?
VERANDAH PRIVATE
can accommodate up to 36 guests



let us host your next event
check out our events pack

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

*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





VERANDAH

BAR & DINING