

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 WARMED CIABATTA | 9

black garlic butter, EVOO (v)

SALUMI | POA

daily selection of cured meat

HOUSE MARINATED OLIVES | 9

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

FRIED SALT & PEPPER WHITEBAIT | 11

smoked salt, aioli

ENTREES

PUMPKIN AND PINENUT ARANCINI (3) | 20

beetroot aioli, fried leek, parmesan crisp (veo)

SALMON AND JALAPENO TARTARE | 22

mango gel, sesame crisp, micros

LAMB CROQUETTE (3) | 21

pea puree, peppered puff pastry, pickled asparagus

CHAR SIU PORK BELLY | 22

snow pea tendrils, coriander and lime salsa

PIRI PIRI CHICKEN | 20

spiced cous cous, preserved lemon dressing

MAINS

SUMAC ROASTED PUMPKIN | 30

beetroot hummus, preserved lemon, pearl cous cous, dried chickpeas (ve)

PORK CUTLET | 34

roasted sweet potato, dukkah, beans, pomegranate glaze

BARRAMUNDI | 49.5

rice noodle, bean shoots, mango, fresh herbs, chilli caramel

CHICKEN BREAST | 37

herbed quinoa, pepperonata, asparagus, black garlic butter

LAMB RUMP | 49.5

fetta, rocket, mint, radish, green peas, jus

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.

FROM OUR CHARGRILL

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

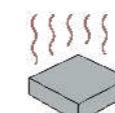
250GM ICON WAGYU EYE FILLET MBS 4+ (gf) | 54

300GM ICON WAGYU SCOTCH FILLET MBS 3+ (gf) | 57

300GM STOCKYARD GOLD ANGUS SIRLOIN (gf) | 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 ICON WAGYU EYE FILLET MBS 4+ (gf) | 54

300GM STOCKYARD GOLD ANGUS SIRLOIN (gf) | 56

200GM STOCKYARD MB 6-7 WAGYU RUMP (gf) | 46

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

SEAFOOD SELECTION (gf) | 53

spencer gulf king prawns, scallops, coho 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

ONION RINGS | 12

sea salt & vinegar (v)

CHARRED BABY COS | 12

parmesan cheese, anchovy dressing, crisp prosciutto (gfo)

HEIRLOOM CARROTS | 12

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

BROCCOLINI | 12

sesame, garlic (gfo) (ve)



T&Cs apply to Feed Me Menu

1.1% surcharge applies on all card transactions



V E R A N D A H
BAR & DINING