

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

FROM OUR CHARGRILL

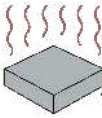
COOKED TO YOUR LIKING ON OUR OPEN FLAME GRILL & SERVED WITH
FRIED CHAT POTATOES AND CHIMICHURRI

- 250GM ICON WAGYU EYE FILLET MBS 4+ (gfo) | 54
- 300GM ICON WAGYU SCOTCH FILLET MBS 3+ (gfo) | 57
- 300GM STOCKYARD 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 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)

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.

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