

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) (a)

SMOKY BAY OYSTER | 6ea

kilpatrick, crispy bacon (gf) (a)

ABROLHOS ISLAND SCALLOP | 8ea

choo chee, coriander (gf) (a)

TO START/SHARE

SOURDOUGH | 11

black garlic butter, EVOO (v)

SALUMI | POA

daily selection of cured meat, pickled onion

HOUSE MARINATED OLIVES | 10

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

FRIED SALT & PEPPER WHITEBAIT | 13

smoked salt, aioli (a)

ENTREES

ROASTED CAPSICUM ARANCINI (3) | 20

romesco, hazelnut, fetta (veo)

WAKAMI CURED ATLANTIC SALMON | 25

pink pepper cream, pickled onion, sesame, chive oil, caviar (gf) (a)

LAMB CROQUETTE (3) | 22

pea puree, peppered puff pastry, pickled asparagus

SMOKED PORK BELLY | 23

coconut laksa dressing, bean shoots, fresh herbs (gfo)

DUCK LIVER PATE | 23

toasted brioche, raspberry gastrique, pickles

MAINS

ROASTED WITLOF | 30

almond gazpacho, caramelised grapes, dukkah (ve) (gf)

SA MUSSEL LINGUINE | 39

gochujang, cherry tomato, spring onion, sesame pangrattato, mascarpone (a)

SEARED SEA BASS | 46

smoked pumpkin puree, asparagus, pickled fennel, dill, beetroot gel (gf) (a)

PORK CUTLET | 37

king oyster mushroom, five spice polenta, cherry jus, fried enoki

CHICKEN BREAST | 38

pea soubise, crispy chat potato, snow pea tendrils, mint, fried shallot (gfo)

LAMB RUMP | 49.5

goats cheese, rocket, mint, radish, green peas, jus

VERANDAH STEAKS

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) | 55

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

300GM STOCKYARD GOLD ANGUS SIRLOIN (gfo) | 57

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) | 55

300GM STOCKYARD GOLD ANGUS SIRLOIN (gf) | 57

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

400GM STOCKYARD MB 6-7 WAGYU RUMP (gf) | 59

SEAFOOD SELECTION | 55

spencer gulf king prawns, scallops, coho salmon, squid, roasted garlic aioli (gf) (a)(i)

AUSSIE FARE SELECTION | 49.5

kangaroo strip, crocodile, lamb loin, duck & gin sausage (gf)

STONEGRILL ADDITIONS

SPENCER GULF KING PRAWNS (a) (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 (v)

ONION RINGS | 15

sea salt & vinegar (ve)

CHARRED BABY COS | 15

parmesan cheese, anchovy dressing, crisp prosciutto (gfo) (i)

HEIRLOOM CARROTS | 15

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

BROCCOLINI | 15

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

(a) Australian seafood (i) international seafood

*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 transaction





V E R A N D A H

BAR & DINING