

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)
- SMOKY BAY OYSTER | 5.5ea  
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

- MUSHROOM ARANCINI (3) | 20  
black garlic aioli, fried enoki (ve)
- WAGYU BEEF TARTARE |20  
house focaccia, cured egg yolk
- KANGAROO CARPACCIO | 19  
pickled chilli, sriracha aioli, rocket, pancetta xo (gf)
- LAMB CROQUETTE (3) | 21  
pea puree, peppered puff pastry, pickled asparagus
- STICKY SOUTHERN PORK BELLY | 22  
mango salsa, charred celery, blue cheese sauce (gfo)
- SZECHUAN SOFT SHELL CRAB | 22  
snow pea tendril, fresh herbs, nuoc cham

MAINS

- SUMAC ROASTED PUMPKIN | 30  
beetroot hummus, preserved lemon, pearl cous cous, dried chickpeas (ve)
- LINGUINE PANCETTA | 34  
broccolini, lemon, spinach velouté, truffle butter
- COHO SALMON | 49.5  
bok choy slaw, edamame beans, wakame, sesame emulsion (gf)
- CHICKEN BREAST | 37  
preserved lemon, lentils, asparagus, bearnaise, crisp prosciutto (gf)
- LAMB LOIN | 49.5  
cauliflower, king oyster mushroom, marrow butter,  
apple cider gastrique (gf)

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

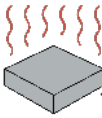
300GM ICON WAGYU SCOTCH FILLET MB3+ (gfo) | 57

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) | 46

400GM KERWEE 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 eftpos transactions





V E R A N D A H

BAR & DINING