

## 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 | 5ea

natural (gf)

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kilpatrick, crispy bacon (gf)

1/2 SHELL ALBROHOS ISLAND SCALLOP | 7ea

laksa butter, pickled onion, coriander

## TO START/SHARE

HOUSE MARINATED OLIVES | 9

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

WARMED CIABATTA | 9

black garlic butter, aged vinegar, olive oil (v)

FRIED SALT AND PEPPER WHITEBAIT | 11

black garlic aioli, smoked salt

PORK RILLETTE | 11

warmed sourdough, pickled onion, apple gel

## ENTREES

KORMA ARANCINI (3) | 19

mango gel, mint lassi, fried coconut (ve)

MURRAY COD CEVICHE | 19

fried tortilla, leche de tigre, aji amarillo

FRIED NORTHERN TERRITORY BARRAMUNDI WINGS | 20

sesame and soy emulsion, fried vermicelli noodle

ROASTED MARROW BONE | 19

lemon and parmesan gratin, coriander salsa, charred ciabatta

LAMB CROQUETTE (3) | 19

pea puree, peppered puff pastry, pickled asparagus

PORK BELLY | 21

romesco, mango and coriander salsa, fried sweet potato (gfo)

## MAINS

BRAISED RABBIT SPAGHETTI | 36

rich tomato and rabbit ragu, lemon pangrattato, jus

ATLANTIC SALMON | 39.5

potato and oregano rosti, bearnaise, asparagus, roe (gf) (mr)

CHICKEN BREAST | 35

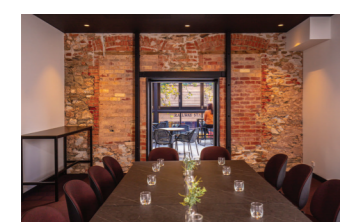
spiced pumpkin puree, fennel, sultana, rocket, coriander, chevre (gf)

MARGRA LAMB RACK | 49.5

sweet potato, brussel sprout, fig, cherry gastrique, coffee jus (mr)

SPICED LENTIL WELLINGTON | 33

mushroom glaze, baby carrots, pommes puree (ve)



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



let us host your next event  
check out our events pack



## FROM OUR CHARGRILL

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

250GM ICON ANGUS 4-5MB EYE FILLET (gfo) | 53

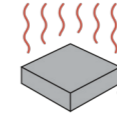
300GM ICON WAGYU SCOTCH FILLET MB3+ (gfo) | 55

300GM KERWEE GOLD SIRLOIN (gfo) | 55

## 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 ANGUS 4-5MB EYE FILLET (gf) | 53

300GM KERWEE GOLD SIRLOIN (gfo) | 55

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

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

STONEGRILL SEAFOOD SELECTION (gf) | 49.5

spencer gulf king prawns, scallops, Atlantic salmon, squid, roasted garlic aioli  
(gf)

## ADD

SPENCER GULF KING PRAWNS (2) TO ANY STEAK | 14

## STEAK SAUCES

FOREST MUSHROOM RAGOUT (gf) | 4

BACON & SHALLOT GLAZE (gf) | 4

RED WINE JUS (gf) | 4

BEARNAISE (gf) | 4

## SIDES

CHARRED BABY COS | 11

parmesan cheese, anchovy dressing, crisp prosciutto (gfo)

FRIES | 11

aioli, prosciutto salt

HEIRLOOM CARROTS | 11

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

BROCCOLINI | 11

sesame, garlic (gfo) (ve)

SALT & VINEGAR ONION RINGS | 11

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

VERANDAH  
BAR & DINING

\*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



V E R A N D A H

BAR & DINING