

## FEED ME 79 PP

LET US TAKE CARE OF YOUR TABLE.  
AS SELECTED BY OUR CHEFS  
bread, two entrees, main course, dessert

## TO START/SHARE

HOUSE MARINATED OLIVES | 8  
chilli, rosemary & garlic (gf)  
WARMED SOURDOUGH | 9  
olive oil, aged vinegar, black garlic butter  
CHARCOAL HOMMUS | 10  
smoked salt, pistachio, lavosh

## SCALLOPS/ OYSTERS

SMOKY BAY OYSTER | 4.5  
natural (gf)  
SMOKY BAY OYSTER | 4.9  
kilpatrick, crispy bacon (gf)  
SCALLOP | 5.5  
bacon & dill crumb parmesan, bearnaise

## ENTREES

LA CASA DEL FORMAGGIO MOZZARELLA | 18.5  
pistachio dukkah, honey, cucumber ribbons, garlic croutons (v)  
ROASTED CAPSICUM & ALMOND ARANCINI (3) | 19  
charcoal hommus, goats cheese, beetroot lavosh, fried leek (veo)  
PERI PERI PRAWNS (3) | 24  
chimichurri, charred lime (gf)  
SOFT SHELL CRAB | 21  
star anise caramel, paw paw, coriander  
LAMB CROQUETTE (3) | 19  
green pea puree, asparagus, peppered puff pastry  
PORK BELLY | 21  
smoked corn puree, teriyaki glaze, rice noodles (gf)

## MAINS

MISO ROASTED PUMPKIN | 29  
wild rice, pomegranate ponzu, fried wakame (ve) (gf)  
BLUE SWIMMER CRAB PAPPARDELLE | 33  
chilli, green peas, heirloom tomato, bacon crumb, prawn oil  
ORA KING SALMON | 39  
potato dauphinoise, asparagus, spinach puree, olive aioli, (mr) (gf)  
PORK FILLET | 36  
king oyster mushroom, polenta dumplings, blackberry jus (m)  
CHICKEN BREAST | 34  
cous cous, harissa, chevre, fig gel, fried kataifi pastry

## FROM OUR CHARGRILL

COOKED TO YOUR LIKING ON OUR OPEN FLAME GRILL & SERVED WITH  
DUCK FAT POTATOES AND CHIMICHURR

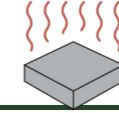
250GM SCOT ANGUS MB3 EYE FILLET | 49.5

300GM KERWEE GOLD SIRLOIN | 52

450GM RIBEYE | 58

1.7KG KERWEE TOMAHAWK | 140

## 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 SCOT ANGUS MB3 EYE FILLET | 52

300GM KERWEE GOLD SIRLOIN (GF) | 52

200GM KERWEE MB 6-7 WAGYU RUMP (GF) | 44

400GM KERWEE MB 6-7 WAGYU RUMP (GF) | 57

STONEGRILL SEAFOOD SELECTION (GF) | 49.5  
tiger prawns, scallops, Ora king salmon, squid, roasted garlic aioli (gf)

## FROM OUR DRY AGER

PREMIUM CUTS HOUSED IN OUR TEMPERATURE CONTROLLED  
REFRIGERATOR TO AGE FOR A MINIMUM OF 30 DAYS.

900G RIB EYE | 95

1KG KERWEE TOMAHAWK | 130

## ADD

GIANT TIGER PRAWNS (2) TO ANY STEAK | 14

## STEAK SAUCES

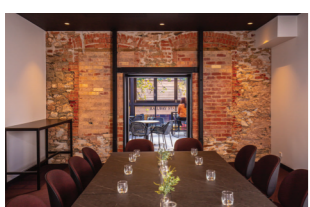
FOREST MUSHROOM RAGOUT | 3  
BACON & SHALLOT GLAZE | 3  
RED WINE JUS | 3  
BEARNAISE | 3

## SIDES

CHARRED BABY COS | 11  
parmesan cheese, anchovy dressing, crisp prosciutto  
SALT & VINEGAR ONION RINGS | 10  
aioli  
FRIES | 10  
aioli, prosciutto salt  
HEIRLOOM CARROTS | 10  
honey, almond, goats cheese (gf)  
BROCCOLINI | 10  
sesame, garlic (gf)

# VERANDAH

BAR & DINING



looking for private dining?

VERANDAH PRIVATE  
can accommodate up to 30 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 (m) medium