

## 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 ABROLHOS 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

WAGYU BEEF TARTARE | 13

house focaccia, parmesan crisp

## ENTREES

ZUCCHINI FLOWER | 17

goats cheese stuffed, bush tomato kasoundi, river mint, chive oil (v)

KORMA ARANCINI (3) | 19

mango gel, mint lassi, fried coconut (ve)

SALMON CEVICHE | 19

fried tortilla, leche de tigre, aji amarillo

GOOLWA COCKLES | 19

chilli, garlic, white wine, preserved lemon, 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

CHORIZO & PRESERVED LEMON GNOCCHI | 34

toasted green peas, fresh parsley, burnt butter

KINGFISH WING | 39.5

goolwa cockles, nduja broth, saffron rouille, bok choy

CHICKEN BREAST | 36

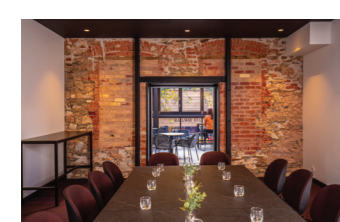
spiced pumpkin puree, fennel, sultana, rocket, coriander, chevre (gf)

LAMB RUMP | 49.5

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

BRAISED CABBAGE | 33

white bean puree, green beans, fried shallots, mushroom jus (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 WAGYU 4-5MB EYE FILLET (gfo) | 53

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

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 ICON WAGYU 4-5MB EYE FILLET (gf) | 53

300GM KERWEE GOLD ANGUS SIRLOIN (gf) | 56

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 | 12

(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