



SALADS

- Greek** (GF/VG*) 17
Mixed Leaves, Tomato, Cucumber, Olives, Spanish Onion, Feta, Lemon Dressing
- Classic Caesar** 18
Baby Gem, Bacon, Parmesan, Croutons, Egg, Caesar Dressing
- Cauliflower Bowl** (GF/VG*) 19
Spiced Cauliflower, Labneh, Baby Kale, Black Lentils, Beans, Radish, Activated Cashews, Golden Beetroot, Lemon Dressing
- Vietnamese Prawn** (GF) 21
Rice Noodles, Mixed Leaves, Cherry Tomato, Cucumber, Carrot, Bean Sprouts, Shallots, Pea Shoots, Peanuts, Asian Herbs, Nam Jim Dressing

SALAD ADD ON

- Avocado +3 Grilled Haloumi +4*
- Grilled Chicken Breast +5*

MAINS

- Herb Crusted Chicken Schnitzel** 20
Slaw, Lemon, Gravy, Fries
- Classic Chicken Parm** 23
Chicken Schnitzel, Smoked Ham, Cheese, Napoletana Sauce, Slaw, Fries
- Beer Battered Cone Bay Barramundi** 21
Mixed Leaf Salad, Tartare, Lemon, Fries
- Gnocchi 'Prima Vera'** 22
Housemade Potato Gnocchi, New Seasons Asparagus, Peas, Broad Beans, Broccoli, Pesto, Salted Ricotta
Add Chicken +5
Add Prawns +7
- Pan Roasted Tasmanian Salmon** (GF) 26
Almond Tarator, Shaved Zucchini, Fennel, Quinoa, Basil Oil, Lemon
- Raw Tuna Spaghetti** (DF) 28
Yellowfin Tuna, Cherry Tomato, Olives, Chilli, Garlic, Anchovy, Pine Nuts, Rocket, Breadcrumbs

PUBLIC FOOD MENU

12 PM - 9PM Monday to Friday

BURGERS & SANDWICHES

All served with fries

- Cheeseburger** 18
House-made Angus Beef Pattie, Pickle, Onion, Cheese, Relish, Mustard, Aioli
 - Angus Beef Burger** 21
House-made Angus Beef Pattie, Bacon, Lettuce, Tomato, Onion, Cheese, Beetroot, Special Sauce
 - Plant Based BBQ Cheeseburger** (VG/DF) 20
Alternative Meat Pattie, Pickles, Onion, Vegan Cheese, Hickory BBQ Sauce, Mustard, Vegan Aioli, Vegan Bun
 - Southern Fried Chicken Burger** 19
Southern Fried Chicken, Slaw, Pickles, Swiss Cheese, Frank's Hot Sauce
 - Steak Sandwich** 20
Tender Sirloin Steak, Tomato, Beetroot, Rocket, Caramelised Onion, Swiss Cheese, Aioli on Sourdough Bread
- Gluten Free Buns Available +3

STEAKS

Served with Creamy Mash, Seasonal Greens & Your Choice of Sauce

- 220g 'Pinnacle' Grass Fed Rump MB2+ (GF) 27
 - 250g Grain Fed Southern Prime Sirloin (GF) 32
- Sauces:
Green Peppercorn & Brandy (GF)
Creamy Field Mushroom (GF)
Chimmi Churri (GF/DF)

PIZZA

- Margherita** 18
Fior Di Latte, Fresh Tomato, Basil
- Hawaii Five-O** 20
Double Smoked Ham, Caramelised Pineapple, Mozzarella, Rosemary
- Zucco** 20
Pumpkin, Zucchini, Artichoke, Feta, Mushroom, Pesto
- Pollo Diavola** 21
Chicken Breast, Salami, Olive, Capsicum, Onion, Oregano, Jalapeno
- Cappricciosa** 21
Ham, Mushroom, Artichoke, Olive, Mozzarella, Basil
- Pepperoni** 22
Pepperoni, Mushroom, Oregano, Mozzarella, Parmesan
- Prosciutto** 22
Fresh Tomato, Fior Di Latte, Prosciutto, Parmesan, Rocket
- Gamberi** 23
Prawn, Ricotta, Chilli, Mozzarella, Cherry Tomato, Rocket, Lemon

Gluten Free Bases Available +3

2-4-1 PIZZAS AVAILABLE
EVERY WEDNESDAY FROM 5PM

FOR MORE COVID SAFE EVENT
INFORMATION,

PLEASE VISIT
WWW.VERANDAH.COM.AU
OR CALL THE VENUE ON
02 92395888

SHARE

- House Marinated Mixed Olives** (GF/DF) 10
 - Housemade Arancini 6pcs** 14
Roasted Pumpkin, Pea & Mozzarella, Parmesan, Pesto, Lemon
 - Fried Cajun Squid** (DF/GF) 16
Aioli, Lime
 - 1/2kg Buffalo Wings** (GF) 16
Blue Cheese Dressing, Celery
- TACOS** (3pcs)

Iceberg, Capsicum Salsa, Chipotle Mayo, Lime

 - Grilled Barramundi (DF) 18
 - Southern Fried Chicken 18
 - Grilled Cajun Prawn (DF) 21
- Dips & Flatbread** 15
Hummus, Smoky Baba Ghanoush, Labna, Chargrilled Flat Bread
 - Butchers Board** (GF*) 35
Cheddar, Chorizo, Pork & Fennel Salami, Prosciutto, Hummus, Pickled Chillies, Olives, Piquillo Relish, Eggplant Chutney, Chargrilled Flat Bread

SIDES

- Fries** Rosemary Salt, Aioli (V/GF) 9
- Potato Wedges** (V) 12
Sour Cream & Sweet Chilli
- Seasonal Greens** (V/GF) 10
Toasted Almond Butter
- Creamy Mashed Potato** (V/GF) 10

DISCLAIMER: Please note that management reserves the right to ask you to leave if you are showing signs of flu-like symptoms, which will influence the health and safety of our other patrons.

FOR HYGIENE
PURPOSES, THIS
IS A SINGLE USE
MENU



VERANDAH



FOOD 

PUBLIC BAR DRINKS MENU



SPARKLING

	GLS	BTL
Zilzie BTW Brut WA	8.5	/ 40
Varichon Blanc de Blanc Burgundy, FRA	10	/ 45
Villa Sandi 'Il Fresco' Prosecco Veneto, ITA	12.5	/ 60
NV Veuve Cliquot Reims, FRA	135	



WHITE

	REG	LRG	BTL
Zilzie BTW Pinot Grigio Orange, NSW	8.5	/ 14	/ 40
Zilzie Selection 23 Sauv Blanc Murray Darling, NSW	10	/ 17	/ 47
Punt Road Pinot Gris Yarra Valley, VIC	11.5	/ 18.5	/ 55
Vidal Sauvignon Blanc Marlborough, NZ	12	/ 20	/ 60
Clare Wine Watervale Riesling Clare Valley, SA	12	/ 20	/ 58
Howard Park Chardonnay Margaret River, WA	13.5	/ 22	/ 65

ROSÉ

	REG	LRG	BTL
Zilzie BTW Rosé Orange, NSW	9	/ 15	/ 42
Saint Rosé Provence, FRA	10.5	/ 18	/ 50
Saint Sparkling Rosé Provence, FRA	65		



RED

	REG	LRG	BTL
Zilzie BTW Cabernet Merlot Orange, NSW	8.5	/ 14	/ 40
Geoff Merrill Pimpala Road Shiraz McLaren Vale, SA	10	/ 17	/ 47
Radio Boka Tempranillo Penedes, SPA	10	/ 17	/ 47
Lodez Pinot Noir Languedoc, FRA	12	/ 20	/ 58
Teusner The Family Shiraz Barossa Valley, SA	12.5	/ 21	/ 60
Howard Park Cab Sauvignon Margaret River, WA	13.5	/ 22	/ 65

Reserve Wine List Available on Request



COCKTAILS

Aperol Spritz 12 Aperol • Prosecco • Soda • Orange
Caprioska 17 Smirnoff Vodka • Lime • Sugar
Cosmopolitan 17 Smirnoff Vodka • Cointreau • Lime • Cranberry
Tommy's Margarita 17 Espolon Tequila • Lime • Agave
Espresso Martini 18 Ketel One Vodka • Kahlua • Espresso
Negroni 19 Tanqueray Gin • Campari • Cinzano Vermouth

WHAT'S ON @ PUBLIC

HAPPY HOURS
3-5PM EVERYDAY

\$8 PINTS
\$6 HOUSE WINES

\$6 TINNIE
WEDNESDAYS

\$15 COCKTAILS
SATURDAYS

YOUR SAFETY IS OUR PRIORITY

- Sanitiser Sheriffs On Duty
- Rigorously Cleaning High Touch Point Areas
- Removal Of Communal Items
- Additional Food Safety Measures
- Increased Distance

To view our full COVID-19 Safe House Policy, please visit our website at www.verandah.com.au

FREE WIFI
WIFI - VERANDAH
P/W - verandah

GET SOCIAL!

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