

SHARE

- House Marinated Mixed Olives (V, CF) 10
- Black Bean, Sweet Potato & Quinoa Falafel (V, GF) 15
Harissa & Sesame Coyo, Lemon
- Mushroom Arancini 6pcs (V) 18
Field Mushrooms, Pine Nuts, Truffle Mayo, Parmesan
- Fried Squid (GF, DF) 19
Garlic, Parsley, Black Pepper, Chipotle Aioli, Lemon
- Louisiana BBQ Wings (GF) 21
Buttermilk Ranch
- Dips & Flatbread (V) *CF 22
Hummus, Muhammara, Spiced Beetroot, Chargrilled Flat Bread
- Butchers Board *CF 42
Cheddar, Chorizo, Prosciutto, Pork & Fennel Salami, Hummus, Pickled Chillies, Olives, Piquillo Relish, Eggplant Chutney, Flatbread

Gluten Free Crackers +4,
Gluten Free Flatbread +6

SALADS

- Poke Bowl (V, DF) *CF 22
Mixed Leaf, Brown Rice, Wakame, Pickled Carrot, Cucumber, Cabbage, Edamame, Pickled Ginger, White Miso Dressing
- Moroccan (V, CF) 23
Shaved Cabbage, Spiced Cauliflower, Green Beans, Cherry Tomato, Chickpeas, Cucumber, Herbs, Pomegranate, Activated Almonds, Zaatar Dressing
- Roast Pumpkin (V, CF) 23
Roast Pumpkin, Hummus, Baby Kale, Pepitas, Broccolini, Quinoa, Beetroot Kraut, Legumes, Lemon Dressing

Raw Salmon +7, Slow Roasted Lamb +7, Grilled Chicken +7, Grilled Prawn +7, Black Bean Falafel +6, Silken Tofu +4, Avo +5, Grilled Haloumi +5,

FOOD MENU

Public

AT VERANDAH



SOUP OF THE WEEK

Please ask our friendly staff about our weekly rotating soup, served with warm baguette

MAINS

- Nasi Goreng (V, DF) *CF 22
Indonesian Fried Rice, Seasonal Vegetables, Sweet Soy, Fried Egg, Sesame

Grilled Prawn +7, Grilled Chicken +7

- Herb Crusted Chicken Schnitzel 26
Slaw, Lemon, Fries, Gravy

- Classic Chicken Parm 28
Chicken Schnitzel, Smoked Ham, Cheese, Napolitana Sauce, Slaw, Fries

- Beer Battered Cone Bay 26
Barramundi
Mixed Leaf, Fries, Tartare, Lemon

- Pan Roasted Tasmanian 36
Salmon (CF)
Horeseradish Crème Fraiche, Tea Smoked Beetroot, Roast Fennel, Watercress, Apple, Witlof
- Wagyu Beef & Field Mushroom Pie 29
Leek & Kale Colcannon, Peas, Red Wine Jus

STEAK

- 250g Red Gum Grass Fed Sirloin 38
Creamy Mash & Greens

Your Choice of Sauce:
Green Peppercorn & Brandy (GF)
Creamy Field Mushroom (GF)
Chimmi Churri (CF, DF)

BURGERS

ALL SERVED WITH FRIES

- Cheeseburger *GF 20
House-made Angus Beef Pattie, Pickle Onion, Cheese, Relish, Mustard, Aioli

- Angus Beef Burger *GF 24
House-made Angus Beef Pattie, Bacon, Lettuce, Tomato, Onion, Cheese, Beetroot, Special Sauce

- Plant Burger (V) *GF 23
Black Bean, Sweet Potato & Qionoa Patty, Vegan Chipotle Mayo, Lettuce, Tomato, Eggplant Chutney, Potato Bun

- Southern Fried Chicken Burger 23
Fried Chicken, Lettuce, Cheese, Pickles, Mayo, Buffalo Hot Sauce

- Steak Sandwich *GF 26
Tender Sirloin Steak, Tomato, Beetroot, Rocket, Caramelised Onion, Swiss Cheese, Aioli, Toasted Sourdough

Gluten Free Bun +4, Vegan Cheese +4,
Cheese +2, Bacon +3, Avocado +5,
Extra Pattie +7, Beetroot +2,

TACOS

3 pieces

- Grilled Barramundi (DF) 23
Southern Fried Chicken 23
Grilled Cajun Chicken (DF) 25

Served with Iceberg Lettuce, Capsicum Salsa, Chipotle Mayo, Lime

2-4-1 Pizza's Available
Every Wednesday from 5pm

PIZZA

ALL TOPPED WITH NAPOLITANA SAUCE, MOZZARELLA & PARMESAN CHEESE

- Margherita (V) *CF *V 22
Fior Di Latte, Fresh Tomato, Basil

- Hawaii Five-O *CF 23
Double Smoked Ham, Caramelised Pineapple, Rosemary

- Zucca Pizza (V) *CF *V 24
Roast Pumpkin, Zucchini, Spinach, Onion Jam, Pesto, Feta

- Prosciutto *CF 26
Prosciutto di Parma, Fior Di Latte, Rocket

- Spicy Sausage *CF 26
Chorizo, Salami, Pepperoni, Olive, Capsicum, Red Onion, Chilli

- Vegetalano (V) *CF *V 24
Mushroom, Eggplant, Cherry Tomato, Capsicum, Artichoke, Olive, Onion, Chilli Flakes, Feta

- Pepperoni *CF 23
Pepperoni, Mushroom, Oregano

- Gamberi *CF 28
Prawn, Ricotta, Chilli, Cherry Tomato, Rocket, Lemon

Gluten Free Base +6, Vegan Cheese +4,
Extra Cheese +2

SIDES

- Fries (V, GF) 11
Rosemary Salt, Aioli

- Potato Wedges (V) 14
Sour Cream & Sweet Chilli

- Seasonal Greens (V, CF) *V 13
Toasted Almond Butter

- Creamy Mashed Potato (V, CF) 12
Gravy, Shallots

- Greek Salad (V, CF) 15
Mixed Leaves, Olives, Tomato

Kitchen Hours

12PM TIL 9PM | MONDAY TO SATURDAY

(V) Vegetarian • (V) Vegan • (GF) Gluten Free • (CF) Coeliac Friendly • (DF) Dairy Free • *Optional Please Ask

Patrons concerned with food allergies, are asked to advise our staff

SPARKLING & CHAMPAGNE

	REG	BTL
Zilzie BTW Brut Murray Darling, NSW	9-5	42
Varichon et Clerc, Blanc de Blanc Savoie, FRA	12	65
Cantina Travigiana Prosecco Veneto, ITA	13	68
Mumm Brut Prestige Tasmania, TAS	14	79
Mumm Grand Cordon NV Reims, FRA		125
NV Perrier-Jouët Grand Brut Epernay, FRA		149
2014 Belle Epoque Brut Epernay, FRA		470

WHITE

	REG	LRG	BTL
Zilzie BTW Pinot Grigio Murray Darling, NSW	9-5	16	42
Zilzie Selection 23 Sauvignon Blanc Murray Darling, NSW	11	19	49
Paracombe Pinot Gris Adelaide Hills, SA	13	22	60
Grayling Sauvignon Blanc Marlborough, NZ	14	24	65
Pauletts, Polish Hill Riesling Clare Valley, SA	14	24	65
Yering 'Elevation' Chardonnay Yarra Valley, VIC	14	24	65
Howard Park 'Flint Rock' Chardonnay Margaret River, WA	16	27	78
Three Ponds Fiano Hunter Valley, NSW	14	24	65

Public

AT VERANDAH

DRINKS
MENU

Cocktails

Aperol Spritz	18
Aperol • Tempus Two Prosecco Soda • Orange	
Lady Marmalade Spritz	18
Orange Marie Brizard • Tempus Two Prosecco • Soda	
French 75	19
Fords Gin • Tempus Two Prosecco Lemon	
Eastside	25
Hendricks Gin • Cucumber Mint • Lime	
Cosmopolitan	22
Ketel One Vodka • Triple Sec Lime • Cranberry	
Espresso Martini	24
Sesion Mocha Coffee Tequila • Mr Black • Espresso	
Negroni	23
Tanqueray Gin • Campari Cinzano • Vermouth	
Old Fashioned	27
Woodford Reserve • Bitters	

Get Social

f @verandahprecinct
 Instagram @verandahprecinct

FRIENDS WITH BENEFITS

JOIN OUR MEMBERSHIP CLUB FOR ACCESS TO EVER-CHANGING EXCLUSIVE OFFERS & A GIFT ON YOUR BIRTHDAY.
 ASK ONE OF OUR TEAM TODAY

GIVE ME 1 MARGARITA

Classic	23
El Jimador Tequila • Triple Sec Lime • Salt	
Tommy's	24
Casamigos Blanco Tequila • Agave Lime • Salt	
Spicy Sesion Mango	24
Sesion Blanco Tequila • Mango Shotta Mango • Lime • Salt	
Paloma	26
Casamigos Blanco • Bundaberg Pink Grapefruit Soda • Lime	

MOCKTAILS

Crodino Spritz	17
Crodino • Soda • Orange	
Spicy Orange Mockarita	17
Seedlip Spice 94 • Blood Orange Tabasco • Lime • Orange	
Cool Cucumber	17
Seedlip Spice 94 • Cucumber • Mint Lime	

ROSÉ

	REG	LRG	BTL
Zilzie BTW Rosé Mildura, VIC	9-5	16	42
Bouchard Provence, FRA	13	22	60
Amalia Provence, FRA	15	25	72
Foire Pink Moscato 200ml Mudgee, NSW			13

RED

	REG	LRG	BTL
Zilzie BTW Cabernet Merlot Orange, NSW	9-5	16	42
Geoff Merrill 'Pimpala Road' Shiraz McLaren Vale, SA	13	22	60
Radio Boka Tempranillo Penedes, SPA	12	20	55
Yering 'Elevation' Pinot Noir Yarra Valley, VIC	14	24	65
Gramps Shiraz Barossa Valley, SA	15	25	72
Howard Park 'Miamup' Cabernet Sauvignon Margaret River, WA	16	27	78
Fiorini Chianti Superiore DOCG Tuscany, ITA	16	27	78
Paringa 'Coronella' Pinot Noir Mornington Peninsula, VIC	16	27	78

VEGAN

Reserve Wine List
 Available on Request