

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) 20
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** (CFO) 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/CFO) 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

VERANDAH BAR

SOUP OF THE WEEK

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

MAINS

- Nasi Goreng** (V/DF/CFO) 24
Indonesian Fried Rice, Seasonal Vegetables, Sweet Soy, Fried Egg, Sesame
- Grilled Prawn +7, Grilled Chicken +7
- Herb Crusted Chicken Schnitzel** 27
Slaw, Lemon, Fries, Gravy
- Classic Chicken Parm** 29
Chicken Schnitzel, Smoked Ham, Cheese, Napolitana Sauce, Slaw, Fries
- Beer Battered Cone Bay Barramundi** 28
Mixed Leaf, Fries, Tartare, Lemon
- Pan Roasted Tasmanian Salmon** (CF) 36
Horeseradish Crème Fraiche, Tea Smoked Beetroot, Roast Fennel, Watercress, Apple, Witlof
- Wagyu Beef & Field Mushroom Pie** 32
Leek & Kale Colcannon, Peas, Red Wine Jus

STEAK

- 250g Red Gum Grass Fed Sirloin** 39
Creamy Mash & Greens
- Your Choice of Sauce :*
Green Peppercorn & Brandy (GF)
Creamy Field Mushroom (GF)
Chimmi Churri (CF/DF)

Kitchen Hours

12PM TIL 9PM | MONDAY TO SATURDAY

(V) Vegetarian • (V) Vegan • (GF) Gluten Free • (CF) Coeliac Friendly • (DF) Dairy Free
(VGO) Vegan On Request • (GFO) Gluten Free On Request • (CFO) Coeliac Friendly On Request

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

BURGERS

ALL SERVED WITH FRIES

- Cheeseburger** (GFO) 21
House-made Angus Beef Pattie, Pickle Onion, Cheese, Relish, Mustard, Aioli
- Angus Beef Burger** (GFO) 25
House-made Angus Beef Pattie, Bacon, Lettuce, Tomato, Onion, Cheese, Beetroot, Special Sauce
- Plant Burger** (V/GFO) 24
Black Bean, Sweet Potato & Qionoa Patty, Vegan Chipotle Mayo, Lettuce, Tomato, Eggplant Chutney, Potato Bun
- Southern Fried Chicken Burger** 24
Fried Chicken, Lettuce, Cheese, Pickles, Mayo, Buffalo Hot Sauce
- Steak Sandwich** (GFO) 27
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) 24
Southern Fried Chicken 24
Grilled Cajun Prawn (DF) 26
- 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) (GFO/VGO) 22
Fior Di Latte, Basil
- Hawaii Five-O** (GFO/CF) 23
Double Smoked Ham, Caramelised Pineapple, Rosemary
- Zucca** (V/CF) (GFO/VGO) 24
Roast Pumpkin, Zucchini, Spinach, Onion Jam, Pesto, Feta
- Prosciutto** (GFO/CF) 26
Prosciutto di Parma, Fior Di Latte, Rocket
- Spicy Sausage** (CFO) 26
Chorizo, Salami, Pepperoni, Olive, Capsicum, Red Onion, Chilli
- Vegetalano** (V/VGO) (GFO/CF) 24
Mushroom, Eggplant, Cherry Tomato, Capsicum, Artichoke, Olive, Onion, Chilli Flakes, Feta
- Pepperoni** (GFO/CF) 23
Pepperoni, Mushroom, Oregano
- Gamberi** (GFO/CF) 28
Prawn, Ricotta, Chilli, Cherry Tomato, Rocket, Lemon

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

SIDES

- Fries** (V/GF) 12
Rosemary Salt, Aioli
- Potato Wedges** (V) 15
Sour Cream & Sweet Chilli
- Seasonal Greens** (V/CF) (VGO) 14
Toasted Almond Butter
- Creamy Mashed Potato** (V/CF) 14
Gravy, Shallots
- Greek Salad** (V/CF) 16
Mixed Leaves, Olives, Tomato

SPARKLING & CHAMPAGNE

	REG	BTL
Zilzie BTW Brut Murray Darling, VIC	9-5	42
Varichon et Clerc, Blanc de Blanc Savoie, FRA	13	68
Cantina Travigiana Prosecco Veneto, ITA	14	74
Mumm Brut Prestige Tasmania, TAS	15	80
Mumm Grand Cordon NV Reims, FRA		135
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, VIC	9-5	16	42
Zilzie Selection 23 Sauvignon Blanc Murray Darling, VIC	11	19	49
Paracombe Pinot Gris Adelaide Hills, SA	14	23	65
Grayling Sauvignon Blanc Marlborough, NZ	15	25	72
Pauletts, Polish Hill Riesling Clare Valley, SA	15	25	72
Yering 'Elevation' Chardonnay Yarra Valley, VIC	15	25	72
Howard Park 'Flint Rock' Chardonnay Margaret River, WA	17	28	82
Three Ponds Fiano Hunter Valley, NSW	15	25	72

VERANDAH BAR

DRINKS MENU

Cocktails

Tilley Wills Tanqueray Gin • Elderflower Liqueur Passionfruit • Lime • Aquafaba	22
French 75 Fords Gin • BTW Prosecco • Lemon	19
Eastside Hendricks Gin • Cucumber Mint • Lime	25
Cosmopolitan Ketel One Vodka • Triple Sec Lime • Cranberry	22
Mango Mojito Pampero Anejo • Mango • Lime • Mint Soda	22
Espresso Martini Sesion Mocha Coffee Tequila • Mr Black • Espresso	24
Negroni Tanqueray Gin • Campari Cinzano • Vermouth	23
Old Fashioned Woodford Reserve • Bitters	27

SPRITZ YOURSELF

Aperol Spritz Aperol • BTW Prosecco • Soda Orange	19
Bloody Shiraz Gin Spritz Four Pillars Bloody Shiraz Gin Regal Rouge Wild Rose Vermouth Sour Plum	21
Lady Marmalade Spritz Orange Marie Brizard • BTW Prosecco • Soda	19
Riot Lemon Lychee Spritz Riot Chenin Blanc • Lychee Meyer Lemon	15

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

MOCKTAILS

Crodino Spritz Crodino • Soda • Orange	18
Spicy Orange Mockarita Seedlip Spice 94 • Blood Orange Tabasco • Lime • Orange	18
Cool Cucumber Seedlip Spice 94 • Cucumber • Mint Lime	18

Get Social

f @verandahprecinct
 Instagram @verandahprecinct

ROSÉ

	REG	LRG	BTL
Zilzie BTW Mildura, VIC	9-5	16	42
Famille de Lorgeril Pays D'oc, FRA	14	23	65
M de Minuty Rosé Barossa Valley, SA			80
Foire Pink Moscato 200ml Mudgee, NSW			13

RED

	REG	LRG	BTL
Zilzie BTW Cabernet Merlot Murray Darling, VIC	9-5	16	42
Geoff Merrill 'Pimpala Road' Shiraz McLaren Vale, SA	14	23	65
Radio Boka Tempranillo Penedes, SPA	13	21	62
Yering 'Elevation' Pinot Noir Yarra Valley, VIC	15	25	72
Gramps Shiraz Barossa Valley, SA	16	26	78
Howard Park 'Miamup' Cabernet Sauvignon Margaret River, WA	17	28	82
Fiorini Chianti Superiore DOCG Tuscany, ITA	17	28	82
Aces & Arrows Pinot Noir Central Otago, NZ	17	28	82

VEGAN

Reserve Wine List Available on Request