

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/CFO) 22
- Hummus, Muhammara, Spiced Beetroot, Chargrilled Flat Bread
- Butchers Board (CFO) 42
- Cheddar, Chorizo, Prosciutto, Pork & Fennel Salami, Hummus, Pickled Chilies, Olives, Piquillo Relish, Eggplant Chutney, Flatbread

Gluten Free Crackers +4,
Gluten Free Flatbread +6

SALADS

- Raw Salmon Poke Bowl (DF) 27
- Mixed Leaf, Green Tea Noodles, Wakame, Pickled Carrot, Cucumber, Cabbage, Edamame, Pickled Ginger, White Miso Dressing
- Cauliflower Bowl (V/CF) 23
- Spiced Cauliflower, Baby Kale, Lentil, Almond, Pickled Beetroot, Pomegranate, Hummus, Hemp Seed, Zaatar Dressing
- Green Goddess Salad (V/CF) 23
- Cos Lettuce Heart, Witlof, Radish, Cucumber, Pepitas, Sugar Snap, Apple, Green Olive, Beans, Pistachio, Fetta Cheese, Buttermilk Dressing
- Classic Ceasar (GFO) 24
- Baby Gem, Bacon, Parmesan, Egg, Crouton, Ceasar Dressing

Avo +5, Grilled Haloumi +5,
Grilled Chicken +7, Grilled Prawn +7,
Black Bean Falafel +6,

FOOD
MENU

VERANDAH BAR

CHEF'S SPECIALS

Please ask our friendly staff about our Chef's Specials!

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 Parmi 29
- Chicken Schnitzel, Smoked Ham, Cheese, Napolitana Sauce, Slaw, Fries
- Beer Battered Cone Bay 28
- Barramundi
- Mixed Leaf, Fries, Tartare, Lemon
- Pan Roasted Tasmanian 32
- Salmon (CF)
- Champ Potatoes, New Season Asparagus, Lemon & Dill Beurre Blanc
- Spicy Prawn Spaghetti 28
- Nduja, Cherry Tomatoes, White Wine, Garlic, Chilli, Rocket, Lemon

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

- 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 MOZZARELLA & PARMESAN CHEESE

- Margherita (V/CFO/GFO/VGO) 22
- Fior Di Latte, Basil
- Hawaii Five-O (GFO/CFO) 23
- Double Smoked Ham, Caramelised Pineapple, Rosemary
- Mortadella (CFO) 26
- Fior Di Latte, Pesto, Pino's Mortadella, Stracciatella, Pistachio
- Prosciutto (GFO/CFO) 26
- Prosciutto di Parma, Fior Di Latte, Rocket
- Spicy Sausage (CFO) 26
- Chorizo, Salami, Pepperoni, Olive, Capsicum, Red Onion, Chilli
- Vegetalano (V/VGO/GFO/CFO) 24
- Mushroom, Eggplant, Cherry Tomato, Capsicum, Artichoke, Olive, Onion, Chilli Flakes, Feta
- Pepperoni (GFO/CFO) 23
- Pepperoni, Mushroom, Oregano
- Gamberi (GFO/CFO) 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 Chili
- 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 Marlborough Brut Prestige Marlborough, NZ	15	80
Mumm Grand Cordon NV Reims, FRA	135	
NV Perrier-Jouët Grand Brut Epernay, FRA	149	
2014 Belle Epoque Brut	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
Vidal 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 Anejo Rum • 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	19
Aperol • BTW Prosecco • Soda Orange	
Lady Marmalade Spritz	19
Orange Marie Brizard • BTW Prosecco • Soda	
Riot Lemon Lychee Spritz	15
Riot Chenin Blanc • Lychee Meyer Lemon	

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

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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
Torbreck Woodcutter's Shiraz Barossa Valley, SA	17	28	82
Howard Park 'Miamiup' 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