

SHARE

- House Marinated Mixed Olives** (V/CF) 10
- Black Bean, Sweet Potato & Quinoa Falafel** (V/GF) 16
Harissa & Sesame Coyo, Lemon
- Mushroom Arancini 6pcs** (V) 20
Field Mushrooms, Pine Nuts, Truffle Mayo, Parmesan
- Fried Squid** (GF/DF) 21
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** (CF) 42
Cheddar, Chorizo, Prosciutto, Pork & Fennel Salami, Hummus, Pickled Chilies, Olives, Piquillo Relish, Eggplant Chutney, Flatbread
- Smoked Salmon Crostini** (3 pc) 21
Croutons, Crème Fraiche, Dill, Capers, Roe

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
- Nutrition Bowl** (V/GF) 23
Roasted Sweet Potato, Heirloom Beetroots, Walnuts, Quinoa, Kale, Orange, Feta, Pepitas, Apple Cider 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

- Braised Lamb Shank Gnocchi** 29
Cavolo Nero, Peas, Pesto, Ricotta Salata
- Herb Crusted Chicken Schnitzel** 28
Slaw, Lemon, Fries, Gravy
- Classic Chicken Parm** 30
Chicken Schnitzel, Smoked Ham, Cheese, Napolitana Sauce, Slaw, Fries
- Beer Battered Cone Bay Barramundi** 28
Mixed Leaf, Fries, Tartare, Lemon
- Pan Roasted Tasmanian Salmon** (GF) 36
Champ Potatoes, Broccolini, Dill & Chive Hollandaise
- Berkshire Pork & Cider Pie** 30
Creamy Mash, Pickled Cabbage, Seeded Mustard 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)

BURGERS

ALL SERVED WITH FRIES

- Cheeseburger** (GFO) 23
House-made Angus Beef Pattie, Pickle Onion, Cheese, Relish, Mustard, Aioli
- Angus Beef Burger** (GFO) 26
House-made Angus Beef Pattie, Bacon, Lettuce, Tomato, Onion, Cheese, Beetroot, Special Sauce
- Plant Burger** (V/GFO) 24
Black Bean, Sweet Potato & Quinoa Patty, Vegan Chipotle Mayo, Lettuce, Tomato, Eggplant Chutney, Potato Bun
- Southern Fried Chicken Burger** 25
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) 25
Southern Fried Chicken 25
Grilled Cajun Prawn (DF) 26
- Served with Iceberg Lettuce, Capsicum Salsa, Chipotle Mayo, Lime

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

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

PIZZA

ALL TOPPED MOZZARELLA & PARMESAN CHEESE

- Margherita** (V/CFO/GFO/VGO) 23
Fior Di Latte, Basil
- Hawaii Five-O** (GFO/CFO) 24
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, Capsicum, Cherry Tomato, Artichoke, Olive, Onion, Chilli Flakes, Feta
- Pepperoni** (GFO/CFO) 24
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) 13
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	10.5	53
Varichon et Clerc, Blanc de Blanc Savoie, FRA	13	68
Cantina Travigiana Prosecco Veneto, ITA	14	74
Mumm Tasmania Brut Prestige Tasmania, AUS	15	80
NV Mumm Grand Cordon Reims, FRA	138	
NV Perrier-Jouët Grand Brut Epernay, FRA	152	
2014 Belle Epoque Brut	470	

WHITE

	REG	LRG	BTL
Zilzie BTW Pinot Grigio Murray Darling, VIC	10.5	17.5	49
Zilzie Selection 23 Sauvignon Blanc Murray Darling, VIC	12	20	57
Paracombe Pinot Gris Adelaide Hills, SA	15	25	72
Vidal Sauvignon Blanc Marlborough, NZ	15	25	72
Pauletts, Polish Hill Riesling Clare Valley, SA	16	26	80
Yering 'Elevation' Chardonnay Yarra Valley, VIC	15	25	72
Howard Park 'Flint Rock' Chardonnay Margaret River, WA	18	30	90
Three Ponds Fiano Hunter Valley, NSW	16	26	80

VERANDAH BAR

DRINKS
MENU



Signature Cocktails

Tilley Wills 23
Tanqueray Gin • Elderflower Liqueur
Passionfruit • Lime • Aquafaba

Spicy Sesion Mango Margarita 24
Sesion Blanco • Mango Shoota • Lime
Juice • Mango Puree • Tabasco

Blackberry Bramble 22
Chambord • Tanqueray • Triple Sec
Lemon • Blackberry

Aperol Coconut Margarita 24
El Jimador Blanco Tequila • Aperol
Coconut Syrup • Blood Orange Syrup
Lime Juice

Classic Cocktails

Cosmo 23
Vodka • Triple Sec • Lime Juice
Cranberry Juice • Sugar Syrup

Classic Margarita 24
Jimador Blanco Tequila • Triple Sec
Lime Juice • Sugar Syrup

Espresso Martini 24
Sesion Mocha Tequila • Mr Black
Coffee Liqueur • Cold Brew Coffee
Sugar Syrup

Negroni 24
Tanqueray Gin • Cinzano Rosso
Vermouth • Campari

Old Fashioned 26
Maker's Mark Bourbon • Aromatic
Bitters

Amaretto Sour 25
Disaronno Amaretto • Lemon Juice •
Aquafaba • Aromatic Bitters

More Classics Available
on request



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

SPRITZ YOURSELF

Aperol Spritz 20
Aperol • BTW Prosecco • Soda
Orange

Bloody Shiraz Spritz 20
Bloody Shiraz Gin • Regal Rogue
Wild Rose • Vermouth • Sour Plum

Hugo Spritz 18
St. Germain • Prosecco • Mint • Soda

Peach Spritz 18
Peach Schnapps • Vodka • Pink
Moscato • Peach Syrup • Soda

MOCKTAILS

Crodino Spritz 18
Crodino • Soda • Orange

Berry Innocent 18
Strawberry Puree • Cranberry, Orange
& Lime Juice • Aquafaba

Pineapple Mockarita 18
Seadrift Marine • Pineapple Puree
Lime Juice •

Get Social

f @verandahprecinct
@verandahprecinct

ROSÉ

	REG	LRG	BTL
Zilzie BTW Murray Darling, VIC	10.5	17.5	49
Famille de Lorgieril Pays D'oc, FRA	15	25	72
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	10.5	17.5	49
Geoff Merrill 'Pimpala Road' Shiraz McLaren Vale, SA	14	23	65
Radio Boka Tempranillo Penedes, SPA	14	23	70
Yering 'Elevation' Pinot Noir Yarra Valley, VIC	15	25	72
Torbreck Woodcutter's Shiraz Barossa Valley, SA	18	30	90
Howard Park 'Miamup' Cabernet Sauvignon Margaret River, WA	18	30	90
Fiorini Chianti Superiore DOCG Tuscany, ITA	18	30	90
Aces & Arrows Pinot Noir Central Otago, NZ	17	28	82

VEGAN

Reserve Wine List
Available on Request