VERANDAH
BAR

SHARE

House Marinated Mixed Olives (VG,GF) 10

Blackbean Falafel (5pcs) (VG,GF) 16
Chiptole Mayo, Pickled Cucumber, Lemon

Smoked Salmon Crostini (3pcs) (I) 21
Croutons, Creme Fraiche, Dill, Capers, Roe

Fried Squid (GF,DF) (I) 24
Garlic, Parsley, Black Pepper, Chipotle Aioli, Lemon

Mushroom Arancini (6pcs) (V) 23
Field Mushrooms, Truffle Mayo, Parmesan

Buffalo Chicken Wings (GF) 23
Blue Cheese Ranch, Celery

Dips & Flatbread (V,CFO) 24
Hummus, Muhammara, Labneh, Chargrilled Flatbread

Butchers Board (CFO) 45
Cheddar, Chorizo, Prosciutto, Pork & Fennel Salami, Hummus, Pickled Chilli, Olives, Piquillo Relish, Eggplant Chutney, Flatbread

Gluten Free Crackers + 4
Gluten Free Flatbread + 6

SALADS

Nourish Bowl (VG,GF) 25
Roasted Sweet Potato, Hummus, Kale, Spiced Cauliflower, Quinoa, Cucumber, Cherry Tomato, Radish, Super Seeds, Sumac & Apple Cider Dressing

Tomato & Burrata Caprese (GF,V) 25
New Season Heirloom Tomatoes, Vanella Burrata, Basil, Aged Balsamic, Olive Oil

Raw Salmon Poke Bowl (DF) (A) 28
Mixed Leaf, Green Tea Noodles, Wakame, Pickled Carrot, Cucumber, Cabbage, Edamame, Pickled Ginger, White Miso Dressing

Avocado +5 | Grilled Halloumi +5
Grilled Chicken +7 | Grilled Prawn (I) +7
Black Bean Falafel +6 | Burrata + 8

MAINS

Chicken Schnitzel 30
Herb Crust, Slaw, Lemon, Fries, Gravy

Beer Battered Barramundi (I) 29
Barramundi, Mixed Leaf, Fries, Tartare, Lemon

Saffron & Lemon Risotto (V,VG*,GF) 29
Spring Asparagus, Peas, Broad Beans, Preserved Lemon, Parmigiano, Chilli Oil

Chicken + 7 | Prawns (I) + 7

Classic Chicken Parmigiana 32
Herb Crusted Chicken Schnitzel, Smoked Ham, Cheese, Napolitana Sauce, Slaw, Fries

Spaghettini Alla Prosciutto (DF) 34
Prosciutto, Garlic, Chilli, Pine Nuts, Cherry Tomatoes, Rocket, Pangrattato, Olive Oil, Lemon

Humpty Doo Barramundi (GF,DF) (A) 36
Pan Roasted Barramundi, Romesco, Charred Broccolini, Crushed Kipflers, Fine Herbs, Lemon

STEAK

250g 'The Bachelor' Grain Fed Sirloin 45

Served With:
Creamy Mash & Greens
OR Fries & Mixed Leaves

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

BURGERS

ALL SERVED WITH FRIES

Cheeseburger (GFO) 25
Housemade Angus Beef Patty, Pickles, Onion, Cheese, Relish, Mustard, Aioli

Angus Beef Burger (GFO) 28
Housemade Angus Beef Patty, Bacon, Lettuce, Tomato, Onion, Cheese, Beetroot, Pickles, Special Sauce

Plant Burger (VG,GFO) 25
Black Bean, Sweet Potato & Quinoa Patty, Vegan Chipotle Mayo, Lettuce, Tomato, Eggplant Chutney, Potato Bun

Portugese Chicken Burger 27
Grilled Peri-Peri Chicken Breast, Lettuce, Tomato, Swiss Cheese, Smashed Avo, Roasted Garlic Aioli

Steak Sandwich (GFO) 29
Tender Sirloin Steak, Tomato, Beetroot, Rocket, Caramelized Onion, Swiss Cheese, Aioli, Toasted Sourdough

Gluten Free Bun + 4 | Vegan Cheese + 4
Cheese + 2 | Bacon + 3 | Avocado + 5
Extra Patty + 7 | Beetroot + 2

TACOS

3 pieces

Grilled Barramundi (DF) (I) 25

Portugese Chicken 25

Grilled Cajun Prawn (DF) (I) 26

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

Kitchen Hours 12PM TIL 9PM | MONDAY TO SATURDAY

(V) Vegetarian . (VG) Vegan . (GF) Gluten Free . (CF) Coeliac Friendly . (DF) Dairy Free . (VGO) Vegan On Request
(GFO) Gluten Free On Request . (CFO) Coeliac Friendly On Request . (A) Australian Seafood . (I) Imported Seafood

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

2-4-1 Pizzas Available
Every Wednesday From 5pm

PIZZAS

ALL TOPPED WITH MOZZARELLA & PARMESAN CHEESE

Margherita (V,CFO,GFO,VGO) 25
Fior Di Latte, Basil

Hawaii Five-O (GFO,CFO) 26
Double Smoked Ham, Caramelised Pineapple, Rosemary

Italian Sausage (CFO) 27
Pork & Fennel Sausage, Spinach, Mushrooms, Onion, Truffle

Prosciutto (GFO,CFO) 27
Prosciutto Di Parma, Fior Di Latte, Rocket

Burrata & Hot Honey 34
Hot Cantimpalo Salami, Burrata, Rocket, Hot Honey, Tomato, Fior Di Latte, Extra Virgin Olive Oil

Vegetalano (V,VGO,GFO,CFO) 26
Mushroom, Eggplant, Capsicum, Cherry Tomato, Artichoke, Olive, Onion, Chilli Flakes, Feta

Pepperoni (GFO,CFO) 26
Pepperoni, Mushroom, Oregano

Gamberi (GFO,CFO) (I) 29
Prawn, Ricotta, Chilli, Cherry Tomato, Rocket, Lemon

Gluten Free Base + 6 | Vegan Cheese + 4
Burrata + 8 | Extra Cheese + 2

SIDES

Fries (V,GF) 14
Rosemary Salt, Aioli

Potato Wedges (V) 16
Sour Cream, Sweet Chilli

Seasonal Greens (V,CF,VGO) 15
Toasted Almond Butter

Creamy Mashed Potato (V,CF) 15
Gravy, Shallots

Greek Salad (V,CF) 17
Mixed Leaves, Olives, Tomato

VERANDAH
BAR

SPARKLING & CHAMPAGNE

	REG	BTL
Zilzie BTW Brut Murray Darling, VIC	11	52
Varichon et Clerc, Blanc de Blanc Savoie, FR	13.5	72
Cantina Trevigiana Prosecco Veneto, ITA	14.5	74
Mumm Marlborough Brut Prestige (VG) Marlborough, NZ	16.5	86
NV Mumm Grand Cordon (VG) Reims, FR		138
NV Perrier-Jouët Grand Brut (VG) Epernay, FR		152
2016 Belle Epoque Brut (VG) Epernay, FR		540

WHITE

	REG	LRG	BTL
BTW Pinot Grigio Murray Darling, VIC	11	18	52
Selection 23 Sauvignon Blanc Murray Darling, VIC	12.5	20.5	57
Paracombe Pinot Gris Adelaide Hills, SA	15.5	25.5	72
Grayling Sauvignon Blanc Marlborough, NZ	15.5	25.5	72
Gullyview Estate Riesling Watervale, SA	16.5	26.5	77
Yering 'Elevation' Chardonnay (VG) Yarra Valley, VIC	15.5	25.5	72
Howard Park 'Flint Rock' Chardonnay Great Southern, WA	18.5	30.5	87
Three Ponds Fiano Hunter Valley, NSW	16.5	26.5	77

SIGNATURE COCKTAILS

Tilley Wills 24
Tanqueray Gin, Elderflower Liqueur, Passionfruit, Lime, Aquafaba

Houdini 21
Vodka, Citric Acid, Simple Syrup

Lazy Mojito 21
Gin, Lime Wedges, Simple Syrup, Mint

Lemon Meringue 22
Housemade Limoncello, Galiano Vanilla, Lemon Juice, Sugar, Aquafaba

Limonita 22
Herradura Reposado Tequila, Housemade Limoncello, Agave, Citric Acid Solution

Tiki Turkey 24
Wild Turkey Bourbon, Aperol, Pineapple & Lime Juice, Simple Syrup

OUR MARGARITA COLLECTION $24

Yuzu Margarita
Sesion Reposado Tequila, Yuzu Syrup, Citrus Juice

Hot Honey Margarita
Sesion Reposado Tequila, Hot Honey Syrup, Citrus Juice

Raspberry Margarita
Sesion Reposado Tequila, Raspberry Syrup, Citrus Juice

Get Social
@Verandahprecinct

OUR SPRITZ COLLECTION $20

Raspberry Spritz
Chambord, Raspberry Syrup, Prosecco, Soda

Yuzu Spritz
Scapegrace Yuzu Vodka, Yuzu Syrup, Prosecco, Soda

Blood Orange Spritz
Scapegrace Blood Orange Gin, Blood Orange Shrub,Prosecco, Soda

CLASSIC COCKTAILS

Aperol Spritz 21
Aperol, Prosecco, Soda, Orange

Negroni 21
Gin, Campari, Cinzano Vermouth

French 75 21
Fords Gin, Lemon Juice, Sugar, Prosecco

Classic Margarita 24
El Jimador Blanco Tequila, Triple Sec, Lime Juice

Espresso Martini 20
Coffee and Coffee Liqueur

Old Fashioned 25
Woodford Reserve Bourbon, Sugar, Aromatic Bitters

More Classic Cocktails Available Upon Request

ROSÉ

	REG	LRG	BTL
BTW Rosé Murray Darling, VIC	11	18	52
La Tonelle Rosé Cotes de Provence, FR	16.5	26.5	77
M de Minuty Rosé Cotes de Provence, FR			85
Foire Pink Moscato (200ml) Mudgee, NSW			13

RED

	REG	LRG	BTL
BTW Cabernet Merlot Murray Darling, VIC	11	18	52
Geoff Merrill 'Pimpala Road' Shiraz (VG) McLaren Vale, SA	14.5	23.5	67
Radio Boka Tempranillo (VG) Penedes, SP	14.5	23.5	67
Yering 'Elevations' Pinot Noir (VG) Yarra Valley, VIC	15.5	25.5	72
Torbreck 'Woodcutters' Shiraz Barossa Valley, SA	18.5	30.5	87
Howard Park 'Miamup' Cabernet Sauvignon Margaret River, WA	18.5	30.5	87
Fiorini Chianti Superiore DOCG Tuscany, ITA	18.5	30.5	87
Paringa 'Coronella' Pinot Noir Mornington, VIC	18.5	30.5	87

MOCKTAILS $18

Crodino Spritz
Crodino, Soda, Orange

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

Pineapple Mockarita
Barns & Brown Rum, Pineapple Puree, Lime Juice

Amaretto Zero
Lyres Amaretti, Lemon, Sugar, Aquafaba, Bitters