

## SHARE

|                                                                                                                                                                 |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>House Marinated Mixed Olives</b> (VG,GF)                                                                                                                     | 10 |
| <b>Falafel</b> (5pcs) (VG,GF)<br>Chiptole Mayo, Pickled Cucumber, Lemon                                                                                         | 16 |
| <b>Smoked Salmon Crostini</b> (3pcs)<br>Croutons, Creme Fraiche, Dill, Capers, Roe                                                                              | 21 |
| <b>Fried Squid</b> (GF,DF)<br>Garlic, Parsley, Black Pepper, Chipotle Aioli, Lemon                                                                              | 21 |
| <b>Mushroom Arancini</b> (6pcs) (V)<br>Field Mushrooms, Pine Nuts, Truffle Mayo, Parmesan                                                                       | 22 |
| <b>Buffalo Chicken Wings</b> (GF)<br>Blue Cheese Ranch, Celery                                                                                                  | 22 |
| <b>Dips &amp; Flatbread</b> (V,CFO)<br>Hummus, Muhammara, Labneh, Chargrilled Flatbread                                                                         | 23 |
| <b>Butchers Board</b> (CFO)<br>Cheddar, Chorizo, Prosciutto, Pork & Fennel Salami, Hummus, Pickled Chilli, Olives, Piquillo Relish, Eggplant Chutney, Flatbread | 42 |

Gluten Free Crackers + 4  
Gluten Free Flatbread + 6

## SALADS

|                                                                                                                                                                               |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Nourish Bowl</b> (VG,GF)<br>Roasted Pumpkin, Hummus, Quinoa, Cauliflower, Kale, Cherry Tomatoes, Super Seeds, Cucumber, Tumeric & Apple Cider Dressing                     | 24 |
| <b>Crispy Duck Salad</b> (GF,CFO)<br>Shaved Cabbage, Fennel, Puy Lentil, Roasted Heirloom Beetroot, Orange, Hazelnut, Tea-Soaked Currants, Feta, Red Wine & Honey Vinaigrette | 31 |
| <b>Raw Salmon Poke Bowl</b> (DF)<br>Mixed Leaf, Green Tea Noodles, Wakame, Pickled Carrot, Cucumber, Cabbage, Edamame, Pickled Ginger, White Miso Dressing                    | 27 |

Avocado +5 | Grilled Halloumi +5  
Grilled Chicken +7 | Grilled Prawn +7  
Black Bean Falafel +6

# VERANDAH BAR

## MAINS

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| <b>Chicken Schnitzel</b><br>Herb Crust, Lemon, Fries, Gravy                                    | 28 |
| <b>Beer Battered Barramundi</b><br>Cone Bay Barramundi, Mixed Leaf, Fries, Tartare, Lemon      | 28 |
| <b>Roasted Pumpkin Risotto</b> (V,GF)<br>Broad Beans, Peas, Feta, Crispy Sage, Toasted Pepitas | 29 |

Chicken + 7 | Prawns + 7

|                                                                                                                        |    |
|------------------------------------------------------------------------------------------------------------------------|----|
| <b>Classic Chicken Parmigiana</b><br>Herb Crusted Chicken Schnitzel, Smoked Ham, Cheese, Napolitana Sauce, Slaw, Fries | 30 |
| <b>Wagyu Beef Gnocchetti</b><br>Wagyu Beef Ragu, Red Wine, Tomato, Cavalo Nero, Salsa Verde, Pecorino                  | 34 |
| <b>Pan Roasted Tasmanian Salmon</b> (GF)<br>Champ Potatoes, Broccolini, Dill & Chive Hollandaise                       | 36 |

## 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

|                                                                                                                                             |    |
|---------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Cheeseburger</b> (GFO)<br>Housemade Angus Beef Patty, Pickles, Onion, Cheese, Relish, Mustard, Aioli                                     | 23 |
| <b>Angus Beef Burger</b> (GFO)<br>Housemade Angus Beef Patty, Bacon, Lettuce, Tomato, Onion, Cheese, Beetroot, Pickles, Special Sauce       | 26 |
| <b>Plant Burger</b> (VG,GFO)<br>Black Bean, Sweet Potato & Quinoa Patty, Vegan Chipotle Mayo, Lettuce, Tomato, Eggplant Chutney, Potato Bun | 24 |
| <b>Southern Fried Chicken Sando</b> (GFO)<br>Fried Chicken, Lettuce, Aioli, Buffalo Hot Sauce, Cheese, Butter, Thick White Bread            | 25 |
| <b>Steak Sandwich</b> (GFO)<br>Tender Sirloin Steak, Tomato, Beetroot, Rocket, Caramelized Onion, Swiss Cheese, Aioli, Toasted Sourdough    | 27 |

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

## TACOS

3 pieces

|                                 |    |
|---------------------------------|----|
| <b>Grilled Barramundi</b> (DF)  | 25 |
| <b>Southern Fried Chicken</b>   | 25 |
| <b>Grilled Cajun Prawn</b> (DF) | 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

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

|                                                                                                                                |    |
|--------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Margherita</b> (V,CFO,GFO,VGO)<br>Fior Di Latte, Basil                                                                      | 23 |
| <b>Hawaii Five-O</b> (GFO,CFO)<br>Double Smoked Ham, Caramelised Pineapple, Rosemary                                           | 24 |
| <b>Italian Sausage</b> (CFO)<br>Pork & Fennel Sausage, Spinach, Mushrooms, Onion, Truffle                                      | 26 |
| <b>Prosciutto</b> (GFO,CFO)<br>Prosciutto Di Parma, Fior Di Latte, Rocket                                                      | 26 |
| <b>Spicy Sausage</b> (CFO)<br>Chorizo, Salami, Pepperoni, Olive, Capsicum, Red Onion, Chilli                                   | 26 |
| <b>Vegetalano</b> (V,VGO,GFO,CFO)<br>Mushroom, Eggplant, Capsicum, Cherry Tomato, Artichoke, Olive, Onion, Chilli Flakes, Feta | 24 |
| <b>Pepperoni</b> (GFO,CFO)<br>Pepperoni, Mushroom, Oregano                                                                     | 24 |
| <b>Gamberi</b> (GFO,CFO)<br>Prawn, Ricotta, Chilli, Cherry Tomato, Rocket, Lemon                                               | 28 |

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

## SIDES

|                                                            |    |
|------------------------------------------------------------|----|
| <b>Fries</b> (V,GF)<br>Rosemary Salt, Aioli                | 13 |
| <b>Potato Wedges</b> (V)<br>Sour Cream, Sweet Chilli       | 15 |
| <b>Seasonal Greens</b> (V,CF,VGO)<br>Toasted Almond Butter | 14 |
| <b>Creamy Mashed Potato</b> (V,CF)<br>Gravy, Shallots      | 14 |
| <b>Greek Salad</b> (V,CF)<br>Mixed Leaves, Olives, Tomato  | 16 |

## SPARKLING & CHAMPAGNE

|                                                               | REG  | BTL |
|---------------------------------------------------------------|------|-----|
| <b>Zilzie BTW Brut</b><br>Murray Darling, VIC                 | 10.5 | 49  |
| <b>Varichon et Clerc, Blanc de Blanc</b><br>Savoie, FR        | 13   | 68  |
| <b>Cantina Trevigiana Prosecco</b><br>Veneto, ITA             | 14   | 74  |
| <b>Mumm Marlborough Brut Prestige (VG)</b><br>Marlborough, NZ | 16   | 86  |
| <b>NV Mumm Grand Cordon (VG)</b><br>Reims, FR                 | 138  |     |
| <b>NV Perrier-Jouët Grand Brut (VG)</b><br>Epernay, FR        | 152  |     |
| <b>2016 Belle Epoque Brut (VG)</b><br>Epernay, FR             | 540  |     |

## WHITE

|                                                                  | REG  | LRG  | BTL |
|------------------------------------------------------------------|------|------|-----|
| <b>BTW Pinot Grigio</b><br>Murray Darling, VIC                   | 10.5 | 17.5 | 49  |
| <b>Selection 23 Sauvignon Blanc</b><br>Murray Darling, VIC       | 12   | 20   | 57  |
| <b>Paracombe Pinot Gris</b><br>Adelaide Hills, SA                | 15   | 25   | 72  |
| <b>Vidal Sauvignon Blanc</b><br>Marlborough, NZ                  | 15   | 25   | 72  |
| <b>Gullyview Estate Riesling</b><br>Watervale, SA                | 16   | 26   | 77  |
| <b>Yering 'Elevation' Chardonnay (VG)</b><br>Yarra Valley, VIC   | 15   | 25   | 72  |
| <b>Howard Park 'Flint Rock' Chardonnay</b><br>Great Southern, WA | 18   | 30   | 87  |
| <b>Three Ponds Fiano</b><br>Hunter Valley, NSW                   | 16   | 26   | 77  |

# VERANDAH BAR

## SIGNATURE COCKTAILS

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| <b>Tilley Wills</b><br>Tanqueray Gin, Elderflower Liqueur, Passionfruit, Lime, Aquafaba          | 23 |
| <b>Lemon Meringue</b><br>Housemade Limoncello, Galiano Vanilla, Lemon Juice, Sugar, Aquafaba     | 22 |
| <b>Limonita</b><br>Herradura Reposado Tequila, Housemade Limoncello, Agave, Citric Acid Solution | 22 |
| <b>Jaffa Noir</b><br>Licor 43, Sesion Mocha, Coffee, Orange, Cinnamon                            | 24 |
| <b>Pear Of Aces</b><br>Housemade Pear Liqueur, Hennessy VS, Citric Acid Solution, Red Wine Float | 20 |

## OLD FASHIONED COLLECTION \$24

**Classic Old Fashioned**  
Woodford Reserve Bourbon, Aromatic Bitters, Cherry

**Island Old Fashioned**  
Plantation Pineapple Rum, Falernum Liqueur, Orange Bitters

**New Fashioned**  
Hendricks Gin, Cucumber Syrup, Orange Bitters, Fresh Cucumber

*Get Social*  
@Verandahprecinct

## THE NEGRONI COLLECTION \$24

**Enzoni**  
Tanqueray Gin, Campari, Fresh Grapes

**Classic Negroni**  
Tanqueray Gin, Cinzano Rosso, Vermouth, Campari, Orange Bitters

**Midnight Negroni**  
Scapegrace Black Gin, Averna, Ramazzotti, Orange

## CLASSIC COCKTAILS

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| <b>Aperol Spritz</b><br>Aperol, Prosecco, Soda, Orange                                       | 20 |
| <b>Bloody Shiraz Spritz</b><br>Bloody Shiraz Gin, Regal Rogue Wild Rose, Vermouth, Sour Plum | 20 |
| <b>French 75</b><br>Fords Gin, Lemon Juice, Sugar, Prosecco                                  | 20 |
| <b>Classic Margarita</b><br>El Jimador Blanco Tequila, Triple Sec, Lime Juice                | 24 |
| <b>Amaretto Sour</b><br>Disaronno Amaretto, Lemon Juice, Aquafaba, Aromatic Bitters          | 25 |
| <b>Gold Rush</b><br>Wild Turkey, Honey Syrup, Lemon                                          | 25 |

**More Classic Cocktails**  
Available Upon Request

## ROSÉ

|                                                  | REG  | LRG  | BTL |
|--------------------------------------------------|------|------|-----|
| <b>BTW Rosé</b><br>Murray Darling, VIC           | 10.5 | 17.5 | 49  |
| <b>La Tonelle Rosé</b><br>Cotes de Provence, FR  | 16   | 26   | 77  |
| <b>M de Minuty Rosé</b><br>Cotes de Provence, FR |      |      | 85  |
| <b>Foire Pink Moscato (200ml)</b><br>Mudgee, NSW |      |      | 13  |

## RED

|                                                                       | REG  | LRG  | BTL |
|-----------------------------------------------------------------------|------|------|-----|
| <b>BTW Cabernet Merlot</b><br>Murray Darling, VIC                     | 10.5 | 17.5 | 49  |
| <b>Geoff Merrill 'Pimpala Road' Shiraz (VG)</b><br>McLaren Vale, SA   | 14   | 23   | 67  |
| <b>Radio Boka Tempranillo (VG)</b><br>Penedes, SP                     | 14   | 23   | 67  |
| <b>Yering 'Elevations' Pinot Noir (VG)</b><br>Yarra Valley, VIC       | 15   | 25   | 72  |
| <b>Torbreck 'Woodcutters' Shiraz</b><br>Barossa Valley, SA            | 18   | 30   | 87  |
| <b>Howard Park 'Miamiup' Cabernet Sauvignon</b><br>Margaret River, WA | 18   | 30   | 87  |
| <b>Fiorini Chianti Superiore DOCG</b><br>Tuscany, ITA                 | 18   | 30   | 87  |
| <b>Paringa 'Coronella' Pinot Noir</b><br>Mornington, VIC              | 18   | 30   | 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