

Light Lunch Special

Available 11:30am-3pm Wed-Fri

LAMB KOFTA KEBAB <i>df</i> Flatbread, Tomato, Onion, Cucumber Salad, Beetroot Hummus	18	21
BANGER & MASH <i>gf</i> Lamb & Rosemary Sausage, Peas, Gravy	18	21
FRITTATA <i>gf / v</i> Sweet Potato, Pumpkin, Spinach, Feta, Fries OR Side Salad	18	21
CHICKEN & MUSHROOM FILO PASTRY Fries OR Side Salad	18	21

All Day Bites

Available 3pm-5pm Wed-Fri

GRILLED FLATBREAD <i>gfo / df / v / vgo</i> Beetroot Hummus, Honey, Dukkah	17	20
PUMPKIN ARANCINI <i>v</i> Basil Pesto, Parmesan, Crispy Kale	17	20
FRIES <i>df / v</i> Herbed Vinegar Salt, Aioli	11	13
BEER-BATTERED ONION RINGS <i>v</i> Aioli	11	13
GARLIC BREAD <i>v</i> Sourdough Baguette, Confit Garlic Butter	10	12
MARINATED OLIVES <i>gf / df / v / vg</i> Herbs, Lemon, Oil, Chilli	10	13
CAESAR SALAD <i>gfo / dfo</i> Cos Lettuce, Bacon Crumb, Croutons, Parmesan, Boiled Egg, Anchovy Caesar Dressing	24	27

M / G

All prices are shown for Members & Guests



Don't miss a thing

@theverandahbeecroft



M E N U

The
VERANDAH
BEECROFT

Small Plates

	M	G
GRILLED FLATBREAD gfo / df / v / vgo Beetroot Hummus, Honey, Dukkah	17	20
PUMPKIN ARANCINI v Basil Pesto, Parmesan, Crispy Kale	17	20
MOROCCAN SPICED CHICKEN SKEWERS gf Cumin Yoghurt, Preserved Lemon, Chilli Oil (2pc)	18	21
TEMPURA CAULIFLOWER BITES df / v / vg Dill Pickle, Vegan Chipotle Aioli	16	19
BAKED BRIE gfo / v Roasted Garlic, Thyme, Honey, Cranberry Sauce, Crostini	21	24
CRISPY PORK BELLY BITES gf / df Sweet Chilli Glaze, Pickled Apple, Fried Shallot	22	25
MARINATED OLIVES gf / df / v / vg Herbs, Lemon, Oil, Chilli	10	13
GRILLED PRAWN TACOS df (i) Lettuce, Aioli, Pico de Gallo, Lemon Wedge (2pc)	16	19

Share Plates

CHARCUTERIE PLATE gfo Cured Meats, Pickles, Olives, Cheese, Lavosh Crackers	36	39
SLOW-COOKED BRISKET Spicy Chorizo, BBQ Corn, Onion Rings, Grilled Tortillas, Slaw, Pickles, Fries, Chipotle Aioli	72	76
ROAST LAMB SHOULDER gfo / dfo Tzatziki, Grilled Tomato, Roasted Carrot, Chimichurri, Flatbread, Roast Potatoes, Chilli Oil	89	93

Salads

ROAST PUMPKIN SALAD gf / dfo / v / vgo Rocket, Feta, Quinoa, Chickpeas, Avocado, Cherry Tomato, Honey Mustard Dressing	23	26
CAESAR SALAD gfo / dfo Cos Lettuce, Bacon, Croutons, Parmesan, Boiled Egg, Anchovy Caesar Dressing	24	27
WARM PULLED LAMB SALAD gf / df Quinoa, Cucumber, Spanish Onion, Pomegranate, Mixed Leaves, Coconut Tzatziki	26	29

Add on

GRILLED PRAWNS 8 9	GRILLED CHICKEN 8 9
SMALL FRIES 6 7	EXTRA BREAD 6 7

Mains

	M	G
RUMP 300GM gfo / dfo Fries, Garden Salad, Gravy	38	41
SCOTCH FILLET 250GM gf Honey-Roasted Baby Carrots, Broccolini, Mashed Potato, Peppercorn Sauce	44	47
CHICKEN SCHNITZEL Fries, Garden Salad, Gravy	26	29
PORK CUTLET gf Pickled Apple, Buttered Greens, Pumpkin Mash, Peppercorn Sauce	35	39
SPICED PUMPKIN gf / df / v / vg Chickpeas, Pepitas, Semi-Dried Cherry Tomatoes, Cashew Cheese, Chimichurri, House Dressing, Crispy Kale	27	30
SEARED HUMPTY DOO BARRAMUNDI gf (a) Crushed Baby Potatoes, Peas, Lemon Beurre Blanc	36	39
BEER-BATTERED FISH & CHIPS df (i) Fries, Garden Salad, Tartare	27	31
BRAISED BEEF RAGU dfo Rigatoni, Parmesan, Herbs	25	29
BASIL PESTO SPAGHETTI v Burrata, Semi-Dried Tomatoes, Capers, Toasted Pine Nut	24	28

Burgers

VERANDAH BEEF BURGER gfo / dfo Lettuce, Cheese, Pickles, Tomato, Onion, House Burger Sauce, Fries + EXTRA PATTY	26	29	7	7
GRILLED CHICKEN BURGER gfo / dfo Marinated Chicken Breast, Lettuce, Cheese, Pickles, Tomato, Chipotle Aioli, Fries	25	28		
VEGGIE BURGER gfo / v / vgo Plant-Based Patty, Lettuce, Tomato, Onion, Pickles, Vegan Aioli, Fries	26	29		
+ GLUTEN FREE BUN			3	3

M / G

All prices are shown for Members & Guests

gf = gluten free / gfo = gluten free option / df = dairy free / dfo = dairy free option
v = vegetarian / vg = vegan / vgo = vegan option / p = pescatarian
Please ask staff about nut free options.

Add ons can only be purchased in conjunction with Entree, Salads, Mains or Burger items.

Whilst all care is taken, due to the potential of trace allergens in supplied ingredients as well as The Verandah's working environment, we cannot guarantee a completely allergy-free experience. Please be advised that in order to use the freshest products, we may need to make substitutions in some items.

(a) = Australian / (i) = Imported

Sides

	M	G
GARLIC BREAD v Sourdough Baguette, Confit Garlic Butter	10	12
HONEY-ROASTED BABY CARROTS gf / v Thyme, Parsley	12	14
FRIES df / v Herbed Vinegar Salt, Aioli	11	13
MASHED POTATO gf / v Creamy Mashed Potato	7	9
CORN RIBS gf / dfo / v / vgo Moroccan Spiced Butter, Chipotle Aioli	12	14
SIDE SALAD gf / df / v / vg Mixed Leaves, Onion, Tomato, Cucumber, House Dressing	9	11
BEER-BATTERED ONION RINGS v Aioli	11	13

Kids

KIDS CHICKEN TENDERS gfo / dfo Fries, Garden Salad, Tomato Sauce	14	16
KIDS CHEESEBURGER gfo / dfo Fries, Garden Salad	14	16
KIDS FISH & CHIPS (i) Fries, Garden Salad, Tartare	14	16
KIDS SPAGHETTI NAPOLETANA dfo / v Garden Salad, Parmesan	14	16

Something to Finish

LEMON MERINGUE TART v Freeze-Dried Raspberries, Mango & Passionfruit Compote, Vanilla Bean Gelato	14	16		
CHOCOLATE FONDANT v Macerated Strawberries, Oreo Crumb, Vanilla Bean Gelato	14	16		
BOYSENBERRY & APPLE CRUMBLE v Vanilla Anglaise	14	16		
AFFOGATO gfo / v Vanilla Ice Cream, Espresso + Frangelico / Disaronno / Baileys / Cointreau	12	14	8	9
KIDS ICE CREAM gfo / v Vanilla Ice Cream, Strawberry Sauce and Sprinkles	5	7		