

Small Plates

	M	G
GRILLED FLATBREAD v / gfo	17	20
Roasted Carrot & Miso Dip, Crushed Pepitas		
THAI STYLE FISH CAKES df / gf (i)	18	21
Celery, Cucumber, Corriander, Chilli, Green Onion, Fried Shallots, Chilli Glaze (4)		
MOROCCAN SPICED CHICKEN SKEWERS gf / dfo	18	21
Cumin Yoghurt, Preserved Lemon, Chilli Oil (2pc)		
CRUMBED ZUCCHINI WEDGES v	16	19
Fried Parmesan & Herb Zucchini Wedges, Chipotle Aioli		
BAKED BRIE v / gfo	21	24
Candied Walnuts, Fig Jam, Orange Zest, Crostini		
CRISPY PORK BELLY BITES gfo / df	22	25
Sweet Chilli Glaze, Pickled Apple, Fried Shallot		
MARINATED OLIVES vg / gf	10	13
Herbs, Lemon, Oil, Chilli		
PRAWN TACOS df (i)	17	20
Grilled Prawn Cutlet, Cos Lettuce, Garlic Aioli, Pico de Gallo, Lemon (2)		

Share Plates

CHARCUTERIE PLATE gfo	37	39
Cured Meats, Pickles, Olives, Cheese, Lavosh Crackers		
SLOW-COOKED BRISKET	72	76
Spicy Chorizo, BBQ Corn, Onion Rings, Grilled Tortillas, Slaw, Pickles, Fries, Chipotle Aioli		
MIXED GRILL PLATTER gf / df	75	79
Lamb Loin Chops, Minute Steak, Beef Sausages, Field Mushroom, Grilled Tomato, Balsamic Onion, Bacon, Egg, Fries		

Salads

BEETROOT AND LENTIL SALAD v / dfo	23	26
Roast Beetroot, Lentils, Fetta, Walnuts, Baby Spinach, Rocket, Pickled Onion, House Dressing, Balsamic Glaze		
CAESAR SALAD gfo	24	27
Cos Lettuce, Bacon, Croutons, Parmesan, Boiled Egg, Anchovy Caesar Dressing		
PULLED LAMB SALAD gf / dfo	27	29
Warm Pulled Lamb, Roast Pumpkin, Fetta, Rocket, Spinach, Pomegranate, Minted Yoghurt, Pepitas		

Mains

	M	G
NEW YORK SIRLOIN 250GM gfo / dfo	38	41
Fries, Garden Salad, Gravy		
SCOTCH FILLET 200GM gf	44	47
Creamy Mashed Potato, Roasted Broccolini, Red Wine Jus		
CHICKEN SCHNITZEL	26	29
Fries, Garden Salad, Gravy		
WILD MUSHROOM RISOTTO gf	24	27
Mixed Mushrooms, Pea, Mascarpone, Basil, Parmesan		
SEARED BARRAMUNDI gf (i)	36	39
Crushed Chat Potatoes, Buttered Peas, Seeded Mustard Lemon Beurre Blanc		
BAKED SALMON gf (a)	38	41
Miso Carrot Puree, Seared Calvollo Nero, Roasted Beetroot, Beetroot Red Wine Glaze		
BEER-BATTERED FISH & CHIPS df (i)	27	31
Fries, Garden Salad, Tartare Sauce, Lemon		
SLOW BRAISED BEEF CHEEK gf	37	40
Creamy Mashed Potato, Glazed Carrot, Gremolata, Red Wine Sauce		
SEAFOOD LINGUINE (i)	36	39
Prawns, Mussels, Calamari, White Wine Cream & Tomato Sauce, Parsley & Lemon		
NAPOLITANA LINGUINE vg	24	28
Napoli Sauce, Truss Cherry Tomato, Basil, Lemon & Parsley		

Burgers

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

Add on

GRILLED PRAWNS (3)	7	8	SMALL FRIES	6	7
GRILLED CHICKEN	8	9	EXTRA BREAD	6	7
FRIED EGG	3	4			

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

Sides

	M	G
GARLIC BREAD v	10	12
Sourdough Baguette, Garlic Butter		
FRIES df / v	11	13
Herbed Salt, Aioli		
CREAMY MASHED POTATO gf / v	7	9
CORN COB gf / dfo / v / vgo	10	12
Morrocan Butter, Shaved Parmesan		
SIDE SALAD gf / df / v / vg	9	11
Mixed Leaves, Onion, Tomato, Cucumber, House Dressing		
BEER-BATTERED ONION RINGS v	11	13
Herb Salt, Roasted Garlic Aioli		
GRILLED BROCCOLINI v / vgo / dfo	8	11
Garlic Butter, Toasted Almonds		

Kids

KIDS CHICKEN TENDERS gfo / dfo
Fries, Garden Salad, Tomato Sauce

KIDS CHEESEBURGER gfo / dfo
Fries, Garden Salad

KIDS FISH & Fries (i)
Fries, Garden Salad, Tartare Sauce

KIDS SPAGHETTI NAPOLETANA dfo / v
Garden Salad, Parmesan

\$14 M | \$16 G

Kids meals are for 12 years of age and younger

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
Please ask staff about nut free options.

Please note: Gluten Free, Dairy Free and Vegan Options may involve modifications to the original dish. Not all ingredients or components can be substituted. Please ask our staff for more information.

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.

Seafood Labelling
(a) = Australian / (i) = Imported

@theverandahbeecroft

