

Small Plates

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

Share Plates

CHARCUTERIE PLATE gfo Cured Meats, Pickles, Olives, Cheese, Lavosh Crackers	37	39
SLOW-COOKED BRISKET Spicy Chorizo, BBQ Corn, Onion Rings, Grilled Tortillas, Slaw, Pickles, Fries, Chipotle Aioli	72	76
MIXED GRILL PLATTER gf / df Lamb Loin Chops, Minute Steak, Beef Sausages, Field Mushroom, Grilled Tomato, Balsamic Onion, Bacon, 2 Fried Eggs, Fries	75	79

Salads

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

Mains

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

Burgers

VERANDAH BEEF BURGER gfo / dfo Lettuce, Cheese, Pickles, Tomato, Onion, House Burger Sauce, Fries	26	29
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

Add on

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

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

Sides

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

Kids

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

KIDS CHEESEBURGER gfo / dfo
Fries, Garden Salad

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

KIDS PASTA NAPOLITANA 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



Something to Finish

STICKY DATE PUDDING v	14	16
Warm Salted Caramel Sauce, Vanilla Bean Ice Cream		
CHOCOLATE FONDANT v	14	16
Macerated Strawberries, Oreo Crumb, Vanilla Bean Gelato		
MULLED WINE PEAR TART v	14	16
Warm Almond Tart, Mulled Wine Poached Pear, Chocolate Ganache, Vanilla Ice Cream		
AFFOGATO gfo / v	12	14
Vanilla Ice Cream, Espresso		
+ Frangelico / Disaronno / Baileys / Cointreau	8	9
KIDS ICE CREAM gfo / v	5	7
Vanilla Ice Cream, Strawberry Sauce, Sprinkles		

HAVE AN *Event* COMING UP?



YOUR PERFECT
EVENT STARTS HERE!



SOCIAL EVENTS
PRIVATE PARTIES
MILESTONE EVENTS



SCAN HERE TO
VIEW OUR EVENT
PACKAGES



(02) 9484 1167

events@theverandahbeecroft.com.au



Don't miss a thing

@theverandahbeecroft



ME NU

The
VERANDAH
BEECROFT