

The Verandah Restaurant

Breads

Garlic Bread \$10.00
w Mozzarella Cheese

Turkish Bread \$10.00
w Trio of Dips

Oysters

Freshly Shucked Natural Oysters
\$16.50/\$32
\$3.00 each
Kilpatrick Oysters
\$18.50/\$34

Entrees

Soup of the Day \$12.00 gfo/v
Served w a Bread Roll

Chicken Drumettes \$15.00 gf
W Blue Cheese Dipping Sauce

Garlic Prawns
w Jasmine Rice
E \$16.00 M \$30.00

Cooked Local Prawns \$25.00
w brandy House Cocktail Sauce & Lemon Wedges

All Dishes are subject to Market Availability
Please Advise our Friendly Staff when Ordering of any Allergies
G = Gluten Free | V = Vegetarian | G/O = Gluten Free Option

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Salads

Vegetarian Salad gf/v

*Roasted Pumpkin, Feta, Pine nuts, Spanish Onion, Cherry Tomato,
Mixed Lettuce & Seeded Mustard Dressing*

\$20.00

Chicken Salad gfo

*Smoked Chicken, Semi Dried Tomato, Baby Spinach, Cashews,
Croutons, Blue Cheese, Grated Parmesan & Vinaigrette*

\$23.90

Main's

Vegetarian Moussaka v

*Grilled Eggplant, Zucchini, Capsicum & Potato Layered with a Spiced Napoli Sauce & Topped
with a Nutmeg Scented Béchamel & Mozzarella Cheese Served w a Garden Salad*

\$24.00

Fish And Chips

*Beer Battered Flathead & Chips w a Garden Salad,
House made Tartare Sauce and Lemon*

\$26.00

Linguini

*W Smoked Salmon, Capers, Dill, Baby Spinach,
White Wine & Garlic Cream Sauce*

\$28.00

Moreton Bay Bugs gfo

*Grilled Moreton Bay Bugs, Lemon & Caper Butter
w Beer Battered Chips & Salad*

\$34.00

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Catch of the Day

Ask Our Friendly Staff

M/P

Moules (Mussels) Portuguese (1kg) gfo

Pot of Steamed Boston Bay Mussels cooked in White Wine w Chilli, Chorizo, Olives, Smoked Paprika & Roasted Tomato sauce served with Beer Battered Chips or Bread

\$31.90

Duck Confit

Crispy Skinned Confit Duck Leg, Truffle Potato Mash, Brocolini, Sautéed Mushrooms w a Red wine Jus

\$33.50

Roasted Chicken Breast

Marinated Chicken Supreme, Caramelized Onion Potato Tart, Wilted Spinach, Cherry tomatoes w a Honey mustard Cream

\$29.50

Pork Spare Ribs gfo

w Smoked Barbeque Glaze, Southern Coleslaw, Beer Battered Chips and Sauce

\$33.50

Seafood Banquet Platter

Cold – Fresh Ocean Prawns, Natural Oysters, Moreton Bay Bugs & Smoked Salmon
Hot – Garlic Prawns, Beer Battered Fish, Steamed Mussels, Lemon Pepper Calamari, Kilpatrick Oysters & Grilled Scallops
Served w Beer Battered Chips, Sauces and Lemon Wedges

Designed for Two People

\$130

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From the Grill

Cape Grim Rump MB2+MSA 350gms

A Great Rump, Free Range British Breed Cattle from the Lush Pastures of North West Tasmania
\$32.50

Grassfed Eye Fillet Approx 200gms

A True Taste Sensation..... Experience the Extreme Tenderness of the Finest Cut of Meat
Available, Sourced from the Darling Downs
\$35.50

Pure Black OP Rib 400gms

100% Pure Black Angus Cattle... Free range from the Lush
Pastures of North West Tasmania
\$39.00

Oven Roasted Spiced Wagyu Rump Cap (For Two)

W Duck Fat Sautéed Kipfler Potatoes, Buttered Green Beans, Red Wine Jus and a Selection of
Mustards
\$85.00

Note: Min. 45 mins for M-R

All Steaks Served with Cherry Tomatoes, Truffle Potato Mash, Broccolini and Field
Mushrooms

All Steaks with a Choice of Green Peppercorn, Mushroom or Red Wine Jus.

Side Dishes

Fresh Garden Salad \$10.00 gf

Beer Battered Chips w Aioli \$10.00 gfo

Mixed Vegetables \$10.00

w Garlic Butter & Parsley

Cheese Platter \$18.00

A selection of Cheese and Accompaniments

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