

THE VERANDAH BISTRO

ENTREES & BREADS

ALL SERVED ON STONE BAKED SOURDOUGH BREAD

Garlic With herb and garlic butter	\$8.00
Bruschetta Basil, tomato, garlic, onion, balsamic and freshly grated parmesan	\$10.00
Pesto Cheese Pesto and melted Tuscan mozzarella	\$10.00
Soup of the Day Served with herb and garlic bread	\$15.00
Sichuan Squid (GF) Freshly fried squid seasoned with house spices served crunchy Asian herb salad and Thai dressing	\$16.00
Bubble and Squeak Potato and vegetable croquette with pickled cabbage salad, honey mustard sauce	\$14.00
Crispy Pork Belly (GF) Twice cooked pork belly with smashed pumpkin, fig jam and pickled carrot, sesame and herb salad	\$18.00

Rustic Potatoes (GF) Fried chat potatoes tossed with parsley and spiced salt served with sour cream and sweet tomato relish	\$10.00
Salmon Cakes Freshly fried salmon cakes with beetroot, rocket, pickled onion and feta salad, balsamic, pistchio nuts and smashed avocado	\$20.00
Scallops Pan seared scallops with spiced cauliflower, pearl cous cous, pistachio nuts with a saffron sauce	\$18.00
Grazing Plate - Sharing Plate Grilled sourdough, roasted baby beetroot, capsicum, olives, pesto, feta and chorizo	\$16.00
The Veggie Bowl (V) Spiced cauliflower, pearl cous cous, pistachio nuts, herbs, seasonal greens, creamy feta and saffron sauce	\$14.00

SALADS

Garden salad (GF) Mixed leaves with cucumber, tomato, avocado, baby beetroot, pickled onion and lemon vinaigrette	\$14.00
Caeser salad Baby cos tossed with crispy bacon, parmesan cheese, croutons, soft egg and caeser dressing	\$16.00
Greek salad (GF) Mixed leaves with cucumber, tomato, avocado, olives, pickled onion, feta and lemon vinaigrette	\$16.00
Salt and Pepper Prawn salad (GF) Freshly fried prawns with chorizo, pesto, feta and roast capsicum salad with lemon vinaigrette	\$18.00

GNOCCHI

Gnocchi Rosa (V) Ricotta gnocchi tossed with creamy tomato sauce with roquette and parmesan cheese	\$16.00	Salmon Gnocchi Ricotta gnocchi tossed with salmon, creamy, garlic sauce and herbs	\$22.00
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ADD ONS

Bacon \$5	Fried Egg \$2
Chicken \$5	Feta \$3
Prawn \$7	Lamb Sausage \$5
Chorizo \$5	

FROM THE GRILL

SERVED WITH SEASONAL VEGETABLES AND MASH
OR CHIPS AND SALAD

250g Scotch Fillet	\$30.00
100 day aged, grain fed	
350g T Bone	\$32.00
grass fed	
300g Pork Cutlet	\$28.00
Tender valley	
200g Porterhouse	\$26.00
100 day aged, grain fed	
300g Rib Eye	\$34.00
Yearling, Grass fed	

Add garlic prawns \$6

Your choice of sauce:

Red wine jus, mushroom, pepper, gravy,
dianne, garlic
(all sauces are gluten free)

SIDES

Garden salad \$5	Chips \$5
Steamed vegetables \$5	Garlic prawns \$5
Coleslaw \$5	Mash potato \$5
Chat potatoes* \$5	Baked potato \$5
<small>*served with sour cream</small>	

MAINS

Eye Fillet 250g (GF)	\$35.00
Oven roasted eye fillet with roasted truss, tomatoes, potato gratin and red wine jus	
Salmon Fillet	\$30.00
Pan roasted salmon fillet, warm leek, beetroot and potato salad and chorizo salsa	
Beef Cheek Stew (GF)	\$22.00
Beef cheeks braised in dark ale sauce, mash potato, and tomato chorizo salsa	
Cowra Lamb Tenderloin (GF)	\$28.00
Tender braised lamb with braising juices, and smashed pumpkin, steamed greens and pesto	
Fish and Chips	\$18.00
Beer battered barramundi, served with tartare sauce, lemon, garden salad and chips	
Chicken Schnitzel (House made)	\$22.00
Served with seasonal vegetables and mash or chips and salad. Choice of sauce*	
Chicken Parmigiana	\$24.00
Topped with Napoli sauce and Tuscan mozzarella, served with seasonal vegetables and mash or chips and salad. Choice of sauce*	

Add garlic prawns \$7

*Your choice of sauce:

mushroom, pepper, gravy, dianne, garlic
(all sauces are gluten free)

KIDS MENU

Cheese Burger	\$10.00
Beef burger with tomato sauce, cheese and chips	
Cheese Pizza	\$10.00
Tomato basil sauce and mozzarella cheese	
Battered Fish and Chips	\$10.00
Battered fish, chips and tomato sauce	
Kids Tenders	\$10.00
Crumbed chicken breast with chips and tomato sauce	

SOMETHING SWEET

Bowl of Ice Cream \$5

With chocolate or strawberry topping

DESSERTS

Chocolate Pavlova Bomb (GF)	\$14.00
Rustic chocolate meringue with dark chocolate sauce, toasted pistachio nuts and vanilla ice cream	
Fried Apple Turnovers	\$12.00
Cinnamon poach apple in puff pastry with oat maple crumble and vanilla ice cream	
Sticky Pudding	\$14.00
Sticky date pudding, with salted caramel sauce and hokey pokey ice cream	
Fig Parfait (GF)	\$14.00
Honey and fig parfait with port poached figs and pistachio nuts	
Metro Mess	\$12.00
Crushed meringues, sticky date bits, salted caramel and vanilla ice cream	