· THE VERANDAH ·

ANTIPASTI

BAKER'S BREAD BASKET 14
Crispy Ciabatta, Mini Baguette, Spinach Onion Roll, Tapenade Butter, Balsamico

STRACCIATELLA 30
Pulled Burrata, Tomato Medley, Basil, Parma Ham, Grilled Zucchini, Yellow Frisee

OCTOPUS CARPACCIO 25
Dashi, Furikake, Yuzu Dressing, Orange Segments, Charred Onions, Fennel

IBERICO JAMON 28
Olive Tapenade, Cornichon, Cherry Tomato on Vine, Fresh Olive, Sourdough, Iberico Jamon Bellota

CAESAR SALAD 18
Romaine, Pine Nut, Candied Bacon, Soft Boiled Egg, Shaved Pecorino, Tomato

PAN FRIED FOIEGRAS 31
Berry Compote, Red Wine Poached Pear, Toasted Brioche, Fresh Berries, Pistachio Nut

PAN SEARED CANADIAN SCALLOPS 26
Romesco, Caviar, Roasted Cauliflower, Mango Sauce, Fresh Greens

ROASTED BONE MARROW 28
Herb Crusted Bone Marrow with Onion Soubise, Rustic Bread, Lemon

KID'S MENU

NUGGETS 10
Chicken Nuggets with Garden Salad

CHICKEN WING 14
Breaded Chicken Wings, BBQ Sauce

HAM & CHEESE MACARONI 12
Bacon, Mozzarella Cheese & Cream Sauce

RISOTTO & PASTA

20

MAC & CHEESE DUO
Bacon, Mozzarella Cheese, Parmesan Cheese in Cream Sauce

38

TRUFFLE & MUSHROOM RISOTTO
Wild Mushroom Medley (Shimeji Button, Shitake), Parmesan Cheese, Black Summer Truffle, Butter & Truffle Oil

26

THE VERANDAH AGLIO OLIO
Prawns, Scallop, Calamari, Green Mussels with Garlic, Chilli & Crispy Kale

25

TRUFFLE TAGLIATELLE
Minced Pork, Mushroom, Parsley, Light Cream Truffle Base

45

LINGUINE LOBSTER
Half Lobster served with San Marzano Tomatoes, Fresh Basil, Light Tomato Sauce & Garlic Crumbs

24

SPAGHETTI VONGOLE
Venus Clam with San Marzano Tomatoes, Fresh Basil in White Wine Sauce

SOUP

MEDITERRANEAN MUSSEL & CLAM BROTH 25
Venus Clam, Green Mussels with Fresh Tomatoes, Basil, Croutons & EVO Oil

CLASSIC TRUFFLE MUSHROOM SOUP 13
Croutons & Truffle Cream

HOMEMADE SOUP OF THE DAY 13
Please Enquire with Our Staff for Daily Availability

MAINS

PAN-FRIED SALMON TROUT (NORWEGIAN) 32
Green Asparagus, Tomatoes, Onion Relish, Couscous & Lemon Foam

OVEN BAKED HALIBUT FISH 32
Green Broccoli, Rosemary Potatoes, Avruga Caviar, Fava Bean & Beetroot Dressing

VICTORIA RIBEYE 300G 38
200 Day Grain Fed Southern AUS, Roasted Herb Potato, Caramelized Onion, Confit Tomato, Asparagus, Brown Steak Sauce

BERKSHIRE PORK CHOP 40
Tangy Carrot, Grilled Leeks, Cherry Tomato on Vine, Soy Miso Glaze

SPRING CHICKEN 32
Roasted Spring Chicken with Apple Jus, Apple Cider, Roasted Potato, Mesclun, Couscous & Lemon Mayonnaise

WHEELER'S SIGNATURE "TOMAHAWK" 1.2KG 168
100 Day Barley Fed Beef from Victoria. Australia.

Truffle Fries, Mesclun Salad, Confit Tomatoes. Condiments: Truffle Mayo, Beef Jus, Onion Marmalade, Dijon Mustard)

INSALATA 10
Mesclun Salad with Lemon Dressing

ASPARAGI 12
Asparagus with Shave Parmesan Cheese

POMODORO 14
San Marzano Tomatoes with Basil & Extra Virgin Olive Oil

FUNGHI 10
Wild Mushroom (Shimeji, Button, Shitake)

SIDES

TRUFFLE FRIES 16
Fries with Shredded Cheese & Truffle Oil

DESSERT

EARL GREY PANNA COTTA 14
Fresh Berries & Mixed Berry Compote

CHOCOLATE LAVA CAKE 14
Chocolate Lava Cake, Digestive Biscuits Crumb, Berry Sauce, Vanilla Ice Cream

CLASSIC MATCHA TIRAMISU 14
Pistachio Nut

STICKY DATE PUDDING 15
Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream

VANILLA MILKSHAKE 11

VANILLA ICE CREAM 5

AFFOGATO 8
Vanilla Ice Cream with Single Espresso

ICE CREAM SANDWICHES 7

MILK & COOKIES
STRAWBERRIES & CREAM
DOUBLE CHOCOLATE
MINT CHOCOLATE
CHOCOLATE HAZELNUT
ISLAND COCONUT
Vegan, Dairy Free, Gluten Free, Egg Free
ENGLISH EARL GREY
TOASTED MARSHMALLOW
DARK CHOCOLATE
Vegan, Dairy Free, Gluten Free, Egg Free

Food may take awhile to be served during peak hours. Your kind understanding is appreciated.
All prices are subject to 10% service charge and 7% GST