

Gluten Free Menu

Warm orange and spiced mixed olives	3.5
House made basil and chilli labna with confit garlic and gluten free bread	6
Duck liver parfait with cornichons and warm gluten free bread	6.5
"Sydney rock" trio oyster taster plate ; wasabi aioli, Virgin Mary and chilli mint pesto	9
Pork hock and butter bean consommé	6
Spanish potato and saffron tortilla with mint and chilli pesto	6.5
Pan seared haloumi with rhubarb, orange and cinnamon compote	6.5
Slow baked field mushrooms with roasted pumpkin, goats cheese and oregano	7
Seared jumbo Californian scallops on ratatoullie with parmesan foam	9
Sauteed Cumin and cayenne baby calamari with lime aioli	8
Smoked paprika, chilli and lemon barbequed octopus ,	7.5
Jamon with soft boiled duck egg truffle oil and pecorino (<i>served with Aperera</i>)	11
Spanish morcilla sausage with caramelized onion and roasted peppers	8.5
Grilled peppered kangaroo tenderloin with roasted kumera and beetroot relish	8.5
Slow roasted lamb shoulder with kipfler potato and green olives	9

Vegetarian Menu

Warm orange and spiced mixed olives	3.5
House made basil and chilli labna with confit garlic and Morpeth sour dough	6
Spanish potato and saffron tortilla with mint and chilli pesto	6.5
Pan seared haloumi with rhubarb, orange and cinnamon compote	6.5
Slow baked field mushrooms with roasted pumpkin, goats cheese and oregano	7
Porcini and wild mushroom arancini	7
Panko crusted poached duck egg , truffle oil and pecorino (<i>served with Aperera</i>)	8
Caramelized onion and roasted peppers with kipfler potato and green olives	7
Roasted kumera and beetroot relish and goats cheese	6

Lactose Free Menu

Warm orange and spiced mixed olives	3.5
Confit garlic and Morpeth sour dough	6
"Sydney rock" trio oyster taster plate ; tempura with wasabi aioli, Virgin Mary and soy mirin	4
Pork hock and butter bean consommé	9
Slow baked field mushrooms with roasted pumpkin and oregano	6
Seared jumbo Californian scallops on ratatoullie	7
Cumin and cayenne baby calamari with lime aioli	9
Smoked paprika, chilli and lemon barbequed octopus ,	8
Jamon truffle oil and roasted red peppers (<i>served with Aperera</i>)	11
Spanish morcilla sausage and roasted peppers	8.5
Slow braised Asian style pork belly with chilli mint pesto	8.5
Verandah's style peking duck	8.5
Grilled peppered kangaroo tenderloin with roasted kumera and beetroot relish	8.5
Slow roasted lamb shoulder with kipfler potato and green olives	9

Please advise wait staff when ordering any of these dishes so we can take care of your requirements

All prices on above menus is per person. \$5 per Adult surcharge on All Public Hoidays