

# Verde

## NIBBLES

**GARLIC & CHEESE BREAD (DFO) \$12.5**

**BRUSCHETTA (GFO) (DFO) \$14.5**  
w/ bocconcini, basil, olive oil

**ITALIAN HERB MOZZARELLA STICKS \$14.5**  
w/ chipotle aioli

**BOWL OF WARM MARINATED OLIVES \$11.9**

## SHARING OPTIONS

**VERDE PLATTER (GFO) (DFO) \$61.0**

cured meats, chicken & bacon terrine, semi-dried tomato, pitted olives, marinated roasted red capsicum, artichoke hearts cornichons & toasted Turkish bread

**CHEESE PLATTER (GFO) \$45.0**

Mersey Valley cheddar, camembert, blue vein, quince paste, toasted local pistachios, grapes & water crackers

**SMOKEY PLATTER (GF) (DF) \$61.0**

house smoked beef, lamb & pork, corn bread, southern slaw, pickled onion & cucumber, homemade BBQ sauce, chipotle aioli

**SEAFOOD PLATTER (GF) \$76.5**

king prawns, 2 baked scallops, 3 oysters natural & 3 Kilpatrick, salt & pepper squid, 2 Moreton Bay bugs, house smoked salmon, cocktail sauce & lemon wedges

## ENTRÉE

**ZUCCHINI, ASPARAGUS & GRUYERE TART (V) \$22.5**

rocket, pear & parmesan salad

**HOUSE SMOKED SALMON CARPACCIO (GF) (DF) \$23.0**

capers, dill, lemon, olive oil & rocket

**OYSTERS**

natural \$26.9 (½ D) | \$41.9 (D)

Kilpatrick \$28.9 (½ D) | \$44.9 (D)

**BAKED HERVEY BAY SCALLOPS (4) \$29.9**

panko, bacon, parmesan cheese, lemon

**CHARGRILLED MORETON BAY BUGS (GF) \$29.9**

garlic butter & lemon

**CRISPY SKIN PORK BELLY (DF) (GF) \$21.9**

wombok, pickled daikon, Asian salad, fried shallots & nuoc cham dressing

**GRILLED HALOUMI CHEESE (GF) \$19.0**

w/ Greek salad & lemon

**SALT & PEPPER SQUID \$21.9**

w/ rocket, aioli & lemon

## MAINS

**CHICKEN SUPREME (GFO) \$36.0**

w/ potato rösti, sweet potato puree, broccolini & red wine jus

**VERDE PARMA \$32.9**

Napoli sauce topped w/ parma blend cheese & salad

**CRUMBED CHICKEN SCHNITZEL \$28.9**

w/ garden salad & chips

**4-POINT LAMB RACK (DF) (GF) \$43.0**

w/ potato rösti, green beans, red wine jus

**PORK KNUCKLE (GF) \$43.0**

w/ mash potato, sauerkraut & dark ale gravy

**WARM VEGETABLE SALAD \$25.9**

ADD CHICKEN \$7.0

## SEAFOOD

**CHARGRILLED TUNA STEAK (GF) (DF) \$37.5**

chat potatoes, cherry tomatoes, green beans, cos lettuce, egg, olives & Dijon mustard vinaigrette

**WHOLE BAKED BARRAMUNDI (GF) \$39.9**

brown butter, capers, parsley & lemon

**SEAFOOD FETTUCINE MARINARA (DFO) \$38.5**

prawns, mussels, clams, scallops & marinara sauce

ADD MORETON BAY BUG \$13

**BARRAMUNDI FILLET (GF) \$37.5**

Anna potatoes, roast butternut pumpkin puree, asparagus & lemon butter sauce

## VERDE GRILL (GRAIN FED)

all steaks served w/ potato au gratin, broccolini, carrot mousseline (GFO) (DFO)

**T-BONE 350-GRAM \$42.5**

**SCOTCH 300-GRAM \$42.5**

**PORTERHOUSE 300-GRAM \$39.9**

**EYE FILLET 200-GRAM \$51.0**

**RIB EYE 500-GRAM \$58.0**

**RUMP STEAK \$41.5**

ADD GARLIC PRAWNS \$11.9

ADD MORETON BAY BUG \$13.0

**ADDITIONAL SAUCES: MUSHROOM, DIANNE, GARLIC CREAM, GRAVY, PEPPER OR HOLLANDAISE \$2.00**

## PIZZA

**PRAWN & CHORIZO (GFO) \$25.5**

house tomato sugo, mozzarella, marinated garlic prawns, sliced chorizo, feta, rocket & lemon

**ROUSEABOUT (GFO) \$25.9**

slow cooked lamb shoulder, Meredith goat cheese, rosemary, garlic, spinach, Spanish onion, mozzarella finished w/ tzatziki

**PUMPKIN (V, GFO) \$23.0**

roasted pumpkin, semi-dried tomato, bocconcini, spinach, mozzarella & oregano

## BURGERS

all burgers served in a brioche bun w/ house fries & pickles

**VERDE CHEESEBURGER \$22.9**

2 house burger beef patties, American cheese, pickles, burger sauce & tomato ketchup

**MALLEE DESTROYER (GFO) \$22.9**

smoked Angus brisket, house slaw, American cheese, pickles, smothered in smoky BBQ sauce

**OUTBACK CHICKEN (GFO) \$22.9**

crispy chicken, cos lettuce, tomato, pickled onions, American cheese & chipotle aioli

**VEGAN OPTIONS AVAILABLE FOR ALL BURGERS**

## SIDES

**ONION RINGS W/ CHIPOTLE AIOLI \$11.9**

**CHIPS W/ AIOLI \$10.9**

**GARDEN SALAD W/ HOUSE MADE DRESSING \$11.9**

**SEASONAL VEGETABLES W/ GARLIC BUTTER \$11.9**

**ROCKET, PEAR & PARMESAN SALAD W/ BALSAMIC VINAIGRETTE \$11.9**

## DESSERTS

**PANNA COTTA (GF) \$15.0**

w/ mixed berry compote

**LEMON MERINGUE TART \$15.0**

**NEW YORK BAKED CHEESECAKE \$15.0**

w/ fresh strawberries and coulis

**CHOCOLATE PRALINE TART (GF) \$15.0**

w/ crème Chantilly, chocolate soil & raspberry gel

**CHURROS (DFO) \$15.0**

chocolate sauce, ice cream

**PLEASE SEE OUR SELECTION OF CAKES FROM OUR CAFE**

## CHILDREN (UNDER 12) \$11.9

all meals served w/ a Dixie cup ice cream

**FISH & CHIPS**

**NUGGETS & CHIPS**

**CHEESE BURGER & CHIPS**

**PIZZA & CHIPS**

Please inform our staff should you have any special dietary requirements, all care will be taken to ensure we try to meet your needs.

### KEY REFERENCE:

D = dozen, V = vegetarian, VO = vegetarian option, VE = vegan, VEO = vegan option, DF = dairy free, DFO = dairy free option, GF = gluten free, GFO = gluten free option, N = nuts

# Wine and Cocktail List

	GLASS	BOTTLE
<b>SPARKLING</b>		
PIPER HEIDSIECK BRUT CUVÉE	\$15	\$79
MUMM GRAND CORDON N/V		\$110
DA LUCA PROSECCO	\$10	\$40
YARRA BURN VINTAGE SPARKLING		\$52
YARRA BURN PREMIUM CUVÉE (200ML)		\$12
<b>HOUSE WINES (LOCAL)</b>		
RIVAH SAUVIGNON BLANC	\$8	\$30
RIVAH MALBEC	\$8	\$30
<b>RED WINE</b>		
MADAM SASS PINOT NOIR	\$9	\$37
SAINT HALLETT 'FAITH' SHIRAZ	\$10	\$38
THE 'GUILTY' SHIRAZ	\$11	\$45
THE 'VERDICT' CABERNET SAUVIGNON		\$42
LENOTTI ROSSO PASSO		\$42
KATNOOK FOUNDERS BLOCK CABERNET SAUVIGNON	\$10	\$38
NOELIA RICCI SANGIOVESE		\$72
GRANT BURGE CAMERON VALE CABERNET SAUVIGNON		\$40
<b>WHITE WINE</b>		
ZIEGLER RIESLING		\$41
TATCHILLA SAUVIGNON BLANC	\$9	\$34
MUDHOUSE SAUVIGNON BLANC		\$38
AMBERLEY KISS AND TELL MOSCATO	\$9	\$36
BROOKLAND VALLEY VERSE1 CHARDONNAY		\$36
QUILTY GRANDSEN CHARDONNAY	\$9	\$34
TATCHILLA PINOT GRIS	\$9	\$34
MONTEVENTO PINOT GRIGIO		\$38
<b>ROSÉ</b>		
DAYS OF ROSÉ	\$9	\$36
<b>ZERO (NON ALCOHOLIC &amp; LOW SUGAR)</b>		
HARDYS SPARKLING		\$25
HARDYS CHARDONNAY		\$25

## COCKTAILS

Please order at the Verde cocktail bar. Custom cocktails and non-alcoholic mocktails can also be made upon request.

### ESPRESSO MARTINI

Smirnoff Vodka, Mr Black Coffee Liqueur & espresso

### VIVA VERDE

Tanqueray London Dry Gin, cucumber, mint & lime

### COTTON CANDY COSMO

Fairy floss, Smirnoff Vodka, Cointreau, cranberry juice & lime

### UNICORNS BLOOD

Lychee, Smirnoff Vodka, Paraiso lychee liqueur, lychee syrup & secret shimmer agent

### MOJITO

Bacardi Rum, lime, mint & soda water

### EL PINA

Casamigos Tequila, lime, pineapple juice & bitters

### FRENCH MARTINI

Chambord, Licor 43 & pineapple juice

### ANCHORS AWAY

Captain Morgan's Spiced Rum, Southern Comfort, lime, pineapple juice & passionfruit pulp

### CASAMIGOS MARGARITA

Casamigos Tequila, Cointreau, lime juice & Murray River salt

### MIGHTY MURRAY BREEZE

Malibu Rum, Bacardi Rum, lime, soda & shaved ice

### VERDE STRAWBERRY SPRITZ

Dasher and Fisher Strawberry Gin, lime juice & soda

*Can't find your favourite?*

If you have a favourite cocktail that is not on our list, ask our mixologists and they can make it for you.

*All we need is the recipe.*

## CAFÉ FOOD & DRINKS

Hot & iced coffee & chocolate plus tea varieties, milkshakes, smoothies & juices along with food & cake available to order at Verde Café till counter or via QR code ordering at the table for available products.

Please see Verde Café menu screens for full drinks & food menu plus our cake display fridge for the range of today's cakes and sweets.

Verde