



## Verona Restaurant @ Gateway on Monash

### breads

Garlic & herb home-baked flowerpot bread (enough for 2) ʘ	\$8.5
Bruschetta ~ Roma tomato, Spanish onion & basil on char grilled bread ʘ	\$12
Chef's selection of house made dips with warmed ciabatta ʘ	\$12

### entrée & light meals

#### Freshly shucked Tasmanian Pipe Clay Lagoon oysters:

Natural, with fresh lemon wedges ʘ	}	any 3	\$9.5
Natural, with Virgin Mary granite & cucumber chiffonade ʘ		any 6	\$17
Kilpatrick, with grilled bacon & Worcestershire		any 12	\$33

Chef's soup of the day with warmed ciabatta ʘʘ	\$10.9
Verona classic Caesar salad with parmesan crisps, pancetta, anchovies, baby cos lettuce, topped with a soft poached free range egg ʘʘ	\$15
<b>with</b> chicken	\$17
<b>with</b> smoked salmon	\$18
<b>with</b> calamari	\$18
Crispy crab cake with petite salad & guacamole	\$19.5
Warm beef, roast pumpkin & spinach salad ʘ	\$16.5
Szechuan pepper dusted calamari, salad & preserved lemon mayonnaise ʘ	\$17.5
Lamb cutlet with chickpea, tabouli salad & eggplant dip	\$19.5

### pasta & risotto

#### mid size

Mushroom risotto ~ trio of mushrooms, soft herbs & mascarpone cream ʘʘ	\$22
Potato gnocchi ~ cherry tomatoes, spinach & pesto ʘ	\$22
Farfalle bake ~ chicken & farfalle pasta bake with parmesan crumble ʘ	\$23
Chef's Curry with Basmati rice ʘʘ	\$23

## mains

Seasonal market fish of the day $\mathcal{Q}$	\$MP
Verona's special of the day	\$MP
Tempura battered market fish fillets with French fries, garden salad & house made tartar sauce $\mathcal{Q}$	\$27
<b>add</b> 2 battered prawns	\$32
Roasted peppers & sage cheddar stuffed chicken breast, saffron cauliflower purée, vegetable pithivier & basil jus	\$31
Veal cutlet, tian of summer vegetables & creamy peppercorn jus $\mathcal{Q}$	\$34.5
Kangaroo fillet, fondant potato, leek ragoût & blueberry jus $\mathcal{Q}$	\$32
Crispy skin duck breast, zucchini cake, orange & carrot salad & star anise jus	\$34.5
Lamb rump, eggplant & lentil disk, peperonata & red wine jus	\$32
Char-grilled beef, dauphine potatoes, roasted field mushroom & semi dried Roma tomato $\mathcal{Q}$	
Eye Fillet (250g)	\$36
Porterhouse (300g)	\$33
<u>Your choice of:</u> $\blacklozenge$ Pink peppercorn jus $\blacklozenge$ Red wine jus	
$\blacklozenge$ Exotic mushroom jus $\blacklozenge$ Café de Paris (garlic & parsley) butter	

## desserts

Verona's signature soufflé ~ raspberry soufflé & ricotta filled cannoli $\mathcal{Q}$ (allow 20 mins)	\$17.5
Chocolate terrine with Chantilly espresso panna cotta $\mathcal{Q}$	\$15
Soft pavlova roulade with mascarpone & trio of berries $\mathcal{Q}$	\$15
Baked custard tart with hazelnut & white chocolate wheel	\$15
Vanilla & peach sundae with ginger bread crumble $\mathcal{Q}$	\$15
Cheese platter ~ served $\infty$ date & fig jam, apricot & golden raisins chutney, water crackers, walnut bread & seasonal fruits $\mathcal{V}\mathcal{Q}$	\$12-\$25
Affogato ~ vanilla bean ice cream served $\infty$ a side shot of espresso coffee $\mathcal{Q}$	\$10
<b>add</b> a liqueur of your choice	\$15.5

$\mathcal{V}$  Denotes dishes that can become Vegetarian by request

$\mathcal{Q}$  Denotes dishes that can become Gluten Free by request

All prices include 10% GST

**Verona Restaurant @ Gateway on Monash Boutique Hotel**

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