



Verona Restaurant @ Gateway on Monash

breads

Garlic & herb home-baked flowerpot bread (enough for 2) 🌿	\$7
Classic bruschetta ~ roma tomato, red onion, parmesan & aged balsamic reduction on char grilled bread 🌿	\$12
Chef's selection of house made dips with warmed breads & grissini 🌿	\$12

entrées & light meals

Freshly shucked Tasmanian Pipe Clay Lagoon oysters:

Natural, with fresh lemon wedges 🍷	}	any 3	\$9.5
Natural, with citrus beurre blanc 🍷		any 6	\$17
Kilpatrick, grilled with bacon & Worcestershire		any 12	\$33

Chef's Soup du Jour 🌿 \$9.9

Verona classic Caesar salad with parmesan crisps, pancetta, anchovies, baby cos lettuce, topped with a soft poached free range egg 🌿 🍷	\$15
with marinated Chicken tenderloins	\$17
with Smoked Salmon	\$18

Rosemary prawn & scallop skewers with seasoned roast chat potatoes & drizzled with a light jus 🍷 \$18

Teriyaki marinated beef with steamed rice, sautéed julienne vegetables & teriyaki sauce \$17

Salt & pepper calamari with ribbons of cucumber, red capsicum shredded cos, grilled lemon & a light sesame dressing \$16

<u>Verona Taste Platters:</u>	5 items for One 🌿	\$19
	5 items to Share 🌿	\$29.5

All pasta dishes are made using local handmade pastas mid size

Trio of tomato risotto with grilled chicken, vegetables & parmesan crisp 🌿 🍷 \$23

Seafood tagliatelle with prawns, mussels, squid & market fish, tossed in extra virgin olive oil, preserved lemon, soft herbs & a hint of chilli \$25

Baked gnocchi in Napoli sauce with bacon, spinach & topped with a golden parmesan gratin 🌿 \$22

Thai green chicken curry with lemon grass, kaffir lime leaves, mixed vegetables in a light coconut milk & steamed basmati rice 🌿 🍷 \$22

mains

Seasonal market fish du jour Ω		\$MP	
Tempura battered market fish with French fries, garden salad & house made tartare sauce Ω		\$27	
Pan fried chicken breast filled with apricot & served with potato gratin, buttered greens & a cherry tomato jus Ω		\$29	
Seared Victorian lamb rump with rosemary & sea salt roast chats, French beans & a rosemary jus Ω		\$33	
Milk fed veal medallions on Spanish layered potatoes with tomato, onion, baby carrots & veal jus Ω		\$34	
Pork cutlet with seared Canadian scallop, turned potatoes, golf ball carrots & a sweet apple glaze, drizzled with port wine jus Ω		\$32	
Char-grilled Gippsland pasture fed beef served with hand cut chips & baby spinach Ω	Eye Fillet (250g)	\$35	
	Scotch Fillet (300g)	\$35	
	Porterhouse (300g)	\$32	
<u>Your choice of:</u>	◆ Pink peppercorn jus	◆ Red wine jus	◆ Exotic mushroom jus

side dishes – all \$6.5

Buttered Greens ~ beans, sugar snap & snow peas
Steamed Vegetables
Garden Salad
French Fries with aioli
Hand Cut Chips with tomato relish

desserts

Verona's Signature Soufflé ~ cinnamon soufflé with a warm spiced apple compote & vanilla bean ice cream (<i>allow 20 mins</i>)	\$17.5
Winter warmer chocolate pudding with decadent chocolate fudge sauce & berry ice cream	\$15
Tarte au Citron ~ organic lemon curd tart with crisp meringue peaks, & white chocolate crème anglaise	\$14
Trio of ice creams, served with an almond tuile biscuit Ω	\$11
Affogato ~ vanilla bean ice cream served ∞ a side shot of espresso coffee	\$9.5
add a liqueur of your choice	\$14.5

Ψ Denotes Vegetarian dishes or dishes that can become Vegetarian by request
 Ω Denotes Gluten Free dishes or dishes that can become Gluten Free by request

All prices include 10% GST

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