



Verona Restaurant @ Gateway on Monash

breads

Garlic & herb home-baked flowerpot bread (enough for 2) 🍷	\$7
Trio of bruschetta ~ roma tomato, pepperonata, olive tapenade & aged balsamic reduction on char grilled bread 🍷	\$12.5
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
Pacific, julienne vegetables with lemon & thyme 🍷		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 soft poached free range egg 🍷 🍷	\$15
with marinated Chicken tenderloins	\$17
with Smoked Salmon	\$18

Filo crusted tiger prawns on salad of green beans, tomato, olives & red onion, served with a lime & tahini dressing 🍷 \$18.5

Warm Thai beef fillet salad marinated in sweet soy & chilli, served with bean shoots, julienne vegetables, water chestnuts & a crispy wonton 🍷 \$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

	<u>mid size</u>
Risotto of confit duck with exotic mushrooms, soft herbs, mascarpone & sweet orange syrup 🍷	\$22
Seafood tagliatelle a la Milanese ~ prawns, mussels, squid & market fish, tossed in a light saffron infused cream sauce	\$22
Gnocchi with honey roasted pumpkin, cherry tomato, rocket, parmesan & cashew nut pesto cream sauce 🍷	\$20
Thai green chicken curry with lemon grass, kaffir lime leaves, mixed vegetables in a light coconut milk with steamed jasmine rice 🍷 🍷	\$20

mains

Seasonal market Fish du Jour	\$MP
Tempura battered market fish with hand cut chips, rocket salad & house made tartare sauce 🌱	\$27
Pan fried chicken breast filled with roasted capsicum & brie, served with fondant potato & a pine nut jus 🌱	\$29.5
Seared Victorian lamb rump cooked medium with pea & herb risotto, hand made harissa & air dried carrot crisps	\$33
Oat crusted milk fed veal medallions served with sweet potato rosti, Dutch carrots, sugar snaps & sauce juniper	\$32

From the char-grill & served with hand cup chips & a rocket salad:

Gippsland pasture fed Eye Fillet	250g	\$35
Black Angus grain fed Rib Eye (certified)	400g	\$44
Gippsland pasture fed Scotch Fillet	300g	\$35
Gippsland pasture fed Porterhouse	300g	\$32
High country Pork Cutlet	270g	\$32

With your choice of: Red Wine jus, Pink Peppercorn jus,
Exotic Mushroom jus or Café de Paris butter

side dishes – all \$6.5

Baked trussed cherry tomato with fetta & herbs
Rocket & Parmesan Salad
Steamed Vegetables
Garden Salad
French Fries with aioli
Hand Cut Chips with tomato relish
Mashed Potato

🌱 Denotes Vegetarian dishes or dishes that can become Vegetarian by request
🌱 Denotes Gluten Free dishes or dishes that can become Gluten Free by request

All prices include 10% GST

desserts

Verona's Signature Soufflé ~ forest berry with vanilla bean ice cream, macerated berries & a shot of crème de cassis (<i>allow 20 mins</i>)	🕒	\$17.5
Blackforest Charlotte ~ light sponge tower filled with chocolate mousse, cherry compote accompanied by Chantilly cream & macerated cherries		\$15
Tarte au Citron ~ organic lemon curd with soft Italian meringue & white chocolate crème anglaise		\$14
Fresh fruit slices drizzled with Midori syrup & accompanied by a lemon sorbet	🕒	\$12
Selection of ice cream & sorbet with raspberry coulis & almond tuile	🕒	\$11
Affogato ~ vanilla bean ice cream served	☕	\$9.5
add a liqueur of your choice		\$14.5

Cheese Platter ~ served ☕ water crackers, lavosh, fig paste & mixed fruits
\$9 per 50gm portion 🕒

Tarago River Jenson Red Washed Rind ~ made at Hillcrest Farm in Gippsland (Vic), this soft cow's milk cheese is a traditional surface ripened cheese, developing texture & flavour as it ripens over a period of 2 months. When fully mature the cheese develops a strong smell, however the flavour is mild & creamy with a hint of eucalyptus.

Healy's Pyengana Cheddar ~ Australia's oldest specialist cheese made on the farm in North Eastern Tasmania. The 401lb rounds are matured for a minimum of 12 months encouraging the symbiotic action of surface moulds. The result a fine textured crumbly body with a subtle flavour of herbs & pasture & a hint of honey.

Cropwell Bishop Blue Stilton ~ multi award-winning traditional blue stilton cheese for 3 generations. Rich, creamy ☕ a rounded flavour. Made in Nottinghamshire (UK), still using traditional methods to ensure consistent quality & flavour.

to finish

Espresso Coffee ~ <i>Cafe Latte, Cappuccino, Flat White, Short Black, Long Black, Macchiato (Long, Short), Mocha (Full Cream, Skim & Soy Milk available)</i>		\$3.75
Leaf Tea in a Pot ~ <i>English Breakfast & Peppermint</i>		\$4.5
Selection of Twining's Teabags ~ <i>English Breakfast, Earl Grey, Irish Breakfast, Chamomile, Lemon, Jasmine, Green, Peppermint, Ceylon Orange Pekoe</i>		\$3.5
Hot Chocolate in a mug, with marshmallows		\$5.5

Verona Restaurant @ Gateway on Monash Boutique Hotel

630 Blackburn Road, Notting Hill, 3168

Phone – 03 9561 4455 | Fax – 03 9561 7544

Email – verona@gatewayonmonash.com.au

Web – www.gatewayonmonash.com.au