



Verona Restaurant
Table d'Hôte Lunch Menu



**Example Menu Only – menu changes frequently,
please contact us for a current menu**

To Start

Country style sweet corn soup with corn fritter,
baby herbs & grissini sticks (v)

Warm chicken salad with avocado, julienne vegetables
& vine ripened cherry tomatoes (g)

Risotto of wild exotic mushroom, soft herbs, parmesan wafer
& fresh mascarpone (v,g)



Main Fare

Wild Barramundi, charred asparagus, sweet potato
& cardamom purée & sauce vierge (g)

Eye fillet wrapped in bacon with parmesan & polenta croustade,
green beans & sauce bordelaise (g)

Gnocchi with honey roasted pumpkin, cherry tomato, rocket,
parmesan & cashew nut pesto cream sauce (v)



To Finish

Cinnamon crème brûlée with compote of seasonal berries (g)

Ecuador chocolate tart made from the finest Lindt dark chocolate,
served with wild berry coulis and cream

Duo of fine Victorian & Tasmanian cheese
with lavosh, fig paste & muscatels

\$32 for 2 courses including espresso coffee & tea

\$39 for 3 courses including espresso coffee & tea



Vegetarian (v) or Gluten Free (g) dishes - please advise staff
Prices include 10% GST

