

# The Verandah

## Autumn All Day Menu

### ENTRÉE

**Cinnamon & Clove Spiced Duck Leg**  
tamarind glaze, charred spring onion, garnet plum gel **25.00**

**Pressed Autumnal Root Vegetables**  
pickled baby cucumber, rhubarb chutney, crisp sour dough **22.00**

**Char Grilled Wedge Island Octopus**  
Korean Gochujang sauce, nashi pear, sesame seeds **26.00**

**Sweet Corn Bisque Soup**  
smoked bacon, Exmouth tiger prawn **14.50**

**Baked Oysters**  
devoted artisan butter, lemon myrtle, raspberry pearls **30.00 and 59.00**  
*half dozen or one dozen*

or  
**Freshly Shucked Oysters (GF)**  
natural with lime **28.50 and 57.00**  
*half dozen or one dozen*

**Blue Swimmer Crab Linguine**  
baby capers, red chilli, fennel seeds, oven dried grape tomato **E: 24.00 M: 36.00**

### MAINS


**Western Australian Market Fish (GF)**  
South Australian mussels, saffron potato, samphire, vadouvan spiced velouté **43.00**

**Orange & Coffee Seasoned Albany Lamb Loin**  
grilled fig, Kryten chevre, courgette, thyme jus **45.00**

**Roast Butternut Squash & Wildflower Honey**  
baby carrot & black barley salad, pickled red onion, Persian feta **39.00**

### FROM THE GRILL (GF)

**Cowaramup Beef Tenderloin 45.00**  **Ynamah Pork Cutlet 40.00** 

**Margaret River Rib Eye 47.00**  **Market Fish 42.00**  
royal blue handcut chips and a choice of shiraz jus, salsa verde, tzatziki

### SIDE DISHES

**Broccolini**, confit garlic, chilli, crispy shallot **8.00**

**Roast Root Vegetables**, maple glaze, pecans **8.00**

**Royal Blue Potato Mash**, spring onions, chives **8.00**

**Weld Club Chips (GF)** **8.00**

### CHEESE & DESSERT

**L'Artisan Organic Fleuri & Akkem Manchego**  
spiced fig chutney, honeycomb, walnuts, sour dough **19.50**

**Passionfruit Panna Cotta**  
feuilletine Belgian white chocolate, apricot gel, South West Honey malt ice cream **18.00**

**Blackberry Ripple Cheesecake**  
shortbread, toasted coconut ice cream **18.00**

**Strawberry & Ginger Mousse Cake**  
botrytis jelly, almond praline, candied ginger ice cream **18.00**

**Belgian & Hazelnut Chocolate fondant**  
dulce de leche, cognac crisp, espresso ice cream **18.00**