



https://menulist.menu 129 North Terrace, Adelaide (SA), Australia









The place from Adelaide (SA) offers **72** different **menus and drinks on <u>the card</u>** at an average A\$25. What <u>User</u> likes about Verandah Dining:

excellent restaurant, great friendly staff very helpful and attentive, nothing was too much annoyed, our wish without hesitation. the meals were great. will be back soon. <u>read more</u>. What <u>User</u> doesn't like about Verandah Dining:

I was really happy with the food and the situation. I just wish they had more options on the menu. it is walking night, so it was foot menu bad. if the chicken carving and jus was so disgusting, I cannot understand why they do not gravy on the carving and add <u>pizza</u> on their menu. it was really disappointed by the food and the lack of facilities in the restaurant. also the service was so slow. <u>read more</u>. <u>Typical European meals</u>, that's what the Verandah Dining from Adelaide (SA) provides, and you can look forward to the delicious typical <u>seafood</u> cuisine. Naturally, they also provide you with delicious <u>pizza</u>, baked fresh in original style, At the bar, you can unwind with a *freshly tapped beer* or other alcoholic and non-alcoholic drinks.



Alcoholic Drinks

**BEER** 

Pasta

**PAPPARDELLE** 

Süße Desserts

**BROWNIE** 

Starters & Salads

**POTATOE CHIPS** 

**Beef dishes** 

**BEEF CARPACCIO** 

Little things

**ARANCINI** 

Antipasti - starters

**CARPACCIO** 

Fingerfood

**ZWIEBELRINGE** 

Steaks

**GRILLED STEAK** 

Homemade Sauces

**CHIMICHURRI** 

**Beverages** 

JUICES

Sweets & Desserts

**CHOCOLATE BROWNIE** 

Chef's Tasting Menu

FOUR COURSES

**A\$75** 

**Drinks** 

**DRINKS** 

Main Course

**CEVICHE** 

**PORK BELLY** 

On Our Chargrillon

RIVERINE PREMIUM MB2+ 250 G EYE FILLET

350 G KERWEE GOLD SIRLOIN

**A\$50** 

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A\$48

450 G COORONG RIB EYE SERVED

ON THE BONE

A\$56

Restaurant Category



GLUTEN FREE VEGETARIAN

**DESSERT** 

These types of dishes are being served

**FISH** 

**OYSTERS** 

**STEAK** 

Sauces

**BACON SHALLOT GLAZE** 

**A\$3** 

**BURRATA HEIRLOOM CHERRY** 

**VINEGAR, CHARRED CIABATTA** 

**SMOKY BAY OYSTERS NATURAL** 

**TOMATO, AGED BALSAMIC** 



RED WINE JUSRED WINE JU	A\$3	SMOKY BAY OYSTERS KILPATRICK, CRISPY BACON	A\$5
FOREST MUSHROOM RAGOUTFOREST MUSHROOM RAGOU	A\$3	On Our Stonegrillo	
BÉARNAISE	A\$3	on our swiegruw	
		STONEGRILL 300 G KERWEE GOLD SIRLOIN	A\$46
Starters		STONEGRILL RIVERINE PREMIUM MB2+ 250 G EYE FILLET	A\$50
TUNA CEVICHE SWEET POTATO CRISPS, CHILLI PUREE	A\$23	STONEGRILL SEAFOOD	
ROCKET AND MACADAMIA ARANCINI (THREE) HARISSA, GOATS CHEESE, FRIED SALTBUSH	A\$19	SELECTION TIGER PRAWNS, SCALLOPS, BARRAMUNDI, SQUID, ROASTED GARLIC AIOLI	A\$50
(VEO)		STONEGRILL KERWEE 400 G WAGYU RUMP	A\$57
LAMB CROQUETTE (THREE) GREEN PEA PUREE, ASPARAGUS, PEPPERED PUFF PASTRY	A\$19	STONEGRILL KERWEE 200 G WAGYU RUMP	A\$44
PORK BELLY CHILLI CARAMEL, FRESH HERBS, PEANUTS	A\$21	Mains	
Side dishes		ROASTED PUMPKIN HOMMUS, MOGRABIEH, PRESERVED LEMON SALSA	A\$29
HEIRLOOM CARROTS HONEY, ALMOND, GOATS CHEESE	A\$8	PORK CUTLET PAPAS BRAVAS,	A\$36
BROCCOLINI SESAME GARLIC	A\$9	ASPARAGUS, TOMATO KASOUNDI	
GARDEN SALAD CUCUMBER, HEIRLOOM CHERRY TOMATO, SPANISH ONION, MESCLUN, HONEY	A\$8	CHICKEN BREAST CHEESY POLENTA, ROASTED OYSTER MUSHROOM, JUS	A\$34
MUSTARD DRESSING		BARRAMUNDI CHARRED WITLOF, FRIED SALTBUSH, PONZU	A\$36
FRIES AIOLI, PROSCIUTTO SALT	A\$9	CONFIT DUCK PAPPARDELLE	
SALT VINEGAR ONION RINGS AIOLI	A\$9	HAZELNUT, JUS, PUMPKIN PUREE, ROCKET	A\$32
Share & Snacks		SIRLOIN	
HOUSE MARINATED OLIVES CHILLI, ROSEMARY GARLIC	A\$8	Lets Start with A Cocktaill	
WARMED SOURDOUGH, ROASTED GARLIC, TRUFFLE SALT, EXTRA VIRGIN OLIVE OIL	A\$9	DEVILS DAIQUIRI CRUSH BATI WHITE RUM, COINTREAU, CHAMBORD, RASPBERRY, LEMON	A\$20

**A\$21** 

**A\$4** 

**WATERMELON MARTINI HAKU** 

LIQUEUR, LEMON, FRESH

WATERMELON

**VODKA, MIDORI, WATERMELON** 

**A\$20** 



CHILLI MARGARITA CHILLI INFUSED JOSE CUERVO TEQUILA, A\$20 COINTREAU, LEMON JUICE

CABIN BOY MOJITO CAPTAIN
MORGAN, AMBRA BLOOD
ORANGE LIQUEUR, JAMES A\$20
SQUIRE GINGER BEER,
PASSIONFRUIT, LIME, MINT,

RIBEEN THERE TANQUERAY
BLACKCURRANT GIN, A\$20
CHAMBORD, RIBENA

MIAMI ICED TEA PEACH SCHNAPPS, ZUBROWKA VODKA, COINTREAU, BATI WHITE RUM, LARIOS GIN, LEMONADE

RASPBERRY APPLE PUNCH A\$14

#### Dishes are prepared with



CHICKEN
WATERMELON
BEEF

**CARROTS** 

DUCK

MEAT

**SEAFOOD** 

**POTATOES** 

**CHOCOLATE** 

ONION

**PORK MEAT** 



## Verandah Dining

129 North Terrace, Adelaide (SA), Australia

Opening Hours: Tuesday 12:00 -22:30 Wednesday 12:00 -22:30 Thursday 12:00 -22:30 Friday 12:00 -22:30 Saturday 17:30 -22:30

