



VERONA
RESTAURANT

FOOD SELECTIONS

All our food is freshly prepared and made here on the premises. We are particularly proud of our home-made Pasta dishes and would strongly recommend following the food and wine matches.

Please ask for help as we are here to make your stay memorable & enjoyable.

GATEWAY ON MONASH BOUTIQUE HOTEL

ENTREES

Soup of the day

9

Classic bruschetta with tomato, mozzarella and fresh basil (V)

6

Pan seared scallops with pumpkin puree and caramelized pear (GF)

12

This entrée perfectly pairs with the Pasqua Pinot Grigio White Wine.

Saffron and mozzarella stuffed arancini, herb aioli (3 pieces) (V)

12

Tortellini stuffed with spinach and ricotta (4 pieces) (V)

9

PASTAS

(All made in house)

Risotto with asparagus and thyme (allow 20 minutes) (V)

19

Tagliolini pasta, marinara sauce, prawn, calamari and fennel

26

Gnocchi, with prawns and calamari

26

Tagliatelle with a classic Bolognese sauce

Perfectly paired with the Treasures Merlot Red Wine

24

Ravioli stuffed with osso buco with a saffron sauce and snow peas

Perfectly paired with the Picaroon Cabernet Sauvignon Red Wine

22

MAINS

Lamb rack with herbed yogurt and seasonal vegetables *(GF on request)*

34

Braised pork belly with roasted fennel, rhubarb marmalade and fresh apple *(GF)*

Perfectly paired with the Storm Ridge Pinot Gris White Wine

32

Twice cooked beef ribs, heirloom tomato salad and zucchini *(GF)*

36

Roasted duck breast with homemade special orange sauce and root vegetables *(GF)*

Perfectly paired with the Storm Ridge Pinot Noir Red Wine

38

Chicken cordon bleu with saffron sauce and seasonal vegetables

29

Scotch fillet steak Diane with mashed potato and seasonal vegetables *(GF on request)*

(mushroom, pepper or red wine sauce)

Perfectly paired with the Solitaire Pinnacle Shiraz Red Wine

38

Tenderloin steak with grilled mushrooms and roasted vegetables *(GF on request)*

(mushroom, pepper or red wine sauce)

Perfectly paired with the Solitaire Pinnacle Shiraz Red Wine

43

Fish of the day *(GF on request)*

36

Grilled lobster tails in herbs and butter sauté with steamed asparagus and potato fondant *(GF)*

Perfectly paired with the Solitaire Sauvignon Blanc White Wine

48

Grilled squids stuffed with anchovies, capers, sun-dried tomatoes and herbs with roasted cherry tomatoes and pine nuts *(GF)*

Perfectly paired with the Solitaire Sauvignon Blanc White Wine

36

EXTRA SIDES

Rocket salad (V)

4

Mashed potatoes (V)

4

Roasted potatoes with rosemary and garlic (V)

5

Steamed seasonal vegetables (V)

5

Creamy garlic butter mushroom (V)

6



DESSERTS

(All desserts perfectly pair with the Woodstock Botrytis Semillon Dessert Wine)

Chocolate fondant A' la mode
(vanilla or chocolate ice-cream)

12

Vanilla pannacotta, with seasonal berries, mint and almond
(vanilla or chocolate ice-cream) (GF)

9

Tiramisu

12

Lemon cheesecake with cream and lemon candied
(vanilla or chocolate ice-cream) (V)

12

Chocolate mousse, strawberries and basil served in a glass *(GF)*

12

Affogato, - vanilla ice-cream, espresso and liqueur *(GF)*
(Cointreau/Frangelico)

14

