



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 (5 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 Underground Pinot Grigio 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

Eye fillet 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 30 Mile 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 Trinity Hill Chardonnay 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

