

## *Verona Restaurant*

### *Lunch Menu*

#### *entrée*

Chef's soup of the day (v,g)

Salt & pepper calamari with garden salad & cocktail dipping sauce

Bruschetta ~ Roma tomato, Spanish onion & basil on char grilled bread (v)



#### *main*

Chicken roulade of spinach, sundried tomato & brie, with Fondant potato, asparagus & chasseur sauce (g)

Mediterranean risotto ~ grilled eggplant, zucchini, mushrooms, olives & feta (v,g)

Gippsland grain fed beef served with seared potatoes & seasonal greens (g)



#### *dessert*

Trio of ice creams, with strawberry coulis & praline (g)

Apple pie, served warm with ice cream

Duo of cheese with lavosh, quince paste & muscatels (v,g)

*\$32 for 2 courses with coffee or tea*

*\$39 for 3 courses with coffee or tea*

Vegetarian (v) or Gluten Free (g) dishes

- please advise staff -

Prices include 10% GST



## *Verona Restaurant*

### *Express Lunch Menu*

Mediterranean risotto ~ grilled eggplant, zucchini, mushrooms, olives & feta (v,g)

Salmon Caesar salad with parmesan crisps, pancetta, anchovies, baby cos lettuce, topped with a soft poached free range egg (v,g)

Chilli prawns with spinach & steamed rice

Steak sandwich ~ mini steak, tomato, cucumber, lettuce & cheese, served with French fries

Spaghetti carbonara ~ pancetta, mushrooms & Grana Padano

Chef's Curry with Basmati rice & flat bread (v,g)

Tempura battered fish fillets with French fries, garden salad & house made tartare sauce

BLT ~ bacon, lettuce, tomato & egg filling, served with French fries



*\$22 with a glass of soft drink*

Vegetarian (v) or Gluten Free (g) dishes

- please advise staff -

Prices include 10% GST





## Verona Restaurant @ Gateway on Monash

### bread

Garlic & herb home-baked flowerpot bread (enough for 2) γ	\$7
Bruschetta ~ Roma tomato, Spanish onion & basil on char grilled bread γ	\$12
Chef's selection of house made dips with warmed bread & grissini γ	\$12

### entrées & light meals

#### Freshly shucked Tasmanian Pipe Clay Lagoon oysters:

Natural, with fresh lemon wedges δ	}	any 3	\$9.5
Natural, with tomato & chilli δ		any 6	\$17
Kilpatrick, with grilled bacon & Worcestershire		any 12	\$33
Chef's soup of the day with grilled bread γ			\$10.9
Verona classic Caesar salad with parmesan crisps, pancetta, anchovies, baby cos lettuce, topped with a soft poached free range egg γ δ			\$15
		<b>with</b> chicken	\$17
		<b>with</b> smoked salmon	\$18
Chilli prawns with spinach & steamed rice			\$19.5
Crispy quail on warm potato, cherry tomato & chorizo salad with red wine jus δ			\$18.5
Salt & pepper calamari with garden salad & cocktail dipping sauce			\$16.5

### pasta & risotto

mid size

Mediterranean risotto ~ grilled eggplant, zucchini, mushrooms, olives & feta δ γ	\$22
Seafood tagliatelle ~ medley of seafood in a light Napoli sauce, chilli & herbs	\$25
Spaghetti carbonara ~ pancetta, mushrooms & Grana Padano	\$23
Chef's Curry with Basmati rice & flat bread γ δ	\$23

## mains

Seasonal market fish of the day $\delta$	\$MP
Verona's special of the day $\delta$	\$MP
Tempura battered market fish fillets with French fries, garden salad & house made tartare sauce $\delta$	\$27
	<b>with prawns</b> \$32
Chicken roulade of spinach, sundried tomato & brie, with Fondant potato, asparagus & chasseur sauce $\delta$	\$30
Victorian lamb rump with sweet potato & thyme rosti, sugar snaps & seeded mustard jus $\delta$	\$34
Pepper & cumin crusted pork loin with roasted vegetables, mushroom & leek ragout & calvados jus $\delta$	\$34
Char-grilled Gippsland grain fed beef served with seared potatoes & seasonal buttered greens $\delta$	Eye Fillet (250g) \$36
	Scotch Fillet (300g) \$36
	Porterhouse (300g) \$33
<u>Your choice of:</u>	
♦ Pink peppercorn jus	♦ Red wine jus
♦ Exotic mushroom jus	♦ Café de Paris (garlic & parsley) butter

## side dishes - all \$6.5

Buttered greens	Steamed vegetables
Garden salad	French fries with aioli
Roasted chat potatoes tossed with chorizo	Sauté button mushrooms

## desserts

Verona's signature soufflé ~ vanilla with strawberry ice cream $\delta$ (allow 20 mins)	\$17.5
Chocolate & orange cheese cake	\$15
Coconut cream custard with caramel sauce	\$14
Classic apple pie, served warm with ice cream	\$15
Trio of ice creams, with strawberry coulis & praline $\delta$	\$12
Affogato ~ vanilla bean ice cream served $\pi$ a side shot of espresso coffee $\delta$	\$10
	<b>add</b> a liqueur of your choice \$15.5

$\Psi$  Denotes Vegetarian dishes or dishes that can become Vegetarian by request  
 $\delta$  Denotes Gluten Free dishes or dishes that can become Gluten Free by request

All prices include 10% GST

**Verona Restaurant @ Gateway on Monash Boutique Hotel**

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