



First Thoughts.....

Toasted ciabatta w herb butter [V]	6.9
Crisp Turkish bread with a trio of house made dips and arancini balls	14.9
Asian Style fish cakes w chilli & mango salsa	Entrée 14.9 Main 19.9

Light Verdant Classics.....

Ploughmans Lunch, wood smoked ham, balsamic onions, baby beets, home made piccalilli , savoury pork pastie, & fruit chutney & toasted multigrain bread w your choice of either <ul style="list-style-type: none"> • Vintage cheddar • South Cape camembert • Creamy blue 	22.9
Oven baked cheese & herb baked polenta, w a medley of mushrooms, rocket & parmesan salad, finished w truffle oil [V,GF]	18.9
Smoked Salmon w corn & chive fritters, salad garnish & onion marmalade	23.9
The Caesar Salad, crisp cos leaves, bacon lardons, croutons, parmesan, soft boiled egg & house Caesar dressin	16.9
add anchovies	N/C
add pan seared chicken	4.0
add tender calamari	4.0
add smoked salmon	4.0
Southeast Asian Noodle Bowl , rice noodles tossed with capsicum, straw mushrooms, mint, coriander, Spanish onion, cucumber, bean sprouts, fried tofu finished w spicy coconut broth(V,GF)	21.9
Gourmet Bagel, lightly toasted filled w shaved turkey breast, lettuce, onion, tomato, pear & apple relish w spiced potato wedges & aioli	23.9

GF= Gluten Free V= Vegetarian

One bill per table

Please inform our waiting staff if you are in a hurry

All unsupervised children will be given an espresso and a puppy to take home



The Main Event.....

Creamy Mushroom Risotto, assortment of mixed mushrooms finished <u>w</u> freshly picked herbs & shaved parmesan(GFV)	22.9
add chicken	4.0
Verdant Open Sandwich, herb roasted chicken breast sliced on crisp turkish bread, <u>w</u> bacon, avocado mash, rocket & roasted cherry tomatoes	24.9
Thai Beef Salad <u>w</u> thinly sliced marinated eye fillet <u>w</u> cucumber, tomato, capsicum, coriander, mint, onion, bean sprouts salad greens & chef's spicy Thai dressing	24.9
Seasoned crumbed Barramundi served <u>w</u> fries, lemon marjoram aioli & a cheek of lemon	23.9
Lamb Koftas, spicy lamb skewers served w Israeli couscous, roasted beetroot, rocket, feta & red onion salad w crisp lavosh, tamarind yoghurt	24.9
Verdant Seafood Medley, steamed Tasmanian salmon & prawns <u>w</u> scallops & served <u>w</u> Japanese mayo crabmeat pot, w pickled ginger, mirin & poppy seed dipping sauce tartare (GF) without Lavosh	25.9

Sides to linger over.....

	sml	lge
Fries <u>w</u> Lemon Marjoram aioli	5.9	8.9
Spiced potato wedges <u>w</u> tamarind yoghurt		9.9
House Garden Salad <u>w</u> lemon herb dressing		5.9
Greek Salad <u>w</u> lemon herb dressing		7.9
Side of aioli, spicy tomato relish		1.5



After Thoughts From the Cabinet.....

New York Cheesecake		6.4
Crème Brulee		8.9
Lemon & Ginger Cake [GF]		6.4
Banana Bread toasted <u>w</u> maple & cinnamon cream		10.9
Vegetarian Frittata served with salad & tomato relish		12.9
Steaming Scones, jam & whipped cream		4.9
Check out our cakes from our cabinet		
	All cakes served <u>w</u> cream & coulis.	
	Ice-cream 1 scoop	3.0

Cheese Platter

Verdant Cheese Platter <u>w</u> dried fruit & nuts, fig paste & crackers	1 selection	10.9
Vintage Cheddar South Cape Camembert or Creamy Blue	2 selection	15.9
	3 selection	19.9

Coffees & Refreshing Beverages.....

	sml	Lge
Flat White, Cappuccino, Latte	3.8	4.2
Long Black, Short Black, Macchiato	3.5	
Mocha		4.5
Vienna, Affogato	4.5	
<u>w</u> a shot of Tokay	0.5	
Hot Chocolate, Bondi Chai Latte,	4.5	
Baby chino	1.5	
Soya milk, Double shot	0.5	
Syrup, Caramel, Vanilla, Hazelnut	0.5	

T2 Loose Leaf pot of tea for one

Red Fancy Fruit, Citrus Punch, Mixed Mint, China Jasmine	4.0
English Breakfast, Earl Grey, Irish Breakfast	

Dairy drinks

Iced Coffee or Chocolate <u>w</u> cream & icecream	5.0
Milkshake, vanilla, choc or strawberry	4.5



Refreshing Beverages.....

Soft Drinks		Mineral Water		sml	lge
Sprite, Coke/Zero/Diet	3.5	San Pellegrino Panna Still		4.2	6.9
Tiro Soda Water	3.5	San Pellegrino Sparkling		4.2	6.9
Bundaberg Ginger Beer/Diet	4.2	Nu-Pure Water 620 ml			3.2
Iced Tea		Juice			
Ti Tonic Pomegranate Green Tea	4.4	Juices Pineapple/Apple/Orange			4.2
Lipton Green Mango/ Diet	4.4	Grassroots Organic Orange			4.4
		Grassroots Dragonfruit & Lime			4.4
		Grassroots Apple & Guava			4.4
		Charlies Berry			4.9
		Charlies Spirulina			4.9
		Charlies Mango			4.9
		Ocean Spray Cranberry Classic			4.4
Sparkling Juices					
Homemade Lemonade	4.5				
San Pellegrino Chinotto	4.4				
Tiro Sparkling Red Orange	4.4				
Tiro Sparkling Pink Grapefruit	4.4				
Tiro Lemon, Lime & Bitters	4.4				

Wine List

Sparkling

Primo Secco Brut, 750ml, SA		8.5	35
Brilliant Disguise, Moscato, Barossa 10 (sweet)		9.5	37

White

Heggies Chardonnay Eden Valley, SA 09/10		11.0	49
Giesen "The Brothers" Sauvignon Blanc, Marlborough		10.5	48
Palliser Estate Sauvignon Blanc, Martinborough, NZ, 11		10.0	47
Langmeil Live Wire Riesling, med sweet, SA		8.9	36
Foresthill Highbury Fields Chardonnay, Great Southern, WA ,11		8.5	35
Mojo Sauvignon Blanc, McLaren Vale, SA, 09/10		8.5	35
Redbank The Long Paddock Pinot Gris, VIC, 11		7.5	33

Red

The Cigar by Menzies, Cabernet Sauvignon, Coonawarra, SA, 09		10.5	48
Te Mata Woodthorpe Merlot Cabernet Hawkes Bay, NZ, 08		9.5	44
Dalrymple Pinot Noir, Pipers River, Tasmania, 10		11.5	49
Blue Pyrenees Merlot Pyrenees, Vic, 09/10		9.0	39
Mojo Shiraz, McLaren Vale, SA, 09		8.5	35

Beers

James Boags Premium	6.9	XXXX Gold	4.9
Corona	6.9	James Boags Premium Lite	4.9
Coopers Pale Ale	6.9	Napoleon Apple Cider	6.9