



WEEKLY SPECIALS

TUESDAYS

TWO FOUR TUESDAY

Need to spend some quality time with your loved one?

Every Tuesday book our four course menu for two people, with wines, for \$59 per person

WEDNESDAYS

FLIGHTS OF FANCY

Every Wednesday, enjoy a flight of four wines selected by our sommelier - \$15/person

THURSDAYS

THURSDAYS IS CELEBRATIONS NIGHT

Do you have a reason to party?

Book a table of 8 or more guests with our set 3 course menu,
and enjoy a bottle of French Champagne to start, on us!

Do you *need* a reason to party?

COMING UP AT VERAISON

VERTICAL TASTING WINE DINNER

Thursday 29th September

6:30pm for a 7pm start

Four course menu with wines to match

Tickets \$75/person

Hosted by Veraison Sommelier Andrew Smith



SEPTEMBER FIVE COURSE DEGUSTATION

SMOKED CAULIFLOWER SOUP

Wise Winery 2008 Unwooded Chardonnay, Margaret River, WA

SMOKED TASMANIAN SALMON

Lemon Risotto & Champagne Cream

Peter Lehmann 2008 Riesling, Barossa Valley, SA

GRAIN FED RIB FILLET

Roast Garlic Butter, Roast Beets & Potato Confit

Pertaringa 2000 Cabernet Sauvignon, McLaren Vale, SA

BELGIAN DARK CHOCOLATE TART

Fresh Strawberries

Buller Victoria Tokay, Rutherglen, VIC

CHEESE BOARD

A selection of local and international cheeses

Tea, coffee or hot chocolate

\$69 per person

\$39 per person to add our sommelier selected wines

Our degustation menu is available per table



ENTREE

SOUP Smoked Cauliflower Soup	\$10
TERRINE Country Style Terrine of Pork & Veal with Mustard Greens & Piccalilli	\$18
RISOTTO Porcini Mushroom & Pearl Barley Risotto with Taleggio Cheese	\$18
STANTHORPE WILD RABBIT Open Pie of Rabbit & Pancetta with Peas & Fennel	\$21
BANYARD QUAIL Butterflied with Beets, Pear, Dried Olives & Caramelized Onion Marmalade	\$21
MOOLOOLABA PRAWNS Squid Ink Pasta & Shellfish Bisque	\$21



MAIN

CHICKEN \$33
Organic Chicken Breast with Silverbeet, Turnips, Pancetta & Swiss Brown Mushrooms

PORK \$34
Twice Cooked Pork with Bean Cassoulet, Butternut Pumpkin & Honey Poached Apple

TASMANIAN SALMON \$34
Lightly Smoked & Poached with Lemon Risotto & Watercress Cream

DUCK \$34
Roasted Duck Leg with Green Lentils, Parsnip Mash & Baby Figs

NEW ENGLAND LAMB \$36
Double Cutlet & Braised Shoulder, Semolina Gnocchi, Pea Veloute, Smoked Tomato Relish

BEEF
All our beef is grown on the Darling Downs

Grain Fed Rib Fillet (300g) \$36

Black Angus Sirloin (350g) \$37

Pasture Fed Eye Fillet (220g) \$36

Wagyu Rump (300g) \$34

Served with Roasted Beets, Confit Garlic Butter & Beetroot Jus

SIDES
All \$6.50

Potato Gratin

Steamed Greens

Honey Roasted Carrots

Roasted Kipflers with Garlic



DESSERT

Belgian Dark Chocolate Tart with Fresh Strawberries
\$15

Sommelier recommends: Fonseca 2001 Late Bottled Vintage, Porto, PORTUGAL

By the Glass (60mL) : \$16

Saffron & Cardamom Crème Brulee
\$15

Sommelier recommends: d'Arenberg 07 Stump Jump Botrytis Chardonnay, McLaren Vale, SA

By the Glass (60mL) : \$7

Orange & Almond Cake
\$15

Sommelier recommends: Peter Lehmann 1999 The King Port, Barossa Valley, SA

By the Glass (60mL) : \$12

Cheese Plate
\$14.50 per person

Sommelier recommends: de Bortoli Show Liqueur Muscat, Riverina, NSW

By the Glass (60mL) : \$7

Two Courses: \$49 / Three Courses: \$59

www.veraison.com.au

Veraison

'The Ripening of the Grape'

DIGESTIF

				30mL
	Hennesey	<i>V.S.O.P Cognac</i>		20
	Hennesey	<i>V.S Cognac</i>		16
	Glenfiddich	<i>18yr Single Malt Scotch Whiskey</i>		25
	Glenfiddich	<i>15yr Single Malt Scotch Whiskey</i>		19
	Johnnie Walker	<i>Black Label Blended Scotch Whiskey</i>		12
	Chivas Regal	<i>12yr Blended Scotch Whiskey</i>		10
				60mL
	Penfolds	<i>Grandfather</i>	Tawny Port	25
	Cockburns	<i>Special Reserve</i>	Porto	24
1984	Yalumba	<i>Red Anchor</i>	Vintage Port	19
2001	Fonesca	<i>Late Bottled Vintage</i>	Porto	19
	Brown Brothers	<i>Reserve</i>	Port	16
1999	Peter Lehmann	<i>The King</i>	Port	14
	Grant Burge	<i>Aged Tawny</i>	Tawny Port	10
	Stanton & Killeen	<i>12 year</i>	Tokay	15
	Buller	<i>Victorian</i>	Tokay	7
	Buller	<i>Malmsey</i>	Fortified Verdelho	7
	de Bortoli	<i>Show Liqueur</i>	Muscat	7
2007	de Bortoli	<i>Noble One</i>	Botrytis Semillon	15
2007	Deen de Bortoli	<i>Vat 5</i>	Botrytis Semillon	7
2007	d'Arenberg	<i>Stump Jump</i>	Botrytis Chardonnay	7
				30mL
	Courvoisier	<i>V.S</i>	Cognac	7
	Piave	<i>40%</i>	Grappa	7
	Opal Bianca		Sambucca	7
	Napoleon	<i>VSOP</i>	Brandy	7
	Cointreau	<i>Orange</i>	Liqueur	7
	Frangelico	<i>Hazelnut</i>	Liqueur	7
	Baileys	<i>Original Irish Cream</i>	Liqueur	7
	Kahlua			7
	Tia Maria			7
	Liqueur Coffee	<i>Tia Maria, Baileys, Kahlua</i>		10
	Coffee	<i>Flat White, Cappuccino, Long Black, Latte, Espresso, Macchiato, Mocha, Hot Chocolate</i>		3
	Tea	<i>English Breakfast, Chai, Earl Gray, Peppermint, Camomile, Lemon Myrtle</i>		4



Market Fresh Menu

ENTRÉE

Smoked Cauliflower Soup with Smoked Trout

Hervey Bay Scallops with Black Pudding and Parsnip Puree

Cotechino Sausage with Pearl Barley Risotto

MAIN

Roasted Chicken Breast with Semolina Gnocchi and Swiss Brown Mushroom Ragu

Twice Cooked Pork Belly with Pumpkin Cream, Green Lentils & Caramelised Apples

Grain Fed Rib Fillet with Roasted Beets, Confit Potatoes & Roasted Garlic Butter

DESSERT

Belgian Dark Chocolate & Macadamia Tart with Strawberries

Cardamom & Saffron Crème Brulee with Honey Braised Pear

Orange & Almond Cake with Blood Orange Compote

Cheese Platter

2 courses \$49 per person

or

3 courses \$59 per person

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2 4 TUESDAY MENU

Starter

Complimentary tasters and house baked bread
with a glass of
Hardys NV Alume, Sauvignon Blanc, Southern Fleurieu, SA

Entrée

Risotto of Porcini Mushrooms, Pearl Barley & Taleggio Cheese

Main

Warwick Lamb Cutlet & Braised Shoulder with Polenta Gnocchi, Beets & Garden Pea Cream
with a glass of
JJ Hahn 2003 Reginald Shiraz, Cabernet Sauvignon, Barossa Valley, SA

Dessert

Belgian Dark Chocolate Tart with Fresh Strawberries

Cheese

A selection of cheeses to finish.

\$59 per person

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