



Verona Restaurant @ Gateway on Monash

tapas

These delicious morsels are served in a taste size and are perfect for sharing amongst friends, for a light lunch or for an early evening snack.

Coffin Bay Oysters:

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| Natural, with fresh lemon wedges Ω | \$ 3 each |
| Kilpatrick, grilled with bacon & Worcestershire | \$ 3.3 each |
| Thai, natural topped with the flavours of Thailand Ω | \$ 3.3 each |
| Mornay, topped with Mornay sauce & grilled | \$ 3.3 each |
| Seared ginger & soy fillet beef, served with a sesame seed & miso dipping sauce | \$5.9 |
| Roasted field mushrooms topped with bocconcini cheese, oven dried tomato & fresh basil Υ Ω | \$7.5 |
| Marinated black & green olives Υ Ω | \$2.5 |
| Lemon & thyme crumbed chicken tenders with mango dipping sauce | \$8.9 |
| Marinated salt & lemon pepper calamari Ω | \$8 |
| Lemongrass & lime infused prawn cutlets wrapped in Asian egg pastry | \$8.5 |
| <u>Tapas Platters:</u> | |
| 5 items for One Υ | \$19 |
| 5 items to Share Υ | \$29.5 |

breads

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| Flower-pot Bread, home baked in a terracotta pot, served with garlic butter, herb pesto & an olive tapenade Υ | \$7.5 |
| Bruschetta topped with Italian tomato, basil & shaved parmesan, served with rocket & a balsamic glaze Υ | \$9.9 |
| Chef's selection of dips with toasted ciabatta bread Υ | \$12.5 |

Υ Denotes Vegetarian dishes or dishes that can become Vegetarian by request

Ω Denotes Gluten Free dishes or dishes that can become Gluten Free by request

All prices include 10% GST

desserts

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| Verona's famous Soufflé ~ Jaffa ~ chocolate soufflé with a Grand Marnier flamed shot, with fresh fruit & coulis <i>(Please allow 20 minutes)</i> δ | \$16 |
| Warm ricotta & sour cherry tart served with vanilla ice cream | \$12.5 |
| English bread & butter pudding with apricot sauce & whipped cream | \$12 |
| Three chocolate mille-feuille with strawberry coulis | \$14 |
| Seasonal fruit platter with blue gum honey & Greek style yoghurt dip δ | \$11.5 |
| Selection of sorbets or ice creams with almond tuile biscuit δ | \$11 |
| Affogato ~ Vanilla bean ice cream served with a side shot of espresso coffee & a liqueur of your choice | \$12.5 |
| Cheese Selection ~ served by the 50g wedge & chosen by you & accompanied by lavosh, muscatel grapes, & wafers | per 50g \$8 |
| <u>JINIDI Classic Brie</u> ~ <i>Unique full-flavoured cheese made to traditional methods. The delicious golden yellow centre has a rich buttery flavour with a smooth creamy texture.</i> | |
| <u>MAFFRA Premium Cloth Matured Cheddar</u> ~ <i>This rind aged cheddar has a classic flavour profile of a sweet & rich up front notes with complex after tones. The texture is moist & not too crumbly. Each cheese is ripen under cloth to allow a thin rind to form</i> | |
| <u>MILAWA Fresh Chevre</u> ~ <i>This award winning goat cheese has a subtle flavour & creamy texture.</i> | |
| <u>TASMANIAN HERITAGE Signature Blue</u> ~ <i>Styled on the French Saint Agur Blue giving it a rich creamy texture with a good savoury bite. The flavour is balanced between salty blue punch & earthy natural rinds.</i> | |

to finish

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| Espresso Coffee ~ <i>Cafe Latte, Cappuccino, Flat White, Short Black, Long Black, Macchiato (Long, Short), Mocha (Full Cream, Skim & Soy Milk available)</i> | \$3.75 |
| Leaf Tea in a Pot ~ <i>English Breakfast & Peppermint</i> | \$4.5 |
| Selection of Twining's Teabags ~ <i>English Breakfast, Earl Grey, Irish Breakfast, Chamomile, Lemon, Jasmine, Green, Peppermint, Ceylon Orange Pekoe</i> | \$3.5 |
| Hot Chocolate in a mug, with marshmallows | \$5.5 |

All prices include 10% GST

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