

Monday to Saturday
7:00am to 11:00am
Sunday - 7:00am to 12:00pm

VERANDAH

ON RACECOURSE



1. **Eggs on Toast (V,GFO)** \$16
Eggs your way on a toasted artisan Sourdough, served with Cherry Tomatoes And House made Tomato Relish (eggs your way: poached, scrambled or fried)
2. **Turkish Eggs (GFO,V)** \$25
Aleppo chilli burnt butter, herbed Greek yoghurt, baked beans, 2 poached eggs with toasted Turkish bread

9. **Eggs Benedict (GFO)** \$28
Two Poached Free-Range Eggs Served On Toasted Sourdough with Wilted Spinach and House-Made Paprika Hollandaise.
• Mushroom and Halloumi (V)
• Bacon
• Smoked Salmon
• Swap to croissant/
Turkish bread \$3

CHEF'S RECOMMENDATIONS

3. **Signature XO Chilli 🌶️ Scrambled Eggs (GFO) (SF)** \$31
Chilli Scramble Eggs with Crispy Bacon, Cherry tomatoes, chilli flakes, XO sauce, fried crispy eschalots, Coriander on a Toasted Croissant
4. **Verandah Sizzle Plate (Banh Mi Chao) (GFO)** \$37
A Sizzling Vietnamese-style Breakfast skillet loaded with sunny side eggs, marinated wagyu steak, chicken Pâté, pork loaf, sautéed mushrooms, onion, tomato and creamy Laughing Cow cheese, served with fresh coriander, crispy Vietnamese baguette and house soy sriracha sauce
5. **Verandah Loaded Brekky (GFO)** \$37
Two Free-Range Eggs Cooked Your Way, Bacon, Cheesy Sausage, Grilled Mushroom, Cherry Tomato, grilled Halloumi, Avocado, Spinach, Hash Brown, a Toasted artisan Sourdough and house made tomato relish
Vegetarian Option:
Available with Baked Beans \$32

10. **Loaded Sando (GFO)** \$27
• Lightly toasted thick cut brioche, Creamy Scrambled eggs, smoked ham stack, cheese, tomato relish, mustard garlic aioli, served with a side of crispy fries
• House-made prawn (SF) patty with crisp lettuce, creamy scrambled eggs and refreshing citrus marmalade mayonnaise, served with a side of crispy fries

11. **Xiu Mai (GFO)** \$29
Vietnamese Pork Meatballs in House-Made Tomato Sauce Served with a poached egg, shallot, coriander and crispy Vietnamese baguette.

12. **Beef Stew (Bo Kho) (GFO)** \$26
Slow-cook beef cooked until very tender with carrot and daikon finishing with onion, shallot, basil and sawtooth coriander serve with Crispy Vietnamese baguette.

13. **Wagyu Beef Noodle Soup (Pho Bo) (GF)** \$26
Flat rice noodle served in 10-hour house-made beef broth, topped w/thinly sliced medium rare wagyu beef, onion, shallots, sawtooth coriander, coriander w/ bean sprout, basil, lemon, hoisin & sriracha sauce on side

6. **Verandah Breakfast Tower (V, GF)** \$25
House made Zucchini and Corn Fritters, Beetroot Hummus, Crispy Parmesan Cheese, Rocket Salad, Tomato, pickled Onion, balsamic splash, Avocado and a Poached Egg.

14. **The Canadian Stack** \$28
A Stack of fluffy buttermilk pancakes served with crispy bacon, two Free-Range fried eggs caramelised banana, topped with vanilla bean gelato and organic maple syrup on side.

7. **Smashed Avo and Feta (V, GFO)** \$19
Avocado, Feta, Cherry Tomato, pickled onion, Toasted Artisan Sourdough, Macadamia Dukkah, balsamic splash, radish, lemon and house made tomato relish

15. **Golden Biscoff Stack (V)** \$26
A Stack of fluffy buttermilk pancakes drizzled with house-made Biscoff sauce, finished with Biscoff crumble, fresh berries, vanilla bean gelato and a dusting of icing sugar

8. **French Omelette (GFO)** \$28
Choose any 4 ingredients: Bacon, Ham, Sausage, Feta, Cheese, Mushroom, Red Onion, green shallot, Spinach, Tomato, Capsicum, with a slice of toasted Sourdough, lemon and house made tomato relish on side.

16. **Bowl of Chips (V)** \$10
Crispy golden fries served with tomato sauce

Add these to Any Dish

Free-Range Egg (1)	\$4	Baked Beans	\$6
Sourdough (2)	\$6	Mushrooms	\$6
Spinach	\$6	Avocado	\$6
Hash Brown (3)	\$6	Grilled Tomatoes	\$6
Bacon	\$7	Smoked Salmon	\$8
Ham	\$7	Extra sauce	\$2.5
Cheesy Sausage	\$7	Swap to GF Bread/	
Halloumi	\$7	Turkish Bread/ Croissant	\$3

There is \$5 charge if you would like to design your own meal. Please kindly advise staff if you have any allergies. We appreciate for your understanding.

COFFEE & DRINKS



Coffee

	Cup	Mug
Cappuccino	\$5.5	\$6.3
Flat White	\$5.5	\$6.3
Latte	\$5.5	\$6.3
Mocha	\$6.2	\$7.2
Long black	\$5.5	\$6.3
Long Macchiato		\$5.2
Short Macchiato		\$4.8
Espresso		\$4.0
Piccolo		\$4.9
Chai Latte	\$5.5	\$6.3
Turmeric Latte	\$5.5	\$6.3
Matcha Latte	\$6.0	\$7.0
Hot Chocolate	\$5.5	\$6.3
Babycino		\$3.0
Puppycino		\$3.8
Extra shot/Decaf/Honey/Syrups		\$0.8
Almond/Oat/Bonsoy/Lactose Free		\$0.8

Loose Leaf Tea

English Breakfast/Jasmine Green/ Earl grey/Peppermint/Chamomile	\$6.0
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... TAKE AWAY ...



Over Ice

	Small	Large
Iced Latte	\$6.9	\$7.9
Iced Long Black	\$6.0	\$7.0
House-made Cold Brew		\$7.5
Iced Mont Blanc		\$10
Iced Choc/Chai		\$8.5
Iced Coffee/Mocha		\$9.5
Iced Matcha	\$9.0	
Iced Strawberry Matcha	\$10	
Iced Mango Matcha	\$10	
Iced Biscoff Latte		\$10

Verandah Hot Specials

	Cup	Mug
Mokaccino Pistachio		\$5.4
Pistachio Latte	\$6.0	\$7.0
Biscoff Latte	\$6.0	\$7.0
Vietnamese Egg Coffee		\$13

Verandah Cold Specials

Vietnamese Iced Coffee	\$9.5
Vietnamese Coconut Coffee	\$11
Vietnamese Salt Coffee	\$11
Avocado Smoothie	\$12
Bloody Mary (available after 10am)	\$21
Mimosa (available after 10am)	\$13

Verandah Refreshers

	\$9.5
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- Mango Spritz
- Lychee Spritz

Affogato

	\$8.5
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- Biscoff
- Coconut
- Pistachio

Milk Shakes

	Small	Large
Vanilla/Chocolate/Strawberry /Caramel	\$8.5	\$9.5

Thickshakes extra \$2

Smoothies

	\$11
Banana	
Mango	
Mixed Berries	

Add extra fruits \$2

Frappes

	\$11
Berries Bliss	
Mango Passion	
Coffee/Mocha/ Chocolate	

Freshly Squeezed Juices

Our Juices are served with a full glass of ice

Orange	
Apple	
Watermelon	
Tropical (Orange and Apple)	
Green (Celery and Apple)	
Detox (Carrot, Celery, ginger, beetroot and apple)	

No Ice extra \$2.5

Less ice extra \$1

