

Inspired by the traditional Queenslander homestead – where wide, breezy verandahs overlooked sweeping canefields or the grounds of the estate – Verandah Bar & Restaurant captures the relaxed elegance and sense of place that defined those timeless gatherings.

Just as the verandah was the heart of the home, a place to connect, unwind and share stories, so too is our space designed to bring people together over great meals and memorable moments.

Enjoy relaxed all-day dining from lunch through to dinner, with a focus on fresh, seasonal ingredients and shareable plates perfect for grazing. Whether you're joining us for a casual lunch, a sunset cocktail, or a late-night whiskey by the fireplace, Verandah Bar & Restaurant offers a warm and inviting atmosphere.

Our bar features a curated collection of over 50 premium whiskies from Scotland, Ireland, America, Japan, and Australia – ideal for both connoisseurs and curious explorers. Complementing the whiskey range is a selection of local craft beers and regional wines, thoughtfully chosen to pair beautifully with our menu. A must-try for any whiskey lover is our signature whiskey flight – a guided tasting experience that showcases the depth and diversity of our Scottish whiskey collection.





Index

01

14

15

16

Something to Share & Tapas

Salads / Sandwiches & Burgers
Sides / Pizza / Flexible Dining
Desserts / Afternoon Tea
Signature Cocktails
Time Honoured Cocktails
Whisky Cocktails / Whisky Flights by Balvenie
Japanese Whisky
Scottish Whisky
Bourbon Whisky / World Whisky
Champagne Selection / Wine
Beer & Cider
Spirits

Coffee / Tea / Soft Drink / Water

Brandy / Cognac / Fortified

Non-Alcoholic / Juices / Shakes / Mocktails

Something to Share (Suits 2-4 people)

MEZZE PLATE Marinated olives, stuffed baby peppers, falafel, dukkha, spiced halloumi, tabbouleh, hummus, vegetable crudites with grilled flat bread	33
CHARCUTERIE BOARD Three locally sourced artesan cured meats with homemade pickles, relish, marinated olives and toasted sour dough	44
FROMAGE BOARD Three locally sourced cheeses with homemade lavosh, chutney, dried fruits and water crackers	44
Tapas	
FRIED LEMON MYRTLE SQUID Served with lime chilli dipping sauce	24
PEA & MINT ARANCINI With passata sauce and shaved parmesan (GF, V)	24
SWEET POTATO CROQUETS With beetroot hummus, pepitas and crumbed feta (GF)	24
TRUFFLE FRIES With parmesan mayo	16
Soup	
ROAST TOMATO SOUP Corn, edamame, crusty bread and Manchego cheese (V)	19

(V) Vegetarian (GF) Gluten Free (OF) Dairy Free

Please speak to a member of the team if you have any dietary allergies or intolerances. All items may contain traces of nuts.

All prices include GST at the current prevailing rate.

Salads

SEASONAL GARDEN SALAD	19
Heirloom tomatoes, lebanese cucumbers, mesclun and lemon vinaigrette (Vegan, GF)	
QUINOA AND EDAMAME NOODLE BOWL	24
Rice vermicelli, edamame, broccolini, spinach with Japanesse dressing (Vegan, GF)	
CLASSIC CAESAR SALAD	26
Baby cos, bacon, egg, white anchovies, parmesan and herbed croutons	
Add grilled chicken	8
Add grilled prawns	8
Sandwiches & Burgers INTERCONTINENTAL CLUB SANDWICH Smoked bacon, grilled chicken, fried egg, cos, tomato, mayonnaise, Dijon mustard, cheese and fries	33
INTERCONTINENTAL BEEF BURGER	36
Cos lettuce, sliced tomato, dill pickles, cheese, tomato relish, aioli and onion rings on a milk bun served with fries	
EARTH BURGER	34
Cos lettuce, sliced tomato, dill pickles, vegan cheese, tomato relish, vegan aioli on a vegan bun with fries (Vegan, GF)	
FRIED CAULIFLOWER, SWEET POTATO AND FALAFEL WRAP	26
Hummus, baby spinach, cauliflower, sweet potato, falafel wrap with fries (Vegan)	
BEER BATTERED FISH & CHIPS	39
Barramundi, tartare sauce, garden salad and fries	

(V) Vegetarian (GF) Gluten Free (OF) Dairy Free

Please speak to a member of the team if you have any dietary allergies or intolerances. All items may contain traces of nuts.

All prices include GST at the current prevailing rate.

Sides

Fries with aioli (DF)	15
Garden salad, heirloom tomatoes and cucumber (Vegan, GF, DF)	15
Steamed green garden vegetables with olive oil and lemon (Vegan, GF, DF)	15
Roast potatoes with sea salt and rosemary (Vegan, GF, DF)	15
Pizzas	
MARGHERITA(V) Heirloom tomato, mozzarella and basil	29
PRAWN AND ROCKET PIZZA Chilli, pineapple, red onion and coriander	31
All pizza bases are thin crust. Gluten - Free bread and pizza bases are available on request.	
Flexible Dining	
Tasty, versatile & nutritionally balanced dishes, available all day, everyday.	
ANYTIME PLATE	
GRILLED HALLOUMI Organic falafel and hummus served with a poached egg and grilled sourdough	24
NOURISH BOWL	
ORGANIC QUINOA	23
Beetroot hummus, baby spinach and fermented pickled vegetables	

(V) Vegetarian (GF) Gluten Free (OF) Dairy Free

Please speak to a member of the team if you have any dietary allergies or intolerances. All items may contain traces of nuts.

All prices include GST at the current prevailing rate.

Dessert

ICE CREAM Your choice of three scoops - vanilla bean, dark chocolate, salted caramel, rainbow	16
CARAMEL CHOCOLATE MOUSSE Vanilla crumble and raspberry compote (GF) (Contains nuts)	22
VEGAN BROWNIE Coconut cream and roasted apricot (Vegan) (Contains nuts)	22
PASSIONFRUIT CHEESECAKE Fresh blueberries and dark chocolate sheet	22
LEMON TART Fresh vanilla cream and berries salad	22
SEASONAL FRESH FRUIT PLATE (Vegan, GF, DF)	20
AUSTRALIAN CHEESE PLATE Fruit chutney, lavosh and dried fruits (V)	30
Afternoon Tea	
DEVONSHIRE TEA	27
House made scones (4) with jam and cream	

(V) Vegetarian (GF) Gluten Free (OF) Dairy Free

Please speak to a member of the team if you have any dietary allergies or intolerances. All items may contain traces of nuts.

All prices include GST at the current prevailing rate.

Signature Cocktails

	CHERRY SOUR Sloe & Berry Gin, Cherry Liqueur, Cherry Syrup, Lime juice, Egg White	25
	SANCTUARY GIN Ink Dry Gin, Sapere Lychee Liqueur, St. Germain, Lime juice	25
Ţ	VERANDAH BLISS Manly Vodka, Lychee Liqueur, Chambord, Strawberry Syrup	25
	PEACHTINI Vanilla Vodka, Lychee Liqueur, Peach Liqueur, Grapefruit Juice, Egg White	25
	ROYAL PALM COCONUT MARGARITA Coconut Tequilla, Coconut Rum, Coconut Cream, Lemon juice, Pineapple Juice	25
	SP-ICED TEA Spiced Rum, Ginger Beer, Lime Juice, Lemongrass & Ginger Syrup	25

Time Honoured Cocktails

Ţ	MARGARITA Tequila, Triple Sec, Citrus and Agave Classic Chilli Strawberry	25
	CLASSIC DRY MARTINI Choice of house Gin or Vodka, Dry Vermouth, Lemon Twist	25
	NEGRONI House Gin, Vermouth, Campari, Orange Twist	25
Ţ	ESPRESSO MARTINI Vodka, Kahlua, Vittoria Coffee Liquor 43	25
	APEROL SPRITZ Aperol, Sparkling Wine, Soda Water, Orange Slices	25
	PINA COLADA White Rum, Coconut Rum, Lime Juice, Pineapple Juice, Sugar Syrup	25

Whisky & Bourbon Cocktails

T	APPLE PIE Makers Mark, Elixir Syrup, Apple juice, Cinnamon	25
1.40 ° 4.51	LYNCHBURG LEMONADE Jack Daniels, Cointreau, Lime juice, Lemonade	25
	OLD FASHIONED Buffalo Trace, Angostura Orange Bitters and Raw Sugar	25
	WHISKY SOUR Chivas Whisky, Fresh Lemon Juice, Egg White and Sugar	25

Whisky Flights by Balvenie



Option I: \$25

- The Balvenie 12 years old Double Wood 15ml
- The Balvenie 14 years old Caribbean Cask 15ml

Matching with:

- Golden Leatherwood honey black chocolate buy Koko
- Dark Hazelnut cluster black chocolate by Koko



Option 2: \$40

- The Balvenie 12 years old Double Wood 15ml
- The Balvenie 14 years old Caribbean Cask 15ml
- The Balvenie 16 years old Pineau Cask 15ml

Matching with:

- Golden Leatherwood honey black chocolate buy Koko
- Dark Hazelnut cluster black chocolate by Koko



Japanese Whisky

Mars Iwai Tradition, Nagano, Japan	17
Shinobu, aged 10 years, Niigata, Japan	24
Amahagan Yamazakura Wood Finish, Shiga, Japan	18
Amahagan Mizunara Wood Finish, Shiga, Japan	20
Kurayoshi 18 Year Old Pure Malt, Honshu, Japan	50
Hakushu Distillers Reserve, Hokuto, Japan	37
Hakushu, aged 12 years , Hokuto, Japan	68
Yamazaki Distillers Reserve, Shimamoto, Japan	24
Yamazaki aged 12 years, Shimamoto, Japan	55
Hibiki Harmony, Osaka, Japan	30
Chita Single Grain, Chita, Japan	15
Nikka Taketsuru Pure Malt, Osaka, Japan	40
Nikka Miyagikyo, Osaka, Japan	45
Nikka Yoichi, Osaka, Japan	65



Scottish Single Malt Whisky

Islay - distinct malts, often heavily peated and smoky		
Ardbeg, Uigeadail	22	
Laphroaig aged 10 years	17	
Lagavulin aged 16 years	20	
Bowmore aged 18 years	24	
Bruichladdich 'Classic Laddie'	17	
Bruichladdich Octomore 11.3 aged 5 years	37	
Speyside - mellow, sweet and fruity malt whisky		
Glenfiddich aged 15 years	18	
Glenfiddich 'Grand Cru' aged 23 years	50	
Glenfiddich 'Grand Couronne' aged 26 years	160	
Aberlour A'bunadh	18	
Glenlivet aged 12 years	14	
Glenlivet 'Single Cask Edition Grayknowe' aged 16 years	30	
Balvenie aged 12 years Double Wood	20	
Balvenie aged 14 years Caribbean Cask	25	
Balvenie aged 16 years Pineau Cask	52	
Balvenie 'The Edge Of Burnhead Wood' aged 19 years	65	
Balvenie 'Single Barrel Traditional Oak' aged 21 years	55	
Balvenie aged 25 years	110	
Balvenie 'A Day Of Dark Barley' aged 26 years	130	
Glenfarclas aged 17 years	20	
Maccallan aged 12 years	22	
Balvenie aged 14 years Caribbean Cask	22	
Balvenie aged 14 years Caribbean Cask	20	
Campbeltown – defined dryness with a pungency, smoke and a solid salinity		
Glengyle Distillery aged 12 years	20	
Lowlands – soft and light whiskies with malty and grassy characteristics		
Auchentoshan Three Wood	15	
Highlands - wide ranging area, whiskies vary from dry and sweet, to smokey with a touch of peat		
Oban aged 14 years	18	
Highland Park aged 18 years	28	
Glenmorangie aged 10 years	16	
	. •	

All prices include GST at the current prevailing rate.



Bourbon Whisky

Makers Mark, Kentucky, USA	14
Makers Mark 46, Kentucky, USA	15
Jim Beam, Kentucky, USA	12
Jack Daniel's, Tennessee, USA	13
Wild Turkey, Kentucky, USA	14
Buffalo Trace, Kentucky, USA	14
Knob Creek, Kentucky, USA	15
Bulleit 95 Rye, Kentucky, USA	13
World Whisky	
Starward 'Nova' Single Malt, Victoria, Australia	24
Lark Distillery Wolf Release IV, Tasmania, Australia	50
Amrut Fusion Single Malt, Bangalore, India	30
Kavalan Solist Ex-Bourbon, Cask Strength, Yuanshan, Taiwan	30
Canadian Club, Ontario, Canada	12
Jameson Original, Cork, Ireland	12
Redbreast, aged 12 years	22

Champagne & Sparkling Wine

CHAMPAGNE	Glass	Bottle
NV G.H. Mumm, Grand Cordon Rouge, Reims, France	30	145
SPARKLING WINE	Glass	Bottle
Até Sparkling Cuvée, Riverland, SA	14	60
Bimbadgen Moscato, Hunter Valley, NSW	16	70
NV Jansz Premium Cuvée, Pipers Brook, TAS	18	90
Dal Zotto Pucino Prosecco, King Valley, VIC	16	70

Wine

ROSE	Glass	Bottle
Rameau d'Or, Côtes de Provence, France	20	85
La Luna, Hunter Valley, NSW	14	60
WHITE		
Totara Sauvignon Blanc, Marlborough, NZ	16	65
Petaluma Chardonnay, Adelaide Hills, SA	17	75
Leeuwin Art Series Riesling, Margaret River, WA	15	75
La Luna, Pinot Gris, Hunter Valley, NSW	14	60
Devil's Corner Pinot Grigio, Apslawn, TAS	16	70
RED		
Storm Bay Pinot Noir, Coal River Valley, TAS	16	75
St. Hallet 'Garden of Eden' Shiraz, Barossa Valley, SA	17	75
La Luna Shiraz, Hunter Valley, NSW	14	60
West Cape Howe Cabernet Sauvignon, Mount Barker, WA	16	75
Smith & Hooper Merlot, Wrattonbully, SA	15	75

Beer & Cider

ı						
	LO	cal	lΚ	e	e	r

Balter XPA (draft), Gold Coast QLD,	14
4 Pines Pacific Ale (draft), Sydney, NSW 4	14
Brookvale Union Ginger Beer (draft), Sunshine Coast, QLD	16
Pirate Life IPA, Adelaide, SA	14
4 Pines American Amber Ale, Sydney, NSW	14
Mountain Goat Steam Ale, Richmond, VIC	14
Mountain Goat Pale Ale, Richmond, VIC	14
Pure Blonde, Southbank, VIC	14
Pure Blonde Mid, Southbank, VIC	14
Imported Beer	
Corona, Mexico City, Mexico	14
Asahi Super Dry, Sakai, Japan	14
Peroni Nastro Azzurro (draft), Rome, Italy	14
Peroni Nastro Azzurro 0%, Rome Italy	14
Cider	
Somersby, Apple Cider, Copenhagen, Denmark	14

Spirits

١.	,	- 11	
١/		α	レコ
v	\cup	u	Na

Manly Spirits Co, 'Grape & Grain', NSW, Australia	12
Belvedere Zyrardow, Poland	15
D	
Rum	
Sailor Jerry Spiced Rum, Virgin Islands, USA	13
Havana Club 7, Santa Cruz, Cuba	15
The Kraken Spiced Rum, Trinidad & Tobago	13
Ratu Signature Rum, Lautoka, Fiji	13
Havana Club Añejo 3 Años, Santa Cruz, Cuba	13
Ron Zacapa Centenario 23 year old, Zazapa, Guatemala	17
Diplomatico Reserva Exclusiva	19
Tequila/Mezcal	
1800 Silver, Jalisco, Mexico	16
Clase Azul 'Reposado' , Jalisco, Mexico	60
Herradura Ultra Anejo, Jalisco, Mexico	20
Don Julio 1942 100% Agave, Jalisco, Mexico	26
QuiQuiRiQui 'Espadain' Mezcal, Oaxaca, Mexico	16
Bozal 'Cuiche' Mezcal, Oaxaca, Mexico	26
Gin	
Manly Spirits Co 'Australian Dry Gin', NSW, Australia	12
Roku Gin, Shimamoto, Japan	14
Husk Ink Gin, NSW, Australia	14
Hendricks, Girvan, Scotland	15
The Botanist, Islay, Scotland	13
Monkey 47, Black Forest, Germany	15
Ki No Bi 'Kyoto Dry Gin', Kyoto, Japan	17
Ki No Bi 'Sei Navy Strength Gin', Kyoto, Japan	20
Manly Spirits Co 'Coastal Citrus', NSW, Australia	14

Mon-Alcoholic Drinks

Coffee	7
Hand-crafted espresso base coffee by Campos	
Tea English Breakfast (Black Tea) Powertiil aroma, classic blend of black teas	6
Green Tea (Green Tea) Rich in antioxidants, woody, floral and fruity notes	
Chamomile (Herbal Tea) Smooth notes of citron and a light bitterness	
Earl Grey (Black Tea) Fruity and flowery I vith notes of bergamot orange	
Lemon & Ginger (Herbal Tea) Blend of cool lemongrass and warm spicy ginger	
Peppermint (Herbal Tea) Refreshingly minty and crisp infusion	
Soft Drinks & Water	
Pepsi, Pepsi Max, Lemonade, Solo, Soda Water,	6
Dry Ginger Ale, Tonic Water	6
Strange Love Mineral Water, Still or Sparkling, 350ml	5
Strange Love Mineral Water, Still or Sparkling, 750ml	11

Mon-Alcoholic Drinks

Juices & Shakes

Your Choice of Juice:	8
Apple, orange, guava, pineapple or tomato	
Freshly Squeezed Juice:	12
Watermelon, mint	
Grapefruit, carrot, ginger	
Pineapple, orange, lemon	
Milkshakes:	14
Please speak to your server to discover our flavours	
Mocktails	
AMALFI SPRITZ	16
Lyre's Italian spritz, alcohol free sparkling wine, soda water	
LOW TIDE MAI TAI	16
Lyre's White Cane Spirits, Dark Cane Spirits,	
Orange Sec, lime Juice, almond Syrup	
CUBA LIBRE	16
Lyre's Dark Cane Spirits, lime Juice, coke	

Brandy

St Agnes XO Very Old Brandy, SA, Australia	16
St. Agnes V.S. Brandy, SA, Australia	12
Cognac	
Courvoisier VS,Jarnac, France	14
Remy Martin VSOP Cognac, France	14
Hennessy XO Cognac, France	25
Fortified	
Taylors Fine Tawny Port, Douro, Portugal	14
Penfolds Club Reserve Classic Tawny, Barossa, South Australia	14