

VenU

Dinner Menu

"...good food
should be
shared!"

Small plates

- Bruschetta Pizza (V,H)** \$12
Fresh tomato, basil and stone baked
- Pork and Vegetable Spring Rolls** \$12
4 pieces — lettuce, herbs and Nuoc Cham Sauce
- Baked Half Shell Scallop (GF,H)** \$14
4 pieces — Garlic and herb butter crumb
- Whiskey Glazed Chicken Wings (GF)** \$14
4 pieces — with signature sauce
- Elotes Grilled Mexican Corn (GF,V,H)** \$10
4 pieces — BBQ with mayo and cheese coating
- Bowl of fries** \$8
tomato sauce and aioli

Something sweet

- Vanilla & Chocolate Ice Cream Sandwich (GF,H)** \$12
2 pieces — berries and coulis
- Lemon Delicious Pudding (V,H)** \$12
Baked with cream

Larger plates

- Gnocchi Alla Sorrentina (V,H,GF)** \$18
Baked with tomato, basil & Bocconcini
- Beef Satay Skewers (GF,H)** \$20
6 pieces — Peanut sauce, rice and cucumber salad
- Roasted Pork Belly (GF)** \$20
Green papaya slaw, lime caramel dressing
- Mini Chicken Parma's (H)** \$20
4 pieces — served with spring vegetables

Something to finish

- Cheese Board Selection (GF,H)** \$18
Fine cheeses, quince paste, crisp pear
- Chocolate Truffles (V,GF,H)** \$6
4 pieces — a perfect match with tea or coffee

V = Vegetarian | VG = Vegan | GF = Gluten Free | H = Halal