



SOCIAL

For hygiene purposes, this is a single use menu.

ENTREES

Warm Marinated Olives	8
Crispy Eggplant, Chilli Caramel, Coriander, Sesame	18
Cape Moreton Scarlet Prawn, Seared Atlantic Scallop, Creamed Corn, Kaffir Lime Leaf, Avruga Caviar	24
Fraser Isle Spanner Crab, Crème Fraîche, Horseradish, Dill, Yarra Valley Salmon Roe, Choux Bun	22
Charred Fremantle Octopus, Roasted Sunchokes, Almond Cream, Parsley, Golden Shallot, Lemon Oil	24
SA Calamari Fritti, Chilli Salt, Roasted Garlic Aioli, Lemon	18
Lamb Arrosticini, Rosemary, Thyme, Garlic, Olive Sauce	21
Beef Carpaccio, Crispy Capers, Eschallots, Chives, Sobrasada Oil Focaccia	19

MAINS

Eggplant and Zucchini Parmigiana, Roma Tomato Sugo, Basil, Oregano, Fior di Latte, Sourdough Crumb	30
House-made Potato Gnocchi, Moreton Bay Bugs, Tomatoes, Chilli, Garlic, Basil, Shellfish Oil, Pangrattato	34
Local Flathead Fillets, Soda Batter, Mushy Peas, Sauce Tartare, Fat Cut Chips	34
Twice Cooked Milly Hill Lamb Rack, Peperonata, Pistachio and Parsley Pesto	39
Roasted Bannockburn Chicken, Salt Baked Celeriac, Black Cabbage Onion Petals	38
Parmesan Crusted Veal Cutlet, Soft Polenta, Blistered Tomatoes, Crispy Sage, Grana Padano	38
Pan Roasted Blue Eye Trevalla, Sicilian Caponata, Potato Foam, Basil Oil, Bottarga	40
'Steak and Eggs' 180g Grain Fed Tajima Wagyu Minute Steak (Marble Score 6+), Fried Egg, Green Tomato Salsa, French Fries	36
180g 'Pinnacle' Pasture Fed Tenderloin, Bacon Rosti, Crispy Kale, Herb Butter, Veal Jus	45

DESSERTS

Affogato	10/16
Daily Dessert Special - Ask Us	16
Australian and International Cheeses, Fig and Walnut Jam, Dulce de Patata, Lavosh	28

OYSTERS

Freshly shucked from the best growers on the NSW coast

Natural with Mignonette Dressing
4 ea

Classic Kilpatrick
4.5 ea

BUTCHERS CUT SPECIAL

Chefs selection of the finest cut meat straight from our butcher.

Market price.

SIDES

Salt & Vinegar Onion Rings	10
Duck Fat Potatoes, Garlic, Thyme, Sea Salt	12
Radicchio, Rocket Leaves, Orange Segments, Candied Walnuts, Balsamic Syrup	12
Fat Cut Chips, Rosemary Salt	10
Roasted Carrot, Honey, Burnt Butter, Toasted Almonds, Parsley	10
Steamed Greens, Eschallot, Lemon, Ricotta Salata	10
Cauliflower Gratin	12

Our team is taking all possible measures to ensure the health and safety of our valued guests and staff.

We thank you for your continued support. Head to www.verandah.com.au to view our full COVID-19 policy.

AVAILABLE
FOR GROUPS
OF 10

SET MENU

\$65 for 2 Courses

\$75 for 3 Courses

ENTREES

SA Calamari Fritti, Chilli Salt, Roasted Garlic Aioli, Lemon
Lamb Arrosticini, Rosemary, Thyme, Garlic, Olive Sauce
Crispy Eggplant, Chilli Caramel, Coriander, Sesame

SIDES

Fat Cut Chips, Rosemary Salt
Green Leaf Salad

MAINS

Eggplant and Zucchini Parmigiana, Roma Tomato Sugo, Basil, Oregano, Fior di Latte, Sourdough Crumb
Market Fish, Sicilian Caponata, Potato Foam, Basil Oil, Bottarga
180g 'Pinnacle' Pasture Fed Tenderloin, Bacon Rosti, Crispy Kale, Herb Butter, Veal Jus*
Roasted Bannockburn Chicken, Salt Baked Celeriac, Black Cabbage, Onion Petals

DESSERTS

Chefs Seasonal Dessert
Australian and International Cheeses, Fig and Walnut Jam, Dulce de Patata, Lavosh

**This item incurs an additional \$5 charge when ordered in the set menu*

FEASTING MENU

\$75 per person

SHARED STARTERS

SA Calamari Fritti, Roasted Garlic Aioli, Lemon
Wagyu Bresaola, Rocket, Truffle Mayo, Parmesan

SIDES

Fat Cut Chips, Rosemary Salt
Green Leaf Salad
Salad of Radicchio, Rocket,
Watercress, Orange and
Balsamic Glaze

SHARED MAINS (CHOOSE 2)

Whole Flounder, Beurre Noisette, Capers, Lemon
Roast Chicken, Sicilian Caponata, Olive Crumb, Basil
Crispy Pork Belly, Apple Butter, Sage
Beef Short Ribs, Cavolo Nero, Red Wine Jus

Vegetarian options available on enquiry

SHARED DESSERT

3 Cheese Plate
Apple Tarte Tatin, Vanilla Bean Ice Cream

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