



# 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
Chicken, Leek and Tarragon Terrine, Pear Relish, Pistachios, Grilled Sourdough	19
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 (MBS6+), Fried Egg, Green Tomato Salsa, French Fries	36
300g Pasture Fed Ribeye, Charred Field Mushroom, Watercress, Red Wine Jus	54

## 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](http://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  
Chicken, Leek and Tarragon Terrine, Pear Relish, Pistachios, Sourdough  
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  
300g Pasture Fed Ribeye, Charred Field Mushroom, Watercress, Red Wine 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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