



VERANDAH



DRINKS

SALADS

- Greek** (GF/VG*) 17
Mixed Leaves, Tomato, Cucumber, Olives, Spanish Onion, Feta, Lemon Dressing
- Classic Caesar** 18
Baby Gem, Bacon, Parmesan, Croutons, Egg, Caesar Dressing
- Cauliflower Bowl** (GF/VG*) 19
Spiced Cauliflower, Labneh, Baby Kale, Black Lentils, Beans, Radish, Activated Cashews, Golden Beetroot, Lemon Dressing
- Vietnamese Prawn** (GF) 21
Rice Noodles, Mixed Leaves, Cherry Tomato, Cucumber, Carrot, Bean Sprouts, Shallots, Pea Shoots, Peanuts, Asian Herbs, Nam Jim Dressing

SALAD ADD ON

- Avocado +3 Grilled Haloumi +4*
- Grilled Chicken Breast +5*

MAINS

- Herb Crusted Chicken Schnitzel** 20
Slaw, Lemon, Gravy, Fries
- Classic Chicken Parm** 23
Chicken Schnitzel, Smoked Ham, Cheese, Napoletana Sauce, Slaw, Fries
- Beer Battered Cone Bay Barramundi** 21
Mixed Leaf Salad, Tartare, Lemon, Fries
- Gnocchi 'Prima Vera'** 22
Housemade Potato Gnocchi, New Seasons Asparagus, Peas, Broad Beans, Broccoli, Pesto, Salted Ricotta
Add Chicken +5
Add Prawns +7
- Pan Roasted Tasmanian Salmon** (GF) 26
Almond Tarator, Shaved Zucchini, Fennel, Quinoa, Basil Oil, Lemon
- Raw Tuna Spaghetti** (DF) 28
Yellowfin Tuna, Cherry Tomato, Olives, Chilli, Garlic, Anchovy, Pine Nuts, Rocket, Breadcrumbs

KITCHEN HOURS

12 PM - 9PM Monday to Friday

BURGERS & SANDWICHES

- All served with fries
- Cheeseburger** 18
House-made Angus Beef Pattie, Pickle, Onion, Cheese, Relish, Mustard, Aioli
- Angus Beef Burger** 21
House-made Angus Beef Pattie, Bacon, Lettuce, Tomato, Onion, Cheese, Beetroot, Special Sauce
- Plant Based BBQ Cheeseburger** (VG/DF) 20
Alternative Meat Pattie, Pickles, Onion, Vegan Cheese, Hickory BBQ Sauce, Mustard, Vegan Aioli, Vegan Bun
- Southern Fried Chicken Burger** 19
Southern Fried Chicken, Slaw, Pickles, Swiss Cheese, Frank's Hot Sauce

Gluten Free Buns Available +3

STEAKS

- Served with Creamy Mash, Seasonal Greens & Your Choice of Sauce*
- 220g **'Pinnacle' Grass Fed Rump** 27
MB2+ (GF)
- 250g **Grain Fed Southern Prime** 32
Sirloin (GF)

Sauces:

- Green Peppercorn & Brandy (GF)
- Creamy Field Mushroom (GF)
- Chimmi Churri (GF/DF)

PIZZA

- Margherita** 18
Fior Di Latte, Fresh Tomato, Basil
- Hawaii Five-O** 20
Double Smoked Ham, Caramelised Pineapple, Mozzarella, Rosemary
- Zucco** 20
Pumpkin, Zucchini, Artichoke, Feta, Mushroom, Pesto
- Pollo Diavola** 21
Chicken Breast, Salami, Olive, Capsicum, Onion, Oregano, Jalapeno
- Cappricciosa** 21
Ham, Mushroom, Artichoke, Olive, Mozzarella, Basil
- Pepperoni** 22
Pepperoni, Mushroom, Oregano, Mozzarella, Parmesan
- Prosciutto** 22
Fresh Tomato, Fior Di Latte, Prosciutto, Parmesan, Rocket
- Gamberi** 23
Prawn, Ricotta, Chilli, Mozzarella, Cherry Tomato, Rocket, Lemon

Gluten Free Bases Available +3

2-4-1 PIZZAS AVAILABLE EVERY WEDNESDAY FROM 5PM

FOR MORE COVID SAFE EVENT INFORMATION, PLEASE VISIT WWW.VERANDAH.COM.AU OR CALL THE VENUE ON 02 92395888

GET SOCIAL!

- f verandahbarandrestaurant
- ig @verandahbarsydney

SHARE

- House Marinated Mixed Olives** (GF/DF) 10
 - Housemade Arancini 6pcs** 14
Roasted Pumpkin, Pea & Mozzarella, Parmesan, Pesto, Lemon
 - Fried Cajun Squid** (DF/GF) 16
Aioli, Lime
 - 1/2kg Buffalo Wings** (GF) 16
Blue Cheese Dressing, Celery
- TACOS** (3pcs)

Iceberg, Capsicum Salsa, Chipotle Mayo, Lime

 - Grilled Barramundi (DF) 18
 - Southern Fried Chicken 18
 - Grilled Cajun Prawn (DF) 21

- Dips & Flatbread** 15
Hummus, Smoky Baba Ghanoush, Labna, Chargrilled Flat Bread
- Butchers Board** (GF*) 35
Cheddar, Chorizo, Pork & Fennel Salami, Prosciutto, Hummus, Pickled Chillies, Olives, Piquillo Relish, Eggplant Chutney, Chargrilled Flat Bread

SIDES

- Fries** *Rosemary Salt, Aioli* (V/GF) 9
- Potato Wedges** (V) 12
Sour Cream & Sweet Chilli
- Seasonal Greens** (V/GF) 10
Toasted Almond Butter
- Creamy Mashed Potato** (V/GF) 10

DISCLAIMER: Please note that management reserves the right to ask you to leave if you are showing signs of flu-like symptoms, which will influence the health and safety of our other patrons.

FOR HYGIENE PURPOSES, THIS IS A SINGLE USE MENU



SPARKLING & CHAMPAGNE

	GLS	BTL
Zilzie BTW Brut WA	8.5 / 40	
Varichon Blanc de Blanc Burgundy, FRA	9.5 / 45	
Villa Sandi 'Il Fresco' Prosecco Veneto, ITA	12.5 / 60	
NV Veuve Cliquot Reims, FRA	135	
2009 Dom Pérignon Vintage Epernay, FRA	400	

WHITE

	REG	LRG	BTL
Zilzie BTW Pinot Grigio Orange, NSW	8.5 / 14	40	
Zilzie Selection 23 Sauvignon Blanc Murray Darling, NSW	10 / 17	47	
Punt Road Pinot Gris Yarra Valley, VIC	11.5 / 18.5	55	
Vidal Sauvignon Blanc Marlborough, NZ	12 / 20	60	
Clare Wine Watervale Riesling Clare Valley, SA	12 / 20	58	
Howard Park Chardonnay Margaret River, WA	13.5 / 22	65	
Cape Mentelle Semillon Sauvignon Margaret River, WA	70		
William Fevre Petit Chablis Chablis, FRA	75		

FREE WIFI
WIFI - VERANDAH
P/W - verandah

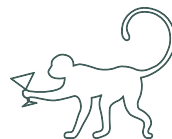


ROSÉ

	REG	LRG	BTL
Zilzie BTW Rosé Mildura, VIC	9 / 15	42	
Saint Rosé Provence, FRA	10.5 / 18	50	
Chateau Roquefeuille 'Amalia' Provence, FRA	13.5 / 22	65	
Saint Sparkling Rosé Provence, FRA	13.5 / 22	65	

RED

Zilzie BTW Cabernet Merlot Orange, NSW	8.5 / 14	40	
Geoff Merrill Pimpala Road Shiraz McLaren Vale, SA	10 / 17	47	
Radio Boka Tempranillo Penedes, SPA	10 / 17	47	
Paxton AAA Shiraz Grenache McLaren Vale, SA	12 / 20	58	
Lodez Pinot Noir Languedoc, FRA	12 / 20	58	
Teusner The Family Shiraz Barossa Valley, SA	12.5 / 21	60	
Howard Park Cabernet Sauvignon Margaret River, WA	13.5 / 22	65	
Argento Malbec Mendoza, AR	13.5 / 22	65	
Paringa Estate Pinot Noir Mornington Peninsula, VIC	15.5 / 26	76	



Reserve Wine List Available on Request



COCKTAILS

CLASSIC

Aperol Spritz Aperol • Prosecco • Soda • Orange	12
Tommy's Margarita Espolon Tequila • Lime • Agave	17
Mojito Pampero Blanco Rum • Mint • Lime • Soda	18
Espresso Martini Ketel One Vodka • Kahlua • Espresso	18
Negroni Tanqueray Gin • Campari • Cinzano Vermouth	19

SIGNATURE

Date With a Daiquiri Pampero Blanco Rum • Pineapple • Lychee Lime	18
Cucumber & Chill Gordons Gin • Cointreau • Cucumber Infused Green Tea • Lemon	18
Hey There Hennessy Hennessy • Maraschino Liqueur • Lemon Egg White	18
Tilley Wills Tanqueray Gin • St Germain • Passionfruit Lime • Egg White	19
Smurfette Smirnoff Vodka • Alizé • Coconut • Lemon	19
Tequila Mangobird Espolon Tequila • St Germain • Mango • Lime • Mint	20

FOOD

VERANDAH SPECIAL

\$15 MARGARITA
MON-WED FROM 5PM

\$28 RED WINE SANGRIA JUG
ALL DAY EVERY DAY

COCKTAIL PITCHERS

\$38 (SERVES 4-5)



Pimms Pimms • Fruits • Ginger Ale • Lemonade	
Passionfruit Mojito Captain Morgan Spiced Rum • Passionfruit • Lime • Mint • Ginger Ale	
Strawberry Basil Smash Jim Beam Bourbon • Basil • Strawberries • Lemon • Ginger Ale	
Peach Please Peach Schnapps • Saint Sparkling Rosé • Peach • Lemon • Lemonade	

NON-ALCOHOLIC COCKTAILS

Italian Spritz Lyre's Italian Spritz • Soda • Orange	12
Mango Mint Slush Lyre's Dry London • Mango • Mint • Soda	12
Caramelo Espresso Martini Lyre's White Cane • Lyre's Coffee Liqueur • Espresso • Caramel	12
Ruby Red Lyre's Dry London • Ruby Grapefruit • Lemon • Lemonade	12