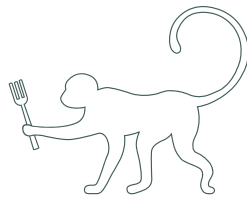


GET SOCIAL

Follow @socialatverandah
on Facebook and Instagram



SOCIAL

FOR HYGIENE
PURPOSES,
THIS IS A SINGLE
USE MENU

ENTREES

Warm Marinated Olives	
Smoked Sweet Corn, 'Cheese' Croquettes	
BBQ Split King Prawns, Oregano, Garlic, Chilli, Lemon, Parsley	
SA Calamari Fritti, Chilli Salt, Roasted Garlic Aioli, Lemon	
Baked Hokkaido Scallops, Black Garlic Emulsion, Eschallots, Chives	
House Smoked Trout Rilette, Crème Fraiche, Horseradish, Salmon Roe, Melba Toast	
Beef Carpaccio, Eschallot, Crispy Capers, Chives, Chorizo Oil, Focaccia	
Salumi Plate, Mortadella, Copacollo, Mild Salami, Giardiniera, Gnocco Fritto	

MAINS

Mushroom Ragu, Soft White Polenta, Pinenuts, Crispy Enoki, Truffle Pecorino	
Spinach Spaghettini, Spanner Crab, Diamond Shell Clams, Chilli, Garlic, Lemon, Crustacean Oil	
Local Flathead Fillets, Soda Batter, Mushy Peas, Sauce Tartare, Fat Cut Chips	
Goldband Snapper, 'Acqua Pazza', Blistered Heirloom Tomatoes, Tomato Water, Parsley	
Berkshire Pork Alla Milanese, Warm Potato Salad, Sage Grana Padano	
Char- Grilled Spatchcock, Crispy Chats. Bread Sauce, Burnt Lemon	
Open Steak Sandwich Tajima Waygu Rump(MBS6+), Grilled Tomato Whipped Broccoli Cream, Caramelized Onion, Rocket, Jus, French Fries	
180g Pinnacle Pasture Fed Tenderloin, Crispy New Potatoes, Watercress, Cafe De Paris+	

DESSERTS

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

OYSTERS

8	
18	<i>Freshly shucked from the best growers on the NSW Coast.</i>
24	Natural with Mignonette Dressing
19	4 ea
24	Classic Kilpatrick
23	4.5 ea

BUTCHER'S CUT SPECIAL

Chef's selection of the finest cut meat straight from our butcher.

Market price.

SIDES

'Caesar Salad'	12
Baby Gem Lettuce, Crouton, Anchovy, Dill, Parmesan	
Salt & Vinegar Onion Rings	10
Fat Cut Chips, Rosemary Salt	10
Steamed Greens, Eschallots, Sherry Vinaigrette, Ricotta Salata	12
Crispy Smashed Potatoes, Rosemary Garlic, Thyme	12
'Garden Salad'	10
Cherry Tomato, Cucumber, Sweet Onion, Lemon Dressing	

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 OR MORE

SET MENU

\$65 for 2 Courses

\$75 for 3 Courses

ENTREES

SA Calamari Fritti, Chilli Salt, Roasted Garlic Aioli, Lemon
Salumi Plate, Mortadella, Copacollo, Mild Salami, Giardiniera, Gnocco Fritto
BBQ Split King Prawns, Oregano, Garlic, Chilli, Lemon, Parsley
Smoked Sweet Corn, 'Cheese' Croquettes

SIDES

Fat Cut Chips, Rosemary Salt
Green Leaf Salad

MAINS

Mushroom Ragu, Soft White Polenta, Pinenuts, Crispy Enoki, Truffle Pecorino
Goldband Snapper, 'Acqua Pazza', Blistered Heirloom Tomatoes, Tomato Water, Parsley
Char- Grilled Spatchcock, Crispy Chats. Bread Sauce, Burnt Lemon
180g Pinnacle Pasture Fed Tenderloin, Crispy New Potatoes, Watercress, Cafe De Paris*

DESSERTS

Selection of Local and International Cheeses
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

48 HOURS NOTICE REQUIRED

\$75 per person

SHARED STARTERS

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

SIDES

Roast Potatoes, Rosemary Salt
Steamed Greens, Eschallots,
Sherry Vinaigrette,
Ricotta Salata

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

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.