



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

	REG	CRF	BTL
Zilzie BTW Brut WA	8.5	-	40
Varichon Blanc de Blanc Burgundy, FRA	9.5	-	45
Tempus Two Prosecco on Tap* Pokolbin, NSW	11	38	-
Villa Sandi 'Il Fresco' Prosecco Veneto, ITA			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

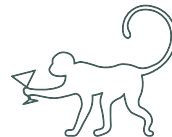


ROSÉ

	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			65

RED

	REG	LRG	BTL
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			76



Reserve Wine List Available on Request



COCKTAILS

CLASSIC

Aperol Spritz Aperol • Prosecco • Soda • Orange	15
Cosmopolitan Smirnoff Vodka • Cointreau • Lime • Cranberry	17
Espresso Martini Ketel One Vodka • Kahlua • Espresso	18
Amaretto Sour Disaronno • Lemon • Bitters • Egg White	18
Negroni Tanqueray Gin • Campari • Cinzano Vermouth	19

SIGNATURE

Lady Marmalade Gordans Gin • Blood Orange Liqueur • Orange Syrup • Soda	17
Tilley Wills Tanqueray Gin • St Germain • Passionfruit Lime • Egg White	19
Smurfette Smirnoff Vodka • Alizé • Coconut • Lemon	19
Poison Apple Tanqueray Gin • House Made Apple Syrup • Lemon • Bitters • Egg White	20
Tequila Mangobird Espolon Tequila • St Germain • Mango • Lime • Mint	20
Wet Ass Pomegranate Hennessy • Cointreau • Pomegranate Lemon	22

FOOD

*BARREL AGED MAKERS MARK
OLD-FASHIONED
CLASSIC \$20
SPICED HONEY AND APPLE \$22
BURNT ORANGE AND VANILLA \$22

*\$15 MARGARITAS
CHOOSE FROM 3 FLAVOURS!
MON-WED FROM 5PM

COCKTAIL JUGS

(SERVES 4-5)



Red Wine Sangria Red Wine • Orange juice • Fruit • Lemonade	28
Aperol Spritz Aperol • Prosecco • Orange • Soda	38
An Apple A Day Captain Morgan Spiced Rum • Apple Cider • Lime • Apple • Ginger Ale	38
It Takes Two To Mango Gordans Gin • Sparkling Wine • Mango • Ginger Ale	38
Moscow Mule Smirnoff Vodka • Lime • Ginger Ale •	38
NON-ALCOHOLIC COCKTAILS	
Italian Spritz Lyre's Italian Spritz • Soda • Orange	12
Mango Mint Slush Lyre's Dry London • Mango • Mint • Soda	12
Espresso on Ice Lyre's White Cane • Lyre's Coffee Liqueur • Espresso	12
Cuddles on the beach Lyre's Dry London • Cranberry • Orange • Lime	12