



VERANDAH



DRINKS 

SHARE

-  **House Marinated Mixed Olives** (GF/DF) 10
-  **Housemade Arancini 6pcs** 16
Field Mushroom, Pine Nuts, Truffle Mayo, Parmesan
- Fried Cajun Squid** (DF/GF) 18
Aioli, Lime
- 1/2kg Buffalo Wings** (GF) 17
Blue Cheese Dressing, Celery
- Dips & Flatbread** 18
Hummus, Roasted Beetroot and Feta, Broad Bean Pesto, Chargrilled Flat Bread
- Butchers Board** 35
Cheddar, Chorizo, Pork & Fennel Salami, Prosciutto, Hummus, Pickled Chillies, Olives, Piquillo Relish, Eggplant Chutney, Chargrilled Flat Bread

SALADS

-  **Greek** (GF) 17
Mixed Leaves, Tomato, Cucumber, Olives, Spanish Onion, Feta, Lemon Dressing
- Classic Caesar** 19
Baby Gem, Bacon, Parmesan, Croutons, Egg, Caesar Dressing
-  **Sweet Potato Super Salad** (VG/GF) 19
Roasted Spiced Sweet Potato, Baby Cavalo Nero, Broccoli, Golden Beetroot, Radish, Quinoa, Hummus, Pepitas, Sunflower Seeds, Balsamic Dressing
- Raw Tasmanian Salmon Poke** (GF/DF) 21
Mixed Leaves, Brown Rice, Pickled Carrot, Cucumber, Edamame, Bean Sprouts, Pea Shoots, Green Chilli, Pickled Ginger, Wakame, Wasabi Mayo, Ponzu Dressing

ADD ON

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

KITCHEN HOURS

12 PM - 9PM Monday to Friday

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

PIZZA

All topped with Napolitana Sauce, Mozzarella and Parmesan Cheese

-  **Margherita** 19
Fior Di Latte, Fresh Tomato, Basil
- Hawaii Five-O** 21
Double Smoked Ham, Caramelised Pineapple, Rosemary
-  **Zucco** 22
Pumpkin, Zucchini, Artichoke, Feta, Mushroom, Pesto
-  **Plant Power** 22
Forest Mushrooms, Potato, Truffle, Thyme
- Spicy Sausage** 23
Chorizo, Salami, Pepperoni, Olive, Capsicum, Red Onion, Chilli
- Capricciosa** 22
Ham, Mushroom, Artichoke, Olive, Basil
- Pepperoni** 22
Pepperoni, Mushroom, Oregano
- Gamberi** 25
Prawn, Ricotta, Chilli, Cherry Tomato, Rocket, Lemon

Gluten Free Bases +3
Vegan Cheese +3

IT'S TIME TO BOOK YOUR
END OF YEAR EVENTS!

FOR MORE INFORMATION,
PLEASE VISIT
WWW.VERANDAH.COM.AU
OR CALL OUR EVENT MANAGER ON
02 9239 5888

MAINS

- Herb Crusted Chicken Schnitzel** 22
Slaw, Lemon, Gravy, Fries
- Classic Chicken Parm** 24
Chicken Schnitzel, Smoked Ham, Cheese, Neapolitana Sauce, Slaw, Fries
- Beer Battered Cone Bay Barramundi** 23
Mixed Leaf Salad, Tartare, Lemon, Fries
-  **Nasi Goreng** 18
Indonesian Fried Rice, Seasonal Vegetables, Sweet Soy, Fried Egg, Sesame
- Pan Roasted Tasmanian Salmon** (GF/DF) 28
Almond Tarator, Shaved Zucchini, Fennel, Quinoa, Basil Oil, Lemon
- 250g Grain-Fed Southern Prime Sirloin** 32 (GF)
Creamy Mash, Seasonal Greens & Your Choice of Sauce :
- Green Peppercorn & Brandy** (GF)
- Creamy Field Mushroom** (GF)
- Chimmi Churri** (GF/DF)

Chicken +5
Prawn +7

SIDES

-  **Fries** *Rosemary Salt, Aioli* (V/GF) 10
-  **Potato Wedges** (V) 13
Sour Cream & Sweet Chilli
-  **Seasonal Greens** (V/GF) 12
Toasted Almond Butter
-  **Creamy Mashed Potato** (V/GF) 10
Gravy

TACOS (3pcs)

Iceberg Lettuce, Capsicum Salsa, Chipotle Mayo, Lime

- Grilled Barramundi** (DF) 20
- Southern Fried Chicken** 20
- Grilled Cajun Prawn** (DF) 23

BURGERS & SANDWICHES

All served with fries

- Cheeseburger** 19
House-made Angus Beef Pattie, Pickle, Onion, Cheese, Relish, Mustard, Aioli
- Angus Beef Burger** 22
House-made Angus Beef Pattie, Bacon, Lettuce, Tomato, Onion, Cheese, Beetroot, Special Sauce
-  **Plant Based Burger** (DF) 21
Grilled Field Mushroom, Tomato, Avocado, Shaved Cabbage, Alfalfa, Provolone Cheese, Chipotle Mayo, Sprouted Wheat Bun
- Southern Fried Chicken Burger** 20
Southern Fried Chicken, Slaw, Pickles, Swiss Cheese, Frank's Hot Sauce
- Steak Sandwich** 22
Tender Sirloin Steak, Tomato, Beetroot, Rocket, Caramelised Onion, Swiss Cheese, Aioli on Sourdough Bread

Gluten Free Buns +3

GET SOCIAL!

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SPARKLING & CHAMPAGNE

	REG	BTL
Zilzie BTW Brut WA	8.5	/ 40
Veuve Ambal, Blanc sw Blanc Brut Burgundy, FRA	11	/ 55
Villa Sandi 'Il Fresco' Prosecco Veneto, ITA	12.5	/ 60
Chandon NV Brut Yarra Valley, VIC		70
NV Veuve Cliquot Reims, FRA	145	
2009 Dom Pérignon Vintage Epernay, FRA	400	

WHITE

	REG	LRG	BTL
Zilzie BTW Pinot Grigio Orange, NSW	8.5	/ 16	/ 40
Zilzie Selection 23 Sauvignon Blanc Murray Darling, NSW	10	/ 19	/ 47
Punt Road Pinot Gris Yarra Valley, VIC	11.5	/ 20	/ 55
Vidal Sauvignon Blanc Marlborough, NZ	12	/ 22	/ 60
Clare Wine Watervale Riesling Clare Valley, SA	12	/ 22	/ 58
Howard Park Chardonnay Margaret River, WA	13.5	/ 24	/ 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	/ 17	/ 42
Saint Rosé Provence, FRA	10.5	/ 19	/ 50
Chateau Roquefeuille 'Amalia' Provence, FRA	13.5	/ 24	/ 65
Saint Sparkling Rosé Provence, FRA		12.5	/ 65

RED

Zilzie BTW Cabernet Merlot Orange, NSW	8.5	/ 16	/ 40
Geoff Merrill Pimpala Road Shiraz McLaren Vale, SA	10	/ 19	/ 47
Radio Boka Tempranillo Penedes, SPA	10	/ 19	/ 47
Paxton AAA Shiraz Grenache McLaren Vale, SA	12	/ 22	/ 58
Lodez Pinot Noir Languedoc, FRA	12	/ 22	/ 58
Teusner The Family Shiraz Barossa Valley, SA	12.5	/ 22.5	/ 60
Howard Park Cabernet Sauvignon Margaret River, WA	13.5	/ 24	/ 65
Argento Malbec Mendoza, AR	13.5	/ 24	/ 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 • Triple Sec • Lime • Cranberry	18
French Martini Ketel One Vodka • Chambord • Pineapple	19
Tommy's Margarita Espolon Tequila • Agave Syrup • Lime • Salt	19
Espresso Martini Ketel One Vodka • Coffee Liqueur • Espresso	20
Negroni Tanqueray Gin • Campari • Cinzano Vermouth	21

SIGNATURE

Mossy Melon Spritz Midori • Prosecco • Melon • Pineapple • Soda	17
Lady Marmalade Gordans Gin • Blood Orange Liqueur • Orange Syrup • Soda	18
Pineapple Express Ketel One Vodka • Triple Sec • Pineapple • Rosemary • Lime	20
Zest of life Espolon Tequila • Triple Sec • Orange • Lime • Orange Zest Salt	20
Tilley Wills Tanqueray Gin • Elderflower Liqueur • Passionfruit • Lime • Egg White	21

FOOD

OCTOBERBREAST MONTH

IN SUPPORT OF BREAST CANCER RESEARCH WE WILL BE DONATING

\$1 from every Glass of Rosé

\$5 from every Bottle of Rosé

\$2 from every Octoberbreast Cocktail

See Menu

COCKTAIL JUGS

(SERVES 4-5)



Pomegranate Red Wine Sangria Pomegranate • Mixed Spices • Fruits • Lemonade • Orange	28
Honey White Wine Sangria Honey • Apple • Fruits • Lemonade	28
Pimms Pimms • Lime • Ginger Ale • Lemonade	35
An Apple A Day Captain Morgan Spiced Rum • Apple Cider Lime • Apple • Ginger Ale	38
Call Me Citrus Smirnoff Vodka • Zilzie BTW Brut • Orange Lemon • Lemonade	38

NON-ALCOHOLIC COCKTAILS

Italian Spritz Lyre's Italian Spritz • Soda • Orange	12
Apple Mockarita Lyre's Dry London • Apple • Agave • Lime • Salt	13
Cuddles on the beach Lyre's Dry London • Cranberry • Orange • Lime	13