



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 Parmi** 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) +5
- Creamy Field Mushroom** (GF) +7
- Chimmi Churri** (GF/DF)

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** 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
Vegan Cheese +3

GET SOCIAL!

f verandahbarsydney
@verandahbarsydney



SPARKLING & CHAMPAGNE

	REG	BTL
Zilzie BTW Brut <i>WA</i>	8.5	/ 40
Varichon et Clerc, Blanc de Blanc <i>Savoy, FRA</i>	11	/ 55
Villa Sandi 'Il Fresco' Prosecco <i>Veneto, ITA</i>	12.5	/ 60
Chandon NV Brut <i>Yarra Valley, VIC</i>	70	
NV Veuve Cliquot <i>Reims, FRA</i>	25	/ 145
2009 Dom Pérignon Vintage <i>Epernay, FRA</i>	400	

WHITE

	REG	LRG	BTL
Zilzie BTW Pinot Grigio <i>Orange, NSW</i>	8.5	/ 16	/ 40
Zilzie Selection 23 Sauvignon Blanc <i>Murray Darling, NSW</i>	10	/ 19	/ 47
Punt Road Pinot Gris <i>Yarra Valley, VIC</i>	11.5	/ 20	/ 55
Vidal Sauvignon Blanc <i>Marlborough, NZ</i>	12	/ 22	/ 60
Clare Wine Watervale Riesling <i>Clare Valley, SA</i>	12	/ 22	/ 58
Howard Park Chardonnay <i>Margaret River, WA</i>	13.5	/ 24	/ 65
Cape Mentelle Semillon Sauvignon <i>Margaret River, WA</i>	70		
William Fevre Petit Chablis <i>Chablis, FRA</i>	75		

FREE WIFI
WIFI - VERANDAH
P/W - verandah



ROSÉ

	REG	LRG	BTL
Zilzie BTW Rosé <i>Mildura, VIC</i>	9	/ 17	/ 42
Saint Rosé <i>Provence, FRA</i>	10.5	/ 19	/ 50
Chateau Roquefeuille 'Amalia' <i>Provence, FRA</i>	13.5	/ 24	/ 65
Saint Sparkling Rosé <i>Provence, FRA</i>			/ 65

RED

Zilzie BTW Cabernet Merlot <i>Orange, NSW</i>	8.5	/ 16	/ 40
Geoff Merrill Pimpala Road Shiraz <i>McLaren Vale, SA</i>	10	/ 19	/ 47
Radio Boka Tempranillo <i>Penedes, SPA</i>	10	/ 19	/ 47
Paxton AAA Shiraz Grenache <i>McLaren Vale, SA</i>	12	/ 22	/ 58
Lodez Pinot Noir <i>Languedoc, FRA</i>	12	/ 22	/ 58
Teusner The Family Shiraz <i>Barossa Valley, SA</i>	12.5	/ 22.5	/ 60
Howard Park Cabernet Sauvignon <i>Margaret River, WA</i>	13.5	/ 24	/ 65
Argento Malbec <i>Mendoza, AR</i>	13.5	/ 24	/ 65
Paringa Estate Pinot Noir <i>Mornington Peninsula, VIC</i>	16	/ 26	/ 76



Reserve Wine List Available on Request



COCKTAILS

CLASSIC

Aperol Spritz <i>Aperol • Prosecco • Soda • Orange</i>	15
Cosmopolitan <i>Ketel One Vodka • Triple Sec • Lime • Cranberry</i>	18
Espresso Martini <i>Ketel One Vodka • Coffee Liqueur • Espresso</i>	20
Negroni <i>Tanqueray Gin • Campari • Cinzano Vermouth</i>	21
Tommy's Margarita <i>Don Julio Blanco Tequila • Agave Syrup • Lime • Salt</i>	23

SIGNATURE

Bloody Shiraz Gin Spirtz <i>Four Pillars Bloody Shiraz Gin • Regal Rouge Wild Rose Vermouth • Sour Plum</i>	18
Tilley Wills <i>Tanqueray Gin • Elderflower Liqueur • Passionfruit • Lime • Egg White</i>	21
Lavender Vida Loca <i>Tanqueray Gin • Voilette Liqueur • Lychee • Lavender</i>	22
Coco Chanel Sour <i>Poor Toms Gin • Alize • Coconut • Lemon • Egg White</i>	23
Bad Romance <i>Hennessy VS • Chambord • Maraschino</i>	24

FOOD

GIN GOBLET WITH FEVERTREE

'When 3/4 of your drink is mixer
mix with the best'
Choose any of our wonderful Gins
and upgrade it to a goblet
mixed with Fevertree Tonic

COCKTAIL JUGS

(SERVES 4-5)



Pomegranate Red Wine Sangria <i>Pomegranate • Mixed Spices • Fruits • Lemonade • Orange</i>	28
Honey White Wine Sangria <i>Honey • Apple • Fruits • Lemonade</i>	28
Pimms <i>Pimms • Lime • Ginger Ale • Lemonade</i>	35
An Apple A Day <i>Captain Morgan Spiced Rum • Apple Cider • Lime • Apple • Ginger Ale</i>	38
Tropical Dreams <i>Gordons Gin • Tempus Two Prosecco • Passionfruit • Lime • Orange</i>	38
<hr/>	
NON-ALCOHOLIC COCKTAILS	
Italian Spritz <i>Lyre's Italian Spritz • Soda • Orange</i>	12
Apple Mockarita <i>Seedlip Spice 94 • Apple • Agave • Lime • Salt</i>	15
Pining for Pineapples <i>Seedlip Spice 94 • Lychee • Pineapple • Lime</i>	15