

SOCIAL

Dining

AT VERANDAH

ENTRÉES

Raw Hervey Bay Scallops, Cucumber, Eschalots, Yuzu Dressing, Shiso	28
Salt-Baked Beetroots, Goats Curd, Hazelnuts, Curly Endive, Vino Cotto, Fennel Sorbet	21
Calamari Fritti, Chili Salt, Roasted Garlic Aioli, Lemon	23
Beef Cheek Croustillant, Celeriac Remoulade, Sauce Verte	25
Mooloolaba King Prawns, Caramelised Radicchio, Currants, Almond Cream	26
Grilled Baby Octopus, Morcilla, Slow Cooked Tomatoes	25
Classic Hand-Cut Steak Tartare, Free Range Yolk, Potato Crisps	26
Potted Chicken and Tarragon Rilette, French Mustard, Cornichons, Toasted Baguette	24

MAINS

Roast Aubergine, Braised Chickpeas, Coconut Yoghurt, Parsley and Mint Salad	32
Battered Local Flathead, Mushy Peas, Tartare Sauce, Fat Cut Chips	34
Mortadella Tortelloni, Cacio e Pepe, Pecorino Romano, Potato Cream, Pistachios	35
Aquna Murray Cod, Colcannon, Salmon Caviar, Lemon Sauce, Karkalla	54
Twice-Cooked Berkshire Pork Belly, Vanilla Apples, Cime di Rapa, Soubise, Apple Gastrique	40
Crumbed Veal Cutlet, Tonnato Sauce, Capers, Fennel, Eschalots, Rocket	52
Jacks Creek 250g Bavette Steak (MBS2+), Potato Purée, Watercress, Café de Paris	45
Black Onyx 300g Ribeye (MBS3+), 'Bistek Tagalog', Kalamansi, White Soy, Sweet Onions	65

OYSTERS

Freshly shucked from the best growers on the NSW Coast.

Natural with Mignonette Dressing
4.5 ea

Classic Kilpatrick
5 ea

BUTCHER'S CUT

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

Market price.

SIDES

Salt & Vinegar Onion Rings	15
Fat Cut Chips, Rosemary Salt	15
Broccolini, Green Beans, Garlic, Almonds	15
Colcannon	15
Leaf Salad, Spanish Onions, Chardonnay Dressing	15

DESSERTS

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

Get Social

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SOCIAL *Dining* AT VERANDAH

AVAILABLE
FOR GROUPS
OF 10
OR MORE

SET MENU

\$65 for 2 Courses | \$75 for 3 Courses

ENTRÉES

Salt-Baked Beetroots, Goats Curd, Hazelnuts, Curly Endive, Vino Cotto, Fennel Sorbet
Calamari Fritti, Chili Salt, Roasted Garlic Aioli, Lemon

Beef Cheek Croustillant, Celeriac Remoulade, Sauce Verte

Potted Chicken and Tarragon Rilette, French Mustard, Cornichons, Toasted Baguette

MAINS

Roasted Aubergine, Braised Chickpeas, Coconut Yoghurt, Parsley and Mint Salad

Crispy Skin Barramundi, Colcannon, Salmon Caviar, Lemon Sauce, Karkalla

Twice-Cooked Berkshire Pork Belly, Vanilla Apples, Cime di Rapa, Soubise, Apple Gastrique

Jacks Creek 250g Bavette Steak (MBS2+), Potato Purée, Watercress, Café de Paris*

DESSERTS

Chef's Seasonal Dessert

Australian and International Cheeses, Fig and Walnut Jam, Dulce de Batata, Lavosh

**This item incurs an additional \$5 charge when ordered in the set menu*

SIDES

*Roast Potatoes,
Rosemary Salt*

*Broccolini, Green
Beans, Garlic,
Almonds*

FEASTING MENU

48 Hours notice required | \$75 per person

SHARED STARTERS

Calamari Fritti, Chili Salt, Roasted Garlic Aioli, Lemon

Mortadella, Pickled Chilis, Cornichons, Rocket

SHARED MAINS (CHOOSE 2)

Whole John Dory, Vegetable Escabeche, Soft Herbs

Roast Bannockburn Chicken, Lemon, Thyme, Onion Sauce

Grange Bone-In Ribeye, Slow Roasted Garlic, Rosemary and Thyme Jus

Pulled Lamb Shoulder, Radicchio, Salsa Verde

SHARED DESSERTS

Tiramisu

Australian and International Cheeses, Fig and Walnut Jam, Dulce de Batata, Lavosh

Groups of 10+ incur an 8% Gratuity - Feasting menu requires 48hrs notice.

SIDES

*Roast Potatoes,
Rosemary Salt*

*Broccolini, Green
Beans, Garlic,
Almonds*

Vegetarian options available on enquiry