

SOCIAL Dining AT VERANDAH

ENTRÉES

Smashed Zucchini, Fermented Chilli, Stracciatella, House Made Focaccia	21
Seared Scallops, Burnt Sweetcorn, Spanner Crab, Sweetcorn Cream, Shiso	27
Hawkesbury Calamari Fritti, Chili Salt, Roasted Garlic Aioli	26/36
BBQ Split King Prawns, Oregano, Garlic, Chili, Parsley	28
Salted Baccala Croquettes, Tarragon, Pickled Zucchini	26
'Nicoise Salad' Albacore Tuna, Baby Potatoes, Tomatoes, French Beans, Cucumber, Green Olive Tapenade, Quail Egg	26/36
Twice Cooked Lamb Ribs, Coconut Curry, Fried Curry Leaves	28
Classic Wagyu Steak Tartare, Capers, Eschalots, Hens Yolk, Potato Crisps	29/44

MAINS

Roasted Mushroom and Leek Vol au Vent, Pine Nuts, Mushroom Veloute, Fine Herbs	34
Paccheri Pasta, Lamb Shoulder Ragu, Cavolo Nero, Pecorino Romano	36
Market Fish, Buttered Spinach, Potatoes, Asparagus, Chardonnay & Avruga Sauce	44
Battered Deep Sea Cod, Mushy Peas, Tartare Sauce, Fat Cut Chips	34
Pork Cutlet Milanese, Potato Purée, Sage & Caper Butter	42
Game Farm Duck Breast, Choucroute Garnie Smoked Andouille Sausage, Kipfler, Duck Jus	42
Beef Cheek Daube, Paris Mash, Lardons, Peas, Baby Onions	40
180g Pasture Fed Tenderloin (MBS2+), Potato Purée, Watercress, Madeira Sauce	56

OYSTERS

*Freshly shucked from the best growers
on the NSW Coast.*

Natural with Mignonette Dressing
6.5 ea

Classic Kilpatrick
7.5 ea

BUTCHER'S CUT

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

Market price.

THE BUSINESS BURGER

*Smoked Scotch Fillet, Crispy Pork Jowl Bacon,
Cheddar Cheese, Onion, Pickles,
Comeback Sauce, Toasted Milk Bun.*

Served with Fat Cut Chips.
29

SIDES

Salt & Vinegar Onion Rings	15
Fat Cut Chips, Rosemary Salt	15
Paris Mash	15
Radicchio, Rocket, Seeds & Grains	15
Soft Herbs, Vino Cotto	
Burnt Brussel Sprouts, Green Beans,	15
Bagna Cauda, Breadcrumbs	

DESSERT

Affogato	10/16
Daily Dessert Special - Ask Your Server	16
Australian and International Cheeses,	30
Fig and Walnut Jam, Dulce de Batata, Lavosh	

Groups of 8+ incur a 10% Gratuity

 @verandahprecinct www.verandah.com.au

SOCIAL *Dining* AT VERANDAH

AVAILABLE
FOR GROUPS
OF 10
OR MORE

SET MENU

\$75 for 2 Courses | \$85 for 3 Courses

ENTRÉES

Smashed Zucchini, Fermented Chilli, Stracciatella, House Made Focaccia
Roasted Hokkaido Scallops, Black Garlic Emulsion, Chives
Hawkesbury Calamari Fritti, Chili Salt, Roasted Garlic Aioli
Twice Cooked Lamb Ribs, Coconut Curry, Fried Curry Leaves

MAINS

Roasted Mushroom and Leek Vol au Vent, Pine Nuts, Mushroom Veloute, Fine Herbs
Paccheri Pasta, Lamb Shoulder Ragu, Cavolo Nero, Pecorino Romano
Market Fish, Buttered Spinach, Potatoes, Asparagus, Chardonnay & Avruga Sauce
180g Pasture Fed Tenderloin (MBS2+), Potato Purée, Watercress, Madeira Sauce +\$10

DESSERT

Chef's Seasonal Dessert
Australian and International Cheeses, Fig and Walnut Jam, Dulce de Batata, Lavosh
White Chocolate Panna Cotta, Sour Cherry Compote, Chocolate Biscotti
Groups of 8+ incur a 10% Gratuity

SIDES

*Herb Roasted
Potatoes*

*Burnt Brussel
Sprouts, Green
Beans, Bagna Cauda,
Breadcrumbs*

FEASTING MENU

48 Hours notice required | \$85 per person

SHARED STARTERS

Hawkesbury Calamari Fritti, Chili Salt, Roasted Garlic Aioli
Ox Heart Tomato, Stracciatella, Prosciutto, Basil, Caramelized Red Wine

SHARED MAINS (CHOOSE 2)

Bone-in Ribeye, Roasted Garlic, Red Wine Jus
Whole NZ Flounder, Burnt Butter, Capers, Lemon
Grilled Pork Scotch Fillet, Apple Marmalade, Sage
Roasted Cornfed Chicken, Bread Sauce, Watercress

SHARED DESSERT

Tiramisu
Australian and International Cheeses, Fig and Walnut Jam, Dulce de Batata, Lavosh
Groups of 8+ incur a 10% Gratuity - Feasting menu requires 48hrs notice.

SIDES

*Herb Roasted
Potatoes*

*Burnt Brussel
Sprouts, Green
Beans, Bagna Cauda,
Breadcrumbs*

Vegetarian options available on enquiry