

SOCIAL Dining

ENTRÉES

Oysters, Natural or Kilpatrick	7ea/8ea
 Crispy Zucchini Blossoms, Ricotta, Lemon, Local Honey	27
Onion Tarte Tatin, Goats Cheese, Thyme, Red Wine Vinegar Reduction	25
Hawkesbury Calamari Fritti, Chili Salt, Roasted Garlic Aioli	28/38
Seared Scallops, Burnt Sweetcorn, Spanner Crab, Sweetcorn Cream, Shiso	29
BBQ Split King Prawns, Oregano, Garlic, Chilli, Parsley	29
'Nicoise Salad' Albacore Tuna, Baby Potatoes, Tomatoes, French Beans, Cucumber, Green Olive Tapenade, Quail Egg	27/37
Wagyu Beef Bresaola, Parmesan Wafer, Truffle Mayo, Micro Salad, Crumbed Egg	29
Classic Wagyu Steak Tartare, Capers, Eschalots, Hens Yolk, Potato Crisps	29/44

MAINS

Vegetables Provençal, Braised Chickpeas, Brick Pastry, Smoked Eggplant, Olive Ash	35
Battered Deep Sea Cod, Mushy Peas, Tartare Sauce, Fat Cut Chips	36
 Ballotine of Turkey, Figs, Prosciutto, Cauliflower, Brussel Sprouts, Chestnuts, Turkey Crackling, Jus Gras	42
Market Fish, Baby Peas, Broad Beans, Burnt Broccolini, Spinach Cream	45
Roasted Spatchcock, Romesco, Olives, Onions, Guindillas, Pedro Ximenez	46
Pork Cutlet Milanese, Potato Purée, Sage & Caper Butter	44
Charred Lamb Shoulder, Burnt Leeks, Borlotti Beans, Dutch Carrots, Lamb Reduction	45
'French Dip Sandwich' Angus Scotch Fillet, Grilled Onions, Dijonnaise, Gruyere Cheese, Au Jus, Potato Bun, Fat Cut Chips	32
180g 'Steak Frites' Wagyu Flat Iron Steak MBS4+, Diane Sauce, Shoestring Fries	45
180g Pasture Fed Tenderloin MBS2+, Paris Mash, Watercress, Madeira Jus	59

PASTA SELECTION

Gnocchi Acqua Pazza
NZ Snapper, Tomatoes, Garlic, Chili,
Basil, Sugo, Pangrattato

Ricotta Ravioli
Zucchini, Broad Beans, Sofrito, Lemon,
Pecorino Romano

Paccheri Pasta
Pork Ragu, Cime di Rapa,
Grana Padano

36

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
Paris Mash	15
Market Vegetable Panache, Toasted Almonds, Sea Salt	15
Witlof, Curly Endive, Pear, Walnuts, Gorgonzola Dressing	15

DESSERT

Affogato	14/24
 Torta Caprese, Sour Cherry Compote, Mascarpone Cream	18
Australian and International Cheeses,	36

Groups of 8+ incur a 10% Gratuity

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SOCIAL Dining

AVAILABLE
FOR GROUPS
OF 10
OR MORE

SET MENU

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

ENTRÉES

- 🍷 Crispy Zucchini Blossoms, Ricotta, Lemon, Local Honey
- Hawkesbury Calamari Fritti, Chili Salt, Roasted Garlic Aioli
- BBQ Split King Prawns, Oregano, Garlic, Chili, Parsley
- Wagyu Beef Bresaola, Parmesan Wafer, Truffle Mayo, Micro Salad, Crumbed Egg

MAINS

- Market Fish, Baby Peas, Broad Beans, Burnt Broccolini, Spinach Cream
- Vegetables Provençal, Braised Chickpeas, Brick Pastry, Smoked Eggplant, Olive Ash
- 🍷 Ballotine of Turkey, Figs, Prosciutto, Cauliflower, Brussel Sprouts, Chestnuts, Turkey Crackling, Jus Gras
- 180g Pasture Fed Tenderloin MBS2+, Paris Mash, Watercress, Madeira Jus* +\$10

DESSERT

- 🍷 Torta Caprese, Sour Cherry Compote, Mascarpone Cream
- Australian and International Cheeses, Fig and Walnut Jam, Dulce de Batata, Lavosh

Groups of 8+ incur a 10% Gratuity

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.

Vegetarian options available on enquiry

SIDES

Herb Roasted
Potatoes

Market Vegetable
Panache, Toasted
Almonds, Sea Salt

SIDES

Herb Roasted
Potatoes

Market Vegetable
Panache, Toasted
Almonds, Sea Salt