



THE
VERANDAH
RESTAURANT
Hunter Valley

APPAS MENU

TAPAS MENU

All our dishes are designed to share,

We recommend selecting 2 tapas dishes + 2 share plates
to create your dining experience for 2 guests

TAPAS

Cypriot olives w. lemon + fennel <i>V/GF/LF</i>	6.0
Baked Camembert fondue, rosemary, quince jam, green apple + melba toast <i>V/GFO</i>	15.0
Chef's selection Arancini , pesto dressing + Romesco Sauce	15.0
Seven spiced baby calamari + palm sugar dressing <i>GFO/LF</i>	18.0
Hoi Sin pulled pork spring rolls, slaw salad, pickled ginger chili lime dressing <i>LF</i>	18.0
Grilled Halloumi , baby beets, roasted corn, chickpea + green bean salad <i>V/GF</i>	16.0

SHARE PLATES

Lemon thyme parma chicken , red cabbage + apple salad, remoulade + dill aioli	34.0
12 hour slow braised Kimberley Red beef cheeks , saffron gnocchi, beetroot relish + Danish feta <i>VO/GFO/LFO</i>	37.0
Handmade linguini Australian King prawns , baby spinach, tomato concasse citrus chili ponzu dressing + garlic pangrattato <i>VO/LFO</i>	36.0
Sumac crusted lamb tenderloin , cous cous + currant salsa, coriander yoghurt <i>GF/LF</i>	37.0
Confit duck Maryland on a buckwheat noodle wok toss, roasted tomato + a provencale sauce	37.0

SIDE DISHES

Crushed new potatoes garlic rosemary sea salt + aioli	9.0
Green leafy salad - tomato, cucumber, Spanish onion + balsamic dressing	9.0
Steak fries, sea salt + provencale sauce	9.0

Can't decide on what drinks will match with your menu selection??

Our friendly bar staff will be more than happy to pair

beer + wine selections for you

V = Vegetarian, VO = Vegetarian Option, GF = Gluten Free, GFO = Gluten Free Option,
LF = Lactose Free, LFO = Lactose Free Option

Vegan Menu available on request

FASTING MENUS

All diners on your table must select the same menu

MENU 1 \$55 per person Matching Wine \$85 per person

Grilled **Halloumi**, baby beets, roasted corn, chickpea + green bean salad

~

Seven spiced **baby calamari** + palm sugar dressing

~

Lemon thyme parma **chicken**, red cabbage + apple salad, remoulade + dill aioli

~

12 hour slow braised Kimberley Red **beef cheeks**, saffron gnocchi, beetroot relish + Danish feta

Something sweet to finish

Spanish **churros** coated in cinnamon sugar + dark chocolate dipping sauce

MENU 2 \$65 per person or \$95 per person with matching wines

Baked **Camembert** fondue, rosemary, quince jam, green apple + melba toast

~

Hoi Sin pulled **pork** spring rolls, slaw salad, pickled ginger chili lime dressing

~

Handmade linguini Australian **King prawns**, baby spinach, tomato concasse citrus chili ponzu dressing + garlic pangrattato

~

Sumac crusted **lamb tenderloin**, cous cous + currant salsa, coriander yoghurt

Something sweet to finish

Marble **brownie**, chocolate fudge sauce + rocky road ice cream

MENU 3 \$55 per person

Select one **cocktail** to start:

Sex in the city cosmo, Southside, or Traditional Margarita

Baked **Camembert** fondue, rosemary, quince jam, green apple + melba toast

~

Seven spiced **baby calamari** + palm sugar dressing

~

12 hour slow braised Kimberley Red **beef cheeks**, saffron gnocchi, beetroot relish + Danish feta

Something sweet to finish

Marble **brownie**, chocolate fudge sauce + rocky road ice cream

TAPAS TOWER

Only available 12 - 4pm Friday, Saturday, Sunday

Please allow 25mins when ordering the Tapas Tower

Baked Camembert fondue, rosemary, quince jam, green apple + melba toast

Cypriot Olives

Seasonal Salad

~

Chef's selection arancini, pesto dressing + Romesco Sauce

Seven spiced baby calamari + palm sugar dressing

~

Crushed new potatoes garlic rosemary sea salt + aioli

Lemon thyme parma chicken, red cabbage + apple salad, remoulade + dill

aioli

12 hour slow braised Kimberley Red beef cheeks, saffron gnocchi,

beetroot relish + Danish feta

ADD SOMETHING SWEET TO SHARE

Spanish churros coated in cinnamon sugar + dark chocolate dipping sauce

Tower only \$90 for 2

Tower + Dessert to share \$100 for 2

VERANDAH PLATTER

Only available 3 - 4pm Friday, Saturday, Sunday

Please allow 25mins when ordering the Verandah Platter

Baked Camembert fondue, rosemary, quince jam, green apple + melba toast

Cypriot Olives

Seasonal Salad

Seven spiced baby calamari + palm sugar dressing

ADD SOMETHING SWEET TO SHARE

Spanish churros coated in cinnamon sugar + dark chocolate dipping sauce

Verandah platter only \$35 for 2

Platter + Dessert to share \$45 for 2