

STEAKHOUSE



AT

THE VERANDAH

WHERE PROVENANCE MEETS PERFECTION

Dining at Steakhouse at The Verandah is more than a meal. It's an extraordinary gastronomic experience led by the simplicity of exceptional ingredients – with impeccable provenance. Our dishes celebrate the ingredients in their purest form, allowing their natural splendour to shine through.



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FRESH AND CHILLED

CAVIAR*

Served with triple-cooked fries, crème fraîche,
warm herb blinis, egg, shallot, and lemon

Oscietra Caviar* (30g tin) us\$40

Beluga Caviar* (30g tin) us\$95

OYSTERS*

Served with mignonette, Tabasco, lemon,
black pepper, and accoutrements

Poole Bay

6 oysters* us\$12.50

12 oysters* us\$25.00

APPETISERS

Verandah's Jumbo Lump Crab Cakes
Cajun tartare sauce and lime

Boston-Style Clam Chowder
home-smoked bacon saltines

Steak Tartare*
beef dripping sourdough toast, gherkin,
and confit egg yolk

Roasted Marrowbone
roasted garlic, crisp shallot,
and sourdough toast

Caesar Salad
served tableside
(Add hot smoked salmon*)

Grilled Asparagus
crispy poached hen's egg
and smoked hollandaise sauce ✓



FROM THE GRILL

Aubrey Allen, Warwickshire, UK Beef, Minimum of 21-Day Dry Aged,
Selected from Angus, Hereford, and Devon Reds. Grass-fed and Bred
Using Clean, Green, and Ethical Methods for Flavour*

Sirloin	Rib Eye	Fillet
10oz (300g)	10oz (300g)	6oz (170g)

Signature Bone-In Porterhouse
for Two to Share*
27oz (750g)

Westholme Wagyu, Queensland Kedaka, Fujioshi, and Tajima Pedigrees
Pure-Bred Wagyu
Beef Sirloin Marble Score 5-6*
7oz (200g)
us\$22.50

Aberdeen Black
Queensland, 120-Day Grain-Fed
MSA Grade Sirloin*
10oz (300g)

ADD TO THE CUTS

Foie Gras Royale us\$15.00 🍷 | Crab Oscar us\$12.50
Half Lobster Tail us\$15.00 🍷
Fried Hen's Egg ✓ 🍷 | Roasted Bone Marrow 🍷
Roasted Garlic ✓ 🍷

SAUCES

Verandah's Steak Butter 🍷
Red Wine Bordelaise 🍷
Béarnaise ✓ 🍷
Sauce au Poivre 🍷
Argentine Chimichurri ✓ 🍷 | Creamed Horseradish ✓ 🍷

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MORE THAN STEAK ENTRÉE

Dover Sole

à la meunière, or simply grilled, served with lemon and parsley

Jumbo Grilled Tiger Prawns, NSW, Australia
with red chilli and mango salsa 🌱

Organic Salt Marsh Double-Cut Lamb Rack
Rhug Estate, Wales* 🌱

Cauliflower Steak

chimichurri, and home-smoked and spiced almonds 🌱 🌱

FROM THE SMOKER

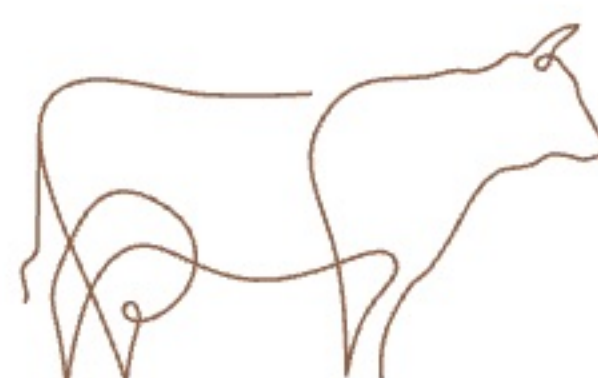
House-Smoked Irish Short Rib

prepared low and slow, with spiced coffee
and almond crumb, and caramelised shallots

GRAND PLATTER FRUITS DE MER FOR TWO

Lobster, Langoustine, King Crab,
Jumbo Tiger Prawn, Oysters*, and Crevettes
served with mignonette, garlic aioli,
and Bloody Mary dip
(Served over ice)
us\$20.00

Add a glass of Laurent-Perrier La Cuvée
us\$18.00pp



SIDES

VEGETABLES

Tenderstem broccoli ✓ ④

Sautéed garlic mushrooms ✓ ④

Beer-battered onion rings with onion salt ✓

Creamed spinach
with roasted shallots ✓

Chargrilled hispi cabbage
with smoked ranch dressing ✓

SALADS

Iceberg wedge

House salad ✓ ④

Green leaf and herb ✓ ④

POTATOES

Triple-cooked chips
(add truffle and Lyburn Old Winchester) ✓ ④

Red-skin potato gratin ✓ ④

Yukon Gold mash ✓ ④

Sweet potato fries with house-smoked salt ✓

Should you wish to order an additional dish, the following supplemental charges apply:
us\$15.00 appetisers, us\$35.00 entrées,
us\$5.00 vegetarian entrées, us\$6.00 desserts.

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DESSERT

Dark Chocolate Fondant
Amarena cherry ripple ice cream ✓

Sherry Trifle

New York-style Baked Vanilla Cheesecake ✓

'Your' Rum Baba
lime marmalade, and Chantilly cream
(rum to be selected and prepared at the table) ✓

Selection of Artisan Cheese
crackers, and condiments

WINE

CHAMPAGNE AND SPARKLING

	125ml (US\$)	Bottle (US\$)
Cunard Cellar Reserve Prosecco, Le Couture, Veneto, Italy (2)	9.5	45
Laurent-Perrier Cuvée Rosé, Champagne, France (2)	23	110
Laurent-Perrier Héritage, Champagne, France (3)	23	110
Laurent-Perrier La Cuvée, Champagne, France (2)	18	86
Laurent-Perrier Ultra Brut, Champagne, France (1)	22	105

WHITE WINE

	175ml (US\$)	Bottle (US\$)
Chablis, Domaine Millet, Burgundy, France (1)	17.5	64
Chardonnay, Cakebread Cellars, Napa Valley, USA (2)	31	115
Chardonnay HdV, Hyde de Villaine, Carneros, USA (2)	54	200
Chardonnay, The Lane, Adelaide Hills, Australia (2)	13.5	50
Château La Fleur des Graves Blanc, Graves de Vayres, France (2)	13.5	50
Cunard Cellar Reserve, White Burgundy, Maison Auvigue, Burgundy, France (2)	15.5	55
Mâcon-Verzé, Domaines Leflaive, Burgundy, France (2)	27	100
Montagny 1er Cru Les Coères, Domaine Albert Sounit, Burgundy, France (2)	23.5	86
Pinot Grigio, Tunella, Colli Orientali del Friuli, Italy (2)	13.5	50
Ribolla Gialla, Rjgialla, Tunella, Colli Orientali del Friuli, Italy (2)	15.5	56

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WINE

ROSÉ WINE

	175ml (US\$)	Bottle (US\$)
Cunard Cellar Reserve, Château la Tour de l'Évêque, AOC Côtes de Provence, France (3)	13	45
Whispering Angel, Caves d'Esclans, Côtes de Provence, France (2)	13.5	50

RED WINE

	175ml (US\$)	Bottle (US\$)
Cabernet Sauvignon, Bakestone, California, USA (D)	19	70
Château Barrail du Blanc, Grand Cru St Émilion, France (C)	19	70
Château de Crouseilles, Madiran, France (E)	13.5	50
Château Hosanna, Bordeaux, France (C)	71.5	265
Cunard Cellar Reserve Rioja Reserva, Bodegas Zugober, Spain (D)	17.5	62
Malbec Reserve, Kaiken, Argentina (D)	12	42
Psi, Bodegas y Viñedos Alnardo, Ribero del Duero, Spain (D)	20	74
Shiraz Reunion, The Lane, Adelaide Hills, Australia (D)	20	74
Syrah, Clos de Gat Har'el, Judean Hills, Israël (D)	16.5	60
Tignanello IGT, Marchesi Piero Antinori, Tuscany, Italy (E)	97	360
Ulysses, Napa Valley, California, USA (D)	76.5	285
Volnay, Vieilles Vignes, Maison Roche de Bellene, France (C)	31	115

WINE TASTING GUIDE



SWEET WINE

	75ml	bottle
Cabernet Franc Icewine, Peller Estates, Ontario Canada - 375ml	18.5	80
Château d'Yquem, Sauternes, France - 750ml	80.5	700
Cunard Cellar Reserve, Barrique D'Or, Pacherenc du Vic-Bilh, Gascony, France - 750ml	11.5	100
Le 2 de Château Romer du Hayot, Sauternes, France - 375ml	10.5	45
Vin de Constance, Klein Constantia, South Africa - 500ml	18.5	105

PORT

	75ml
10 Year Old Tawny, Sandeman	10
20 Year Old Tawny, Sandeman	11
30 Year Old Tawny, Sandeman	16
40 Year Old Tawny, Sandeman	26.50
Late Bottled Vintage, Graham's	8.5
Niepoort Bioma Crusted 1st Edition	15

SHERRY

	75ml
Dry Amontillado 12 Year Old, Williams & Humbert	8.5
Dry Sack Sweet Oloroso 15 Year Old, Williams & Humbert	13
Pedro Ximénez 15 year Old, Williams & Humbert	8.5