

FRESH AND CHILLED

CAVIAR*

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

Hackleback* 1 oz (30g) tin us\$50

Siberian Sturgeon* 1 oz (30g) tin us\$95



OYSTERS*

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

Rock Oysters

6 oysters* us\$12.50

12 oysters* us\$25.00

APPETISERS

Jumbo Lump Crab Cakes

Cajun tartare sauce and lime



Steak Tartare*

Wagyu beef dripping sourdough toast,
gherkin, and confit egg yolk



Caesar Salad

served tableside
(add hot smoked salmon*)



Boston-Style Clam Chowder

home-smoked bacon saltines



Roasted Marrowbone

roasted garlic, crisp shallot,
and sourdough toast



Grilled Asparagus

crispy poached hen's egg*
and smoked hollandaise ✓

FROM THE GRILL

Dry-Aged
Prime New York
Strip*

10oz (300g)

Dry-Aged
Prime Rib Eye*

10oz (300g)

Prime Fillet
Mignon*

8oz (226g)

Signature Bone-In Porterhouse*
for Two to Share

35oz (1kg)

Dry-Aged American Wagyu, Signature New York Strip*

8oz (226g)

us\$5.00

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

ADD TO THE CUTS

• Half Lobster Tail us\$15.00 🍷 • Crab Oscar us\$12.50

• Fried Hens Egg* ✓ 🍷 • Roasted Bone Marrow 🍷

• Roasted Garlic ✓ 🍷

SAUCES

• Verandah's Steak Butter 🍷 • Red Wine Bordelaise 🍷

• Béarnaise ✓ 🍷 • Sauce au Poivre 🍷

• Argentine Chimichurri ✓ 🍷 • Creamed Horseradish ✓ 🍷

MORE THAN STEAK ENTRÉE

Dover Sole

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



Jumbo Grilled Tiger Prawns, Gulf Coast

red chilli and mango salsa 🌱



Double-Cut Lamb Rack 🌱



Cauliflower Steak

chimichurri, home-smoked and spiced almonds ✓ 🌱

FROM THE SMOKER

House-Smoked American Short Rib

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

GRAND PLATTER

FRUITS DE MER

FOR TWO

(Served over ice)

**Lobster, Langoustine, King Crab,
Jumbo Tiger Prawn, Maine Oysters*, and Crevettes**

served with mignonette, garlic aioli
and Bloody Mary dip

US\$20.00



Add a glass of Laurent-Perrier La Cuvée

US\$16pp

SIDES

VEGETABLES

Tenderstem Broccoli ✓ (V)

Sautéed Garlic Mushrooms ✓ (V)

Beer-Battered Onion Rings

with onion salt ✓

Creamed Spinach

roasted shallots ✓

Chargrilled Hispi Cabbage

smoked ranch dressing ✓



SALADS

Iceberg Wedge

House Salad ✓ (V)

Green Leaf and Herb ✓ (V)



POTATOES

French Fries

add truffle and Parmesan (V)

Red-Skin Potato Gratin ✓ (V)

Yukon Gold Mash ✓ (V)

Sweet Potato Fries

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.

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