

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.



✔ Vegetarian 🌾 Gluten free

Some of our dishes may contain allergens including nuts or nut extracts.
Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or
poultry may increase your risk of foodborne illness, especially if you have
certain medical conditions.

Please note the 15% service charge which will be added to your account.

STEAKHOUSE



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FRESH AND CHILLED

CAVIAR*

Served with triple-cooked chips, 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, Dorset

(market availability)

6 oysters us\$12.50

12 oysters us\$25.00

APPETISERS

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

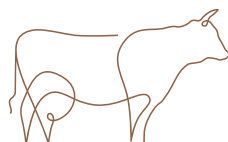
Boston-Style Clam Chowder
with home-smoked bacon saltines

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

Roasted Marrowbone
with roasted garlic, crisp shallot,
and sourdough toast

Caesar Salad
served tableside
(Add Verandah's hot smoked salmon)

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



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

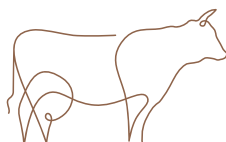
Lobster, langoustine, king crab, jumbo tiger prawn, oysters*, and crevettes

served with mignonette, garlic aioli,
and Bloody Mary dip

us\$20.00

Add a glass of Laurent-Perrier La Cuvée

us\$17.50pp



SIDES

VEGETABLES

Tenderstem
broccoli ✓ 🌱

Sautéed garlic
mushrooms ✓ 🌱

Beer-battered onion
rings with onion salt ✓

Creamed spinach
with roasted shallots ✓

Chargrilled hispi
cabbage
with smoked ranch
dressing ✓

SALADS

Iceberg wedge

House salad ✓ 🌱

Green leaf
and herb ✓ 🌱

POTATOES

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

Red-skin potato gratin
✓ 🌱

Yukon Gold mash ✓ 🌱

Sweet potato fries with
house-smoked salt ✓

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

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.

