

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.

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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
us\$8.50

Boston-Style Clam Chowder
with home-smoked bacon saltines

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

Steak Tartare*
with Wagyu beef dripping sourdough toast,
gherkin, and confit egg yolk
us\$8.50

Caesar Salad
served tableside



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*

Signature Bone-In Porterhouse
for two to share*
27oz (750g)
us\$30.00

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 🍷

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

Cauliflower Steak

chimichurri, and home-smoked and spiced almonds ✓ ②

FROM THE SMOKER

House-Smoked Irish Short Rib

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

SIDES

VEGETABLES

Tenderstem
broccoli ✓ ②

Sautéed garlic
mushrooms ✓ ②

Beer-battered onion
rings with onion salt ✓

Creamed spinach
with roasted shallots ✓

Chargrilled hispi
cabbage
with smoked ranch
dressing ✓

SALADS

Iceberg wedge
House salad ✓ ②

Green leaf
and herb ✓ ②

POTATOES

Triple-cooked chips
(add truffle and Lyburn
Old Winchester) ✓ ②

Red-skin potato gratin
✓ ②

Yukon Gold mash ✓ ②

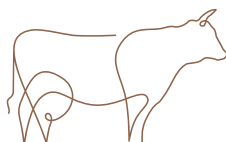
Sweet potato fries with
house-smoked salt ✓

Should you wish to order an additional dish, the following supplemental charges apply:

us\$8.50 appetisers (excluding Signature Crab Cake),

us\$16.50 entrées (excluding Signature Porterhouse),

us\$5.00 vegetarian entrées, us\$4.50 desserts.



DESSERT

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) ✓

