



Set menu for Tapas

\$48 per person value \$52.50

House made basil and chilli **labna** with confit garlic and Morpeth sour dough

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Butternut pumpkin, gorgonzola and sage **arancini** with green peppercorn mustard

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Cumin and cayenne baby **calamari** with lime aioli

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Manchego and chorizo **croquettes** with red pepper and nebiolo salad

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Slow roasted **lamb shoulder** terrine on purple congo potato with red wine glazed pear

And for after

Sticky date, fig and walnut pudding with vanilla bean ice-cream

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Crème brulee of the day (Served alternately)

<http://www.verandahrestaurant.com.au> Ph 02 4998 7231



Set menu for Tapas

\$58 per person value \$64.50

Warm orange and spiced mixed **olives**

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House made basil and chilli **labna** with confit garlic and Morpeth sour dough

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Butternut pumpkin, gorgonzola and sage **arancini** with green peppercorn mustard

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Cumin and cayenne baby **calamari** with lime aioli

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Grilled **swordfish** with smoked tomato relish and calvolo nero in prawn butter

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Spatchcock supreme with pancetta, eschallot and kipfler mille feuille

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Slow roasted **lamb shoulder** terrine on purple congo potato with red wine glazed pears

And for after

Soft centered chocolate **soufflé** with baileys and almond ice-cream

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Crème brulee of the day (Served alternately)

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Set menu for Tapas

\$68 per person value \$78

Duck liver parfait with cornichons and charred Morpeth sour dough

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Pan seared **haloumi** with rhubarb, orange and cinnamon compote

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Slow baked field **mushrooms** with roasted capsicum, taleggio and basil

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XO **sashimi salmon** with avocado ice-cream and fried sea weed

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Panko crusted **soft shell crab** with chipotle aioli

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Duck neck sausage of confit duck and pork with pistachio nuts and orange shiraz glaze

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Grilled peppered **kangaroo tenderloin** with stewed plum and puy lentil vinaigrette

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Slow roasted **lamb shoulder** terrine on purple congo potato with red wine glazed pears

And for after

Soft centered chocolate **soufflé** with baileys and almond ice-cream

~

Crème brulee of the day (Served alternately)

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