

SAMPLE VERANDAH GROUP MENU

TWO COURSES – \$50pp

- TO START -

CHEF'S MEZZE PLATTERS TO SHARE

Selection of cured meat and cheese, hummus, tapenade, pita bread and crostini.
Served with homemade pickles and marinated artichokes.

- MAINS -

A SELECTION OF THREE DISHES SERVED FAMILY STYLE ON THE TABLE

PIADINA DI ROMAGNOLA

chorizo, mozzarella, rocket, olives, capers

BLACKENED FISH A L'ESCABECHE

chargrilled lemon, escabeche style vegetables, herb salad, shallots

LAMB RUMP

labne, pistachio, coriander, seeds, pomegranate

SIDES – ADD \$7pp (recommended)

selection of two side dishes for the table

ADDITIONAL SMALL PLATES - \$12pp

selection of two additional small plates to accompany Chef's Mezze Platters

CAFÉ GOURMAND – ADD \$13.50pp

assortment of petit fours