

VERANDAH

ROOFTOP ROTISSERIE

CONTEMPORARY MODERN EUROPEAN DINING



Verandah Rooftop Rotisserie offers more than exquisite dining – it is an experiential exploration of modern influences on classic European cuisine. As the sun sets on the horizon, indulge in finely aged meats and other hearty delights, paired with an unlimited buffet of complementary appetisers, sides and sweet treats.

Leave the day's hustle and come savour great food and company, amid stunning rooftop views that make the whole city feel a little further away.

MONDAY TO SUNDAY

6pm to 10pm

\$68⁺⁺

(Adult)

\$32⁺⁺

(Children's Menu)

*Inclusive of free flow coffee, tea and juices
2-hour free-flow house wine and beer at \$48⁺⁺*

*Complimentary dining for children aged 5 years and below
\$10⁺⁺ surcharge applies for eves of and on public holidays.*

Order one main course and enjoy an unlimited selection of appetisers, sides and desserts from our buffet

SEAFOOD ON ICE • LIVE STATION
WELLNESS ANTIPASTI • SOUPS & ARTISANAL BREAD
COLD APPETISER • CHARCUTERIE
ALA MINUTE WOOD-FIRED PIZZA • HOT SELECTION
CHEESE WHEEL PASTA • DESSERTS

MODERN EUROPEAN SEMI BUFFET

Pick a main course from our curated options below

HOUSE-AGED BEEF

Our steaks are aged carefully in-house for at least 14 days to ensure tenderness and maximum flavour, and best enjoyed at medium-rare to medium doneness. For your dining pleasure, all our steaks are served with truffle potato puree and bordelaise sauce.

Australian Primarque Angus Picanha MS3
250 Days Grain-fed and dry-aged for 14 days.

Tasmanian Cape Grim Striploin MS2
Natural pasture-fed and dry-aged for 21 days.

Argentinian Pampas Angus Ribeye

Supplement \$6⁺⁺

Grain-fed and dry-aged for 14 days.

Special Wagyu Cut of the Week ★

Supplement \$15⁺⁺

Please check with our service crew.



LAND & SEA

Dry-aged French Corn-fed Yellow Chicken

Each chicken is aged for 72 hours to concentrate its buttery flavour, and roasted to golden perfection. Served with braised endive and morel mushroom sauce.

Iberian Pork Tenderloin

We use the finest cut from free range Iberian black pigs, and sear the meat lightly to bring out its nutty flavours. Served with duck fat savoy cabbage with pancetta, and cherry port reduction.

Miso Cod

Lightly pan-fried till golden, served with a light potato espuma and an umami spiked miso-butter sauce.

Weekly Chef's Special ★

Supplement \$10⁺⁺

Please check with our service crew.



CHILDREN'S MENU

Battered Cod & Chips

Our upgraded take on the classic recipe, served with tartar sauce and a lemon wedge on the side.

Angus Beef Burger

Juicy angus beef patty with double swiss cheese in a brioche bun, served with fries.

