

T H E
VERANDAH
RESTAURANT

VEGETARIAN MENU

APPETISERS

CARROT VELOUTÉ

Basil and pine nut oil, smoked crunchy corn
\$ 138

SEMI-DRIED TOMATOES

Citrusy avocado mousseline and piparras pepper-tomato salsa
\$ 148

FRESH-PICKED ROMAINE LETTUCE SALAD

Grana Padano and caramelised pecans with shallot vinaigrette
\$ 158

BURRATA PUGLIESE

Honey-roasted heirloom golden beet and pickled red beet
with crispy bread and basil pesto
\$ 150



MAIN COURSES

TOMATO SPAGHETTI WITH PADRÓN PEPPER

Celery, caramelised onion and roasted garlic
\$ 210

CHICKPEA STEW

Pedrosillano tender chickpea stew, young potatoes, onion and pepper sofrito
\$ 230

BLACK TRUFFLE AND RICOTTA CHEESE TORTELLINI

Cep mushroom creamy sauce and parsley oil
\$ 240

BUTTERNUT PUMPKIN RISOTTO

Burrata Pugliese and crispy maitake mushrooms
\$ 280