

# VERANDA

## INDIVIDUAL PLATES

Salt baked beets, milk curds, lime

Smoked crispy goat, sesame, eggplant, dressed leaves

Pepper beef carpaccio, wasabi, plantain crisp, burnt leek

Tomato gazpacho, compressed watermelon & pickled cucumber

## SHARING PLATES

Squash & coconut aranchini, banana ketchup

Herb dressed chicken wings

Cured kingfish, lime, yoghurt, almonds

Homemade pastrami, grissini & mustard

Beef doughnuts & truffle mayonnaise

## MAINS

### FISH

Daily fish  
*Served with the Cotton House smoked butter sauce*

Half lobster  
*Served with the Cotton House smoked butter sauce*

### MEAT

Beef rib eye  
*Dry rubbed with the cotton house spice blend served with a choice of either peppercorn, béarnaise or bordelaise sauce*

Paprika spiced lamb rump & salsa verde

### VEGETARIAN

Mushroom & cheese fritter,  
BBQ pepper & eggplant

Pumpkin, cranberry & red onion tagine

## SIDES

Grilled corn

Buttered mash

Tempura zucchini fritters

Mixed salad

Local slaw

Coconut rice

Grilled mix vegetables

Spiced potato wedges

Cured tomatoes & pesto

BBQ cabbage & granola

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## DESSERTS

Vodka & orange panna cotta, shortbread

Honey cake, rum, almonds, lemon, avocado

Compressed pineapple, Malibu, yoghurt

Frozen white chocolate mousse,  
sweet cucumber, melon sorbet & mint

Rosemary infused gin & tonic sorbet

## COFFEE & SPECIALIST TEA

Espresso

Macchiato

Americano

Cappuccino

Irish coffee

Calypso coffee

Please ask our servers for the  
selection of specialist teas