

# VERANDA

## INDIVIDUAL PLATES

Smoked chicken, bacon jam, charred corn

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

Green jerk shrimp, pineapple, apple

Beetroot cured marlin, radish, teriyaki & honey dressing

BBQ Pork shoulder croquettes & apple ketchup

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 / Tenderloin

*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

BBQ chicken tikka, coconut & almond flat bread

### VEGETARIAN

Mushroom & cheese fritter, BBQ pepper & eggplant

Pumpkin, cranberry & red onion tagine

## SIDES

Grilled corn

Mixed salad

Hay baked potato

Grilled mix vegetables

BBQ cabbage & granola

Buttered mash

Local slaw

Spiced potato wedges

Roasted pumpkin

Tempura zucchini fritters

String beans & garlic

Coconut rice

Cured tomatoes & pesto

Vichy carrots

# VERANDA

## **DESSERTS**

Vodka & orange panna cotta, shortbread  
Honey cake, rum, almonds, lemon & mango  
Compressed pineapple, Malibu, yoghurt  
Chocolate creameaux, coconut & citrus  
Glazed passion fruit tart  
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