

Welcome to Verandah Restaurant, thank you for dining with us.

Together with the Resorts Culinary Team, I have channelled a passion for Italian cuisine while developing this array of tantalising dishes for you to enjoy.

All meals have been thoughtfully put together with an aim to make the most of the fresh, wholesome and largely organic range of fresh produce, seafood and meat that is grown, caught and farmed across the island archipelago.

Please do let our any of our friendly team know should you have any dietary requirements or allergies.

Buon Appetito,

A handwritten signature in dark red ink, consisting of a large, stylized 'C' followed by a long, sweeping horizontal stroke that ends in a small hook.

Christopher Day

Executive Chef

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free (DF) = Dairy Free  
(GF\*) = Gluten Free Available (V\*) = Vegetarian Available (DF\*) = Dairy Free Available



 To Start

~ Rosemary and Sea Salt Focaccia ~

Balsamic Vinegar, Extra Virgin Olive Oil

*900 VT (V) (DF)*

~ Garlic & Cheese Pizza Bread ~

Confit Garlic, Rosemary, Mozzarella

*900 VT (GF\*)*

~ Tomato Bruschetta ~

Ciabatta, Tomato Salsa, Pickled Red Onion, Extra Virgin Olive Oil

*1,200 VT (V) (DF) (GF\*)*

 Soup

~ Strawberry Gazpacho ~

Pangritata, Truffle Oil

*1,200 VT (V) (DF) (GF\*)*

~ Roast Pumpkin & Maple Soup ~

Butternut Pumpkin, Confit Garlic, Maple Syrup

*1,200 VT (V) (DF) (GF)*

 Entrée

~ Beef Capaccio ~

Seeded Mustard Mascarpone, Chive, Grana Padano, Mint Dressing, Truffle Oil

*1,500 VT (GF)*

~ Poulette Fish Crudo ~

Horseradish Crème Fraichè, Jalapeno Dressing, Pickled Cucumber, Coriander, Chives, Rice Paper, Toasted Nori

*1,500 VT (GF) (DF\*)*

~ Seared Scallops ~

Vanilla Apple Capaccio, Grilled Corn Pureè

*1,800 VT (GF)*

 Salads

~ Garden Salad ~

Roma Tomato, Cucumber, Spanish Red Onion, Balsamic Vinaigrette

***1,200 VT (V) (DF) (GF)***

~ Tomato Salad ~

Roma Tomato, Spanish Red Onion, Capers, Mozzarella, Basil, Red Wine Vinegar, Extra Virgin Olive Oil

***1,500 VT (V) (GF) (DF\*)***

~ Cucumber Ribbon Salad ~

Cucumber, Mint, Walnuts, Red Grape, Toasted Nori, Rice Wine Dressing

***1,500 VT (V) (GF) (DF)***

~ Caesar Salad ~

Cos Lettuce, Anchovies, Bacon Wafer, Ciabatta, Grana Padano

***1,800 VT (GF\*)***

Add Poached Chicken ***600VT***

 Pasta

~ Spaghetti Amatriciana ~

Tomato Sugo, Pancetta, Chilli

*1,800 VT (DF) (V\*) (GF\*)*

~ Fettuccine Alfredo ~

Grana Padano, Confit Garlic Crème

*1,800 VT (V) (GF\*)*

~ Pan Seared Gnocchi with Pumpkin ~

Maple, Island Spinach, Grana Padana

*1,800 VT (V)*

~ Pan Seared Gnocchi with Chorizo ~

Roma Tomato, Eschallot, Mint, Island Spinach, Lemon Juice

*2,100 VT (V\*)*

 Main Course

~ Vegetable Curry ~

Coconut Cream, Seasonal Local Vegetable, Coconut Rice

*2,400 VT (V) (DF)*

~ Catch of the Day ~

Grilled Polenta, Pepperonata, Balsamic Glaze, Parsley Oil

*2,400 VT*

~ Twice Cooked Chicken Breast ~

Slow Roasted Tomato, Eschallot, Confit Garlic, Island Spinach, Truffle Oil

*2,400 VT (GF) (DF)*

~ 200g Sous Vide Veal Cutlet ~

Crushed New Potato, Jack Daniels Jus

*2,700 VT*

 Main Course (Continued)

~ 200g Sous Vide Scotch Fillet ~

Cassava Fries, Green Beans, Balsamic Onion, Vanilla Jus

*2,700 VT (GF)*

~ Vanuatu Rock Lobster\* ~

Mixed Herb Slaw, Chilli Oil, Garlic Oil, Lemon Cheek

*5,000 VT (GF)*

*\*The Rock Lobster is a wild caught crustacean and is subject to availability.*



 Sides

~ Truffled Mashed Potato ~

*900 VT (V) (GF)*

~ Steamed Vegetables with Mint Butter ~

*900 VT (V) (GF)*

~ Fried Cassava Chips ~

*900 VT (V) (GF) (DF)*

~ Rosemary & Smoked Paprika Fries ~

*900 VT (V) (DF)*

~ Coconut Rice ~

*900 VT (V) (DF)*

 Desserts

~ Trio of Gelato ~

Vanilla Crumb

*1,200 VT*

~ Tropical Fruit Plate ~

Selection of Seasonal Fruits

*1,200 VT (V) (GF) (DF\*)*

~ Italian Doughnuts ~

Orange Mascarpone, Baileys Chocolate Sauce

*1,200 VT (V)*

~ Vanilla Slice ~

Strawberry Coulis, Mixed Berry Compote

*1,200 VT (V)*

 Desserts (Continued)

~ Warm Chocolate Brownies ~

Milk Chocolate Ice Cream, White Chocolate Shavings

*1,200 VT (V)*

~ Deconstructed Goats Cheese Cheesecake ~

Almond & Lime Crumb, Passionfruit Sorbet, Lime Cheek

**1,800 VT (V)**

~ Cheese Platter ~

Brie, Gorgonzola, Cheddar, Quince Paste, Lavosh, Muscatels

*1,800 VT (V) (GF\*)*