

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

Together with the Resorts Culinary Team, I have channelled a passion for International 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 any of our friendly team know should you have any dietary requirements or allergies.

Buon Appetito,

A handwritten signature in black ink, consisting of a large, stylized 'C' followed by a long, sweeping tail that ends in a small hook.

Christopher Day

Executive Chef

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free (DF) = Dairy Free
(GFO) = Gluten Free Available (VO) = Vegetarian Available (DFO) = Dairy Free Available

 To Start

~ Cheesy Garlic Bread ~

Garlic Butter, Mozzarella Cheese

900 VT (GFO)

~ Garlic & Cheese Pizza Bread ~


Confit Garlic, Rosemary, Mozzarella

1,200 VT (GFO)

~ Tomato Bruschetta ~

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

900 VT (V) (DF) (GFO)

 Soup and Salad

~ Panzanella Soup ~

Rich Tomato Sugo, Capsicum, Onion, Cucumber

600 VT (V) (DF) (GF)

~ Roast Pumpkin & Maple Soup ~

Butternut Pumpkin, Confit Garlic, Maple Syrup

600 VT (V) (DF) (GF)

~ Garden Salad ~

Roma Tomato, Cucumber, Spanish Red Onion, Balsamic Vinaigrette


900 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) (DFO)

 Salad (Continued)

~ Cucumber Ribbon Salad ~

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

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

~ Caesar Salad ~

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

1,500 VT (GFO)

Add Poached Chicken 600VT

~ Coconut Prawn & Paw Paw Salad ~

Avocado Puree, Lime Aioli, Sweet Chilli Sauce

1,800 VT

 Entrée

~ Beef Capaccio ~

Seeded Mustard Mascarpone, Spring Onion, Parmesan,

Mint Dressing, Truffle Oil

1,200 VT (GF)

~ Poulette Fish Crudo ~

Horseradish Crème Fraichè, Jalapeno Dressing, Pickled Cucumber,

Coriander, Chives, Rice Paper, Toasted Nori

1,500 VT (GF) (DFO)

~ Seared Scallops ~

Vanilla Apple Capaccio, Grilled Corn Pureè

1,800 VT (GF)

 Curry

All Curries Served with Coconut Rice, Roti Bread, Mango Chutney

~ Vegetable & Lentil Curry ~

Du pye Lentils, Seasonal Local Vegetables

1,800 VT (V) (DF)

~ Pumpkin & Coconut Curry ~

Butternut Pumpkin, Vanuatu Coconut Cream

1,800 VT (V) (DF)

~ Lamb Madras ~

Tender Chunk Lamb, Coriander, Cumin, Turmeric, Tomato

2,100 VT (DF)

~ Masala Fish Curry ~

Bassa Fillet, Masala Sauce, Lemon Juice

2,100 VT (DF)

 Pasta

~ Spaghetti Marinara ~

Tomato Sugo, Basil, Shiraz, Mixed Seafood

2,100 VT (GFO)

~ Fettuccine Alfredo ~

Parmesan, Confit Garlic Crème

2,100 VT (GFO)

~ Spaghetti Carbonara ~

Streaky Bacon, Mushroom, Garlic, Mixed Herbs

Add Poached Chicken 600VT

1,800 VT (GFO)

~ Pan Seared Kumala Gnocchi with Chorizo ~

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

1,500 VT (GFO)

~ Fettuccine Bolognese ~

Rich Bolognese Sauce, Parmesan

1,500 VT (GFO)

 Grill

All Grill Items Served with Chips and Salad or Potato Mash and Vegetables with Your Choice of Sauce

Sauces: Mushroom, Red Wine Jus, Jack Daniels Jus, Garlic cream Sauce

~200g Beef Eye Fillet~

3,600 VT

~300g Beef T-Bone~

3,900 VT

~250g Beef Porterhouse~

3,600 VT

~250g Twice Cooked Chicken Breast~

2,400 VT

~200g Poulette Fish~

2,400 VT

~250g Slow Cooked & Pressed Pork Belly~

2,400 VT

~Lime & Chilli Marinated Prawn & Chorizo Skewers (3) ~

3,000 VT

~250g Veal Cutlet~

2,400 VT

~Vanuatu Rock Lobster~

5,100 VT

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

 Wings

Served with Carrot Sticks and Blue Cheese Sauce

~ 5 Pieces ~

600 VT (DF)

~ 10 Pieces ~

1,200 VT (DF)

~ 15 Pieces ~

1,800 VT (DF)

Original Buffalo- Crispy Skin and Tender Chicken, Served with a Unique Spicy Sauce

Tandoori- Great Chicken Tikka on a Succulent Wing

Honey BBQ- Tossed in our Honey BBQ and Bourbon Sauce

Teriyaki- Japanese Inspired Sweet and Smokey

Thai- Sweet Chilli, Garlic, Basil and Lemon Grass

Natural- Crisp and Perfect

 Pizza

~ Margherita ~

Tomato Sugo, Basil, Mozzarella

2,100 VT (GFO)

~ Trio Formage ~

Mozzarella, Parmesan, Gorgonzola

2,100 VT (GFO)

~ Pulled Chicken ~


Tomato Sugo, Pulled Chicken, Red Onion, Roast Capsicum, Thyme, BBQ Sauce

2,700 VT (GFO)

~ Salami ~

Tomato Sugo, Garlic Salami, Mozzarella, Oregano, Tomato, Olives

2,400 VT (GFO)

 Pizza (Continued)

~ Prosciutto ~

Tomato Sugo, Basil, Mozzarella, Prosciutto, Truffle Oil

2,700 VT (GFO)

~ Vanuatu Special ~

Tomato Sugo, Beef, Pineapple, Tomato Salsa, Dried Coconut, Mozzarella

2,400 VT (GFO)

~ Bianca ~

Mozzarella, Rosemary, Gorgonzola, Walnuts

2,400 VT (GFO)

 Sides

~ Truffled Mash Potato ~

700 VT (GF)

~ Steamed Vegetables with Mint Butter ~

700 VT (GF) (DF)

~ Fried Cassava Chips ~

500 VT (GF)

~ Rosemary & Smoked Paprika Fries ~

500 VT (DF)

~ Steamed Coconut Rice ~

500 VT (DF)

 Desserts

~ Trio of Gelato ~

Vanilla Crumb

600 VT

~ Tropical Fruit Plate ~

Selection of Seasonal Fruits

900 VT (DF) (GF)

~ Italian Doughnuts ~


Orange Mascarpone, Baileys Chocolate Sauce

600 VT

~ Vanilla Slice ~

Strawberry Coulis, Mixed Berry Compote

1,200 VT

 Desserts (Continued)

~ Warm Chocolate Brownies ~

Milk Chocolate Ice Cream, White Chocolate Shavings

1,500 VT (V)

~ Deconstructed Goats Cheese Cheesecake ~

Almond & Lime Crumb, Passionfruit Sorbet, Lime Cheek

1,800 VT

~ Cheese Platter ~

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

1,500 VT (GFO)