



TERRACE HOTEL

DINNER MENU

TO SHARE

Terrace Tasting Plate: Chefs selection	\$32
Antipasto plate, mixed olives, marinated goat feta, sliced prosciutto, herbed artichokes, stuffed bell peppers, crispy baguette <i>(gf option)</i>	\$27
Charcuterie plate, sliced prosciutto, pickles, smoked Calabrese, pork rilette, pastrami, smoked cheddar, beetroot relish, crispy baguette <i>(gf option)</i>	\$29

STARTERS

Soup of the day with toasted baguette <i>(gf option)</i>	\$15
Oysters: ½ dozen \$22 / dozen \$42 Natural or Habanero, mango & lime dressing	
Smoked kangaroo, roasted peaches, blood plum gel, radish, sorrels <i>(gf)</i>	\$21
Garlic king prawns, peri-peri butter, coriander, lemon, brioche <i>(gf option)</i>	\$24
Crab & prawn tian, sour cream & dill, salmon caviar, grilled lime, toasted rye bread <i>(gf option)</i>	\$19
Haloumi, oranges, pomegranate molasses, elk leaves, citrus foam <i>(gf) (v)</i>	\$18
Angus beef & tarragon tart, goat curd, pickled baby beetroot, smoked asparagus, watercress	\$24

MAINS

Spiced duck breast, orange & carrot gel, saffron sweet potato, grilled baby leeks, elk leaf, baby carrots, blood plum jus <i>(gf)</i>	\$36
Pork belly, cinnamon pumpkin, crumbed pork rilette, honeycomb, toasted hazelnuts, apple & macerated cranberries, red wine jus	\$34
Black Angus eye fillet, potato gratin, peppercorn & port cream sauce, blistered medley tomatoes, broccolini	\$42
Fish of the day, red curry & coconut nage, sautéed bok choy, kipfler potatoes, drunken mussels, crispy basil	\$42
Lamb rump, polenta cake, mint, wilted spinach, heirloom carrots, fried mint, red wine jus	\$34
Thai poached chicken salad, couscous, mesclun, orange, pickled cucumber, Roma tomato, Spanish onion <i>(gf option)</i>	\$29
Pasta of the Day	\$29
Green pea & blue cheese risotto, spinach, caramalised pumpkin, thyme parmesan wafers <i>(gf) (v)</i>	\$29
Terrace Seafood Platter for Two: Fresh oysters, marinated octopus, prawn cocktail, grilled king snapper, chilli mussels, salt & pepper squid, garden salad, chips and accompaniments <i>(gf option)</i>	\$99

SIDES

Seasonal sautéed vegetables	\$9
Potato gratin with truffle oil & chives	\$9
Rosemary & sea salt chips, aioli, tomato sauce	\$4/\$9
Garden salad with seeded mustard dressing	\$4/\$9

DESSERTS

Peach Melba Caramelised peaches, raspberry sauce, dehydrated meringue, peach & vanilla ice cream <i>(gf)</i>	\$15
Chocolate Mint Mousse Dark chocolate, crème de menthe gel, caramelised chocolate, minted cream <i>(gf)</i>	\$15
Tea Infused Panna Cotta Palm sugar syrup, pandan tapioca pearls, candied lime leaves, coconut <i>(gf)</i>	\$15
Mandarin Curd Tartlets Mandarin curd, gingerbread crumbs, burnt marshmallow crème, cinnamon ice cream	\$15
To share: Chef's selection of three desserts	\$35
Cheese Board: Berry's Creek Tarwin Blue, Maffra Aged Cheddar, Tarago River Triple Brie, traditional accompaniments <i>(gf option)</i>	\$19 / \$29

THE TERRACE FEATURE WINE

2015 Allan Scott Sauvignon Blanc
Marlborough NZ

A great pairing for our Seafood Platter or our Green pea & blue cheese risotto with its zesty citrus characteristics typical of the NZ Marlborough region.

\$10 per glass

\$47 per bottle