



## TERRACE HOTEL

### LUNCH MENU

#### STARTERS

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Freshly shucked South Australian Rock Oysters ( <i>gf</i> ); Chilli, lime dressing <i>or</i> natural	Each \$4.5/ Dozen \$45
Chef's soup, toasted baguette ( <i>gf option</i> )	\$15
Seared Japanese scallops, spinach & avocado puree, tomato jelly, trout roe & crispy lemon ( <i>gf</i> )	\$23
Goats cheese, leek & red bell pepper tartlet with watercress & apple balsamic ( <i>v</i> )	\$19
Crispy skin mini pork belly, compressed apple, sour cherries & teriyaki glaze ( <i>gf</i> )	\$19

#### MAINS

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Chef's catch, baby kipfler potatoes, poached asparagus, sumac baby carrots, toasted almond, caper & dill butter ( <i>gf</i> )	M/P
Chef's pasta	\$29
Spring lamb cutlets, Tuscan ribbon vegetables, crispy pancetta, mustard, truffle & mint dressing ( <i>gf</i> )	\$39
Pitch Black Beef fillet, blistered cherry tomatoes, potato galette, broccolini, Shiraz jus ( <i>gf</i> )	\$42
Pan fried harissa chicken fillets, grilled sweet corn fritter, red radish & fennel salad, lemon yoghurt ( <i>gf option</i> )	\$39
Parmesan crusted pork loin, roast pepper & pumpkin salsa, confit garlic puree, chermoula	\$39
Pistachio & duck empanadas, pickled pear, orange, basil & ginger salad, blood plum jus ( <i>gf option</i> )	\$28
Terrace Seafood Platter for Two: Beer battered snapper, salt & pepper calamari, tempura tiger prawns, oysters, Fremantle sardines, chips, tartare, lemon & toasted brioche	\$72

#### SIDES

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Buttered baby kipfler potatoes with garlic & parsley ( <i>gf</i> )	\$9
Rosemary & sea salt chips, condiments ( <i>v</i> )	\$9
Sautéed greens ( <i>v</i> ) ( <i>gf</i> )	\$9
House salad ( <i>v</i> ) ( <i>gf</i> )	\$9



## TERRACE HOTEL

### LUNCH SPECIAL

Monday - Sunday 12:00pm - 3:00pm

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*including a glass of house wine, small beer, soft drink, tea or coffee*

Beef burger, soft brioche bun, bacon, cheese, Roma tomato, mesclun, aioli, chips	\$25
Tex Mex pulled chicken sliders, semi-dried tomato, guacamole, chipotle mayo & chips	\$25
Steak sandwich, caramelised onion, fried egg, bacon, tomato tapenade, mixed greens, aioli, chips	\$25
Crispy beer battered snapper, chips, tartare sauce & salad	\$25
Grilled haloumi, baby spinach, pumpkin, cherry tomatoes, hazelnuts & red onion salad <i>(gf) (v)</i>	\$25
Marinated beef fillet salad with French beans, saffron potatoes, endive, crispy shallots, semi-dried tomato and horseradish dressing <i>(gf) (v option)</i>	\$25
Classic Chicken Caesar salad: croutons, lardons, baby cos, shaved parmesan, white anchovies, fried egg & Caesar dressing <i>(v option) (gf option)</i>	\$25

### TO SHARE

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Assorted scorched spicy nuts <i>(v) (gf)</i>	\$5
Garlic bread <i>(v)</i>	\$7.5
Gourmet French breads, basil oil, balsamic, dukkah <i>(v)</i>	\$9
Charcuterie Plate: prosciutto, chorizo, chicken & pork terrine, cornichons, pickled onions, beetroot relish, toasted sourdough <i>(gf option)</i>	\$25 / \$48
Terrace Tasting Plate: Mini pork belly, natural oysters, seared Japanese scallops and goats cheese, leek, red bell pepper tartlet	\$29 / \$49

*(gf) Gluten free; (v) Vegetarian*