



## TERRACE HOTEL

### LUNCH MENU

#### STARTERS

---

Soup of the day with toasted baguette ( <i>gf option</i> )	\$15
Gourmet French bread with dukkah, olive oil and truffle balsamic	\$9
House shucked oysters: Natural <i>or</i> Bloody Mary ( <i>gf</i> )	½ dozen \$24 / dozen \$42
Beetroot, horseradish & gin cured salmon, summer citrus, truffled honey vinaigrette, crispbread ( <i>gf</i> )	\$19
Grilled tiger prawns, chorizo butter, fennel & preserved lemon, smoked capsicum puree ( <i>gf</i> )	\$24
Char siu pork belly, baby apples, chervil, pineapple & cider gel, port wine reduction drizzle ( <i>gf</i> )	\$19
Prosciutto wrapped rabbit, apricot & pistachio roulade, cranberry puree, honey glazed carrots, lemon olive oil, rocket ( <i>gf</i> )	\$19
Smoked buffalo mozzarella, tomato, truffle balsamic, olive crisps, basil foam ( <i>v</i> ) ( <i>gf</i> )	\$18

#### MAINS

---

Herb marinated chicken supreme, mango and bell pepper salsa, caramelised witlof and radicchio, sautéed sweet potato, coriander yoghurt ( <i>gf</i> )	\$34
Rum marinated pork cutlet, curried apple and parsnip purée, sautéed kale, confit garlic, rum reduction, apple and chive salad, jus ( <i>gf</i> )	\$36
Fish of the Day: Green olive, spinach and confit potato salad, coconut and lime chutney, smoked tomato and prawn sauce vierge ( <i>gf</i> )	\$42
250g dry aged sirloin, potato gratin, port braised red cabbage, asparagus, cherry tomatoes, truffled béarnaise ( <i>gf</i> )	\$39
Amelia Park lamb cutlets, Parmesan and herb crumbs, green pea and herb pearl couscous, baby carrots, snap peas, mint foam, rosemary jus	\$39
Grilled haloumi, romesco sauce, summer greens, honey baby carrots, roast sweet potato, pepitas, rocket, pomegranate molasses ( <i>v</i> )	\$29
Pasta of the day	\$29

#### SIDES

Sautéed greens ( <i>v</i> ) ( <i>gf</i> )	\$9
Baked potato gratin with truffle oil ( <i>v</i> ) ( <i>gf</i> )	\$10
Rosemary & sea salt chips, aioli, tomato sauce ( <i>v</i> )	\$5/\$10
Garden salad with seeded mustard dressing ( <i>v</i> ) ( <i>gf</i> )	\$4/\$9

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



## TERRACE HOTEL

### LUNCH SPECIAL

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

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

Smoked BBQ brisket, brioche bun, Mexican spiced coleslaw, chipotle mayonnaise, chips	\$25
Beef burger, brioche bun, spiced pineapple chutney, grilled bacon, melted Monterey Jack cheese, mixed leaves, aioli, chips	\$25
Angus rump steak sandwich, ciabatta, caramelised beetroot and leek relish, melted Swiss cheese, mixed leaves, smokey BBQ sauce, chips	\$25
Thai vegetable red curry, lychee, steamed coconut rice, crispy shallots <i>(v) (gf)</i>	\$25
Asahi beer battered snapper fillets, mixed garden salad, house tartare sauce, lemon wedge & chips	\$25
Smoked chicken salad, walnuts, raisins, oranges, mixed leaves, Spanish onions, tomato, crispy prosciutto, light mango dressing <i>(gf)</i>	\$25
Marinated field mushroom salad, goat's feta, mixed leaves, mixed baby peppers, Spanish onions, croutons, cucumber, tomato, couscous, beetroot dressing <i>(v) (gf)</i>	\$25

### TWO COURSE SET MENU

**\$39**

**Entrée Share Plate:** Manchego arancini balls, prosciutto rabbit roulade, sopressa salami, mixed olives

**Mains:** 180g scotch fillet, port braised cabbage, potato gratin, creamy garlic sauce *(gf)*

*or*

Chicken, avocado and smoked salmon filo cooked in creamed seeded mustard, garden salad

*or*

Thai vegetable red curry, lychee, steamed coconut rice, crispy shallots *(v) (gf)*

### TO SHARE

Terrace Tasting Plate: Chef's selection of hot and cold entrées	\$36
Charcuterie Board: Sliced sopressa salami, smoked Calabrese, rabbit roulade, mixed olives, smoked cheddar, beetroot relish, crispy baguette <i>(gf option)</i>	\$32
Cheese Board: Berry's Creek Tarwin Blue, Maffra Aged Cheddar Tarago River Triple Brie, traditional accompaniments <i>(gf option)</i>	for 2 \$19 / for 4 \$29

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