



TERRACE HOTEL

DINNER MENU

TO SHARE

Terrace Tasting Plate: Chef's selection <i>(gf option)</i>	\$32
Antipasto Plate: Mixed olives, buffalo mozzarella, sliced prosciutto, herbed artichokes, feta stuffed bell peppers, crispy baguette <i>(gf option)</i>	\$27
Charcuterie Plate: Sliced prosciutto, biquinho peppers, grilled smoked Calabrese, pulled rabbit, 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 Shallot vinaigrette <i>(gf)</i>	
Warm smoked duck breast, Dijon mustard & kirsch roasted cumquats, spiced dukkah, cherry foam <i>(gf)</i>	\$22
Seared scallops, kiwi fruit & parsnip puree with pandan essence, kiwi crumbs, tarragon butter sauce <i>(gf)</i>	\$19
Crumbed pork rilletes, horseradish, celeriac remoulade, sour apple jelly with sauce romesco	\$19
Roast pumpkin & caramelised Spanish onion tart, blue cheese & Parmesan crisps, pomegranate molasses drizzle and watercress <i>(v)</i>	\$18

MAINS

Wild mushroom and kale risotto, porcini broth, goat cheese, roasted walnuts and garlic foam <i>(v) (gf)</i>	\$29
Herb marinated Chicken Kiev, truffle butter roasted baby vegetables, Champagne velouté, chanterelles, cranberry coulis <i>(gf)</i>	\$36
30 day dry aged 250g Butterfield Beef sirloin, roasted potato, creamed silverbeet, blistered medley tomatoes, brandy mushroom jus <i>(gf)</i>	\$39
Catch of the Day: Smoked tomato, olive and caper sugo, zucchini and carrot ribbons, steamed clams, sautéed morels <i>(gf)</i>	m/p
White wine and herb braised lamb shank, roast sweet potato crush, braised fennel, buttered snap peas, toasted almond gremolata <i>(gf)</i>	\$34
Pasta of the Day	\$29

SIDES

Seasonal sautéed vegetables <i>(gf)</i>	\$9
Roast potatoes with sour cream, bacon & chives <i>(gf)</i>	\$9
Rosemary & sea salt chips, aioli, tomato sauce	\$4/\$9
Garden salad with seeded mustard dressing <i>(gf)</i>	\$4/\$9

DESSERTS

Kraken Chocolate Brownie Cake	
Kraken Rum chocolate brownie cake, candy hazelnut shards, chocolate ganache, vanilla ice cream <i>(gf)</i>	\$15
Spiced Poached Pear	
Saffron spiced poached pear, cinnamon syrup, gingerbread crumbs, pear gel <i>(gf option)</i>	\$15
Rooibos Infused Crème Brûlée	
Rooibos infused crème brûlée, caramelised mandarin, almond biscotti <i>(gf option)</i>	\$15
Apple Tartlets	
Apple tartlets, burnt meringue, biscuit crumble, compressed apples, double 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

First Drop The Matador Garnacha Barossa Valley SA

This Grenache is a great accompaniment to many of our winter dishes with notes of strawberries and cherries on a palate of spicy raspberries. A fantastic cool weather wine.

\$52.00 per bottle

\$11.00 per glass