



## TERRACE HOTEL

### LUNCH MENU

#### STARTERS

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Soup of the day with toasted baguette <i>(gf option)</i>	\$15
Oysters: Natural or Shallot vinaigrette	½ dozen \$22 / dozen \$42
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 rillettes, 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

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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 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
Pasta of the Day	\$29
White wine and herb braised lamb shank, roast sweet potato crush, braised fennel, buttered snap peas, toasted almond gremolata <i>(gf)</i>	\$34



## TERRACE HOTEL

### LUNCH SPECIAL

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

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

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Bangers & Mash with creamy potato mash, chives, seeded mustard gravy and onion jam	\$25
Beef burger, brioche bun, sweet & spicy jalapeno relish, bacon, Monterey Jack cheese, mixed leaves, BBQ sauce & chips	\$25
Angus rump steak sandwich, ciabatta, mushroom ragout, truffle aioli, Swiss cheese, mixed leaves & chips	\$25
Roast pumpkin and caramelised Spanish onion tart, blue cheese & Parmesan crisps, pomegranate molasses drizzle and watercress served with side salad or chips <i>(v)</i>	\$25
Asahi beer battered snapper fillets, mixed garden salad, house tartare sauce, lemon wedge & chips	\$25
Smoked paprika marinated kangaroo salad with goat feta, mixed leaves, Spanish onion, couscous, Roma tomato, oranges, pickled beetroot	\$25
Haloumi salad, pickled pear, cucumber ribbons, toasted walnut, cranberries, mixed leaves, Roma tomato, pomegranate molasses <i>(gf) (v)</i>	\$25

#### SIDES

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

#### TO SHARE

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Terrace Tasting Plate: Chef's selection	\$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
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*