

# TERRACE

R E S T A U R A N T

At the Terrace our heart belongs to Tasmania and we seek to source ingredients native to the area and celebrate everything that makes our island, and our region stand out when it comes to food. With an uncompromising focus on excellence - our team supports Tasmania's very best farmers and producers, reverting back to our roots to deliver a true paddock to plate experience to you as our guests.

Thank you for giving us the opportunity to take you on a journey this evening.

## ENTREE

ASPARAGUS & RAW PEA SALAD	20
fresh curd, jamon, white anchovy ⑤ ⑥ available	
<i>2017 Milton Rose</i>	
TASMANIAN SCALLOP	24
potato cream, pickled shitake, salmon roe, toasted nori ⑥ available	
<i>2016 Goaty Hill Riesling</i>	
PASTURE FED TASMANIAN WALLABY TAR TARE	22
beetroot gastrique, quail yolk, Romano emulsion, rosemary smoke ⑥ available	
<i>2016 Dalrymple Pinot Noir</i>	
RAVIOLI OF SPANNER CRAB MOUSSELINE	22
black garlic, confit vanilla tomato	
<i>2012 Clover Hill Sparkling</i>	
RANNOCH FARM QUAIL	21
fennel, daikon, activated lentils, chilled melon soup ⑥ available	
<i>2014 Goaty Hill Chardonnay</i>	

## MAIN

CAPE GRIM EYE FILLET OF BEEF	45
broad bean, tendril & eschallot salad, sweet potato puree, port reduction ⑥ available	
<i>2015 Tomfoolery Son of a Gun Cabernet Sauvignon</i>	
MARKET FISH	POD
warm leek and kipfler potato salad, sauce verte, lime crème fraiche ⑥ available	
<i>2016 Milton Pinot Gris</i>	
WILD CLOVER LAMB BACK STRAP	40
dukkah, aubergine puree, heirloom tomatoes, cilantro, fried chick peas ⑥ available	
<i>2015 Pepperjack Shiraz</i>	
HAY SMOKED BREAST OF CHICKEN	36
sweet corn, shoots, pine nut puree ⑥ available	
<i>2012 Tamar Ridge Reserve Pinot Noir</i>	
SILKEN PRESS TOFU	30
garlic soba, kimchi consommé, sesame, green onion ⑤ ⑥ available	
<i>2015 Springvale Gewurztraminer</i>	

## SIDES

Chimichurri potatoes, roasted garlic	8.5
Baby carrots, beet & port wine vinaigrette, chevrè, popcorn sprouts	10.5
Mixed leaf salad, lemon, virgin oil	8.5
Heirloom tomato salad, black pepper, sea salt, kaffir infused olive oil	8.5

Please advise staff if you have any allergies/dietary requirements. ⑥ = coeliac ⑤ = vegetarian  
\*AMEX & Diner's cards incur a 3% surcharge. One bill per table - thank you.

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## FREEFALL 5 COURSE MENU

(Available Friday and Saturday nights only when all guests on the table select this option).

Travel from North to South of our island with dishes hand created by our chefs and enjoy the delightful produce that Tasmania has to offer.

Includes coffee/tea and handmade petit fours 95

Served with matching wines 145

## DESSERT

### WHITE CHOCOLATE BROWNIE 16

Raspberries, crème fraiche mousse, macadamia, vanilla bean ice cream

*2016 Josef Chromy Botrytis Riesling*

### YELLOW PEACH TART TARTIN 16

Pistachio ice cream

*2016 Josef Chromy Botrytis Riesling*

### CAVIAR OF STRAWBERRIES & BALSAMIC 16

Mascarpone, almond dacquoise, pepper berry ice cream

*2016 Josef Chromy Botrytis Riesling*

### BLACKBERRY SEMIFREDDO 16

Lindt chocolate textures

*2013 Brown Brothers 'Patricia' Noble Riesling*

### ARTISAN CHEESE SELECTION 28

Our Chef's take pride in offering you this premium selection from local artisan cheese makers and unique imported cheese from around the world.

Selection of local and international cheese with house made lavosh, apple paste and muscatels

© available