

# TERRACE

## RESTAURANT

Opening Hours: Tuesday to Saturday

Terrace Cocktail Bar from 5.30pm

Terrace Restaurant from 6pm

Dress: Smart Casual

*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.*

### ENTREES

#### **Asparagus & raw pea salad**

fresh curd, jamon, white anchovy ♻ available ©

*2017 Milton Rose*

20

#### **Tasmanian Scallop**

potato cream, pickled shitake, salmon roe, toasted nori © available

*2016 Pressing Matters R9 Riesling*

24

#### **Pasture fed Tasmanian Wallaby tartare**

quail yolk, beetroot gastrique, romano emulsion, rosemary smoke © available

*2016 Dalrymple Pinot Noir*

22

#### **Ravioli of spanner crab mousseline & black garlic**

confit vanilla tomato Dijon mustard, shallot, truffle aioli, fried herbs, capers

raw and fried, toasted brioche © available

*Delamere Cuvee NV Sparkling*

22

#### **Rannoch Farm Quail**

fennel, daikon, activated lentils, chilled melon soup ©

*2014 Goat Hill Chardonnay*

21

Please advise staff if you have any allergies/dietary requirements. © = coeliac ♻ = vegetarian

*\*AMEX & Diner's cards incur a 2.2% surcharge. One bill per table – thank you.*

*Please note a 15% surcharge applies on Public Holidays.*

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### MAIN COURSES

<b>Cape Grim Eye Fillet of Beef</b> broad bean, tendril & eschallot salad, sweet potato puree, port reduction © <i>2014 Pepperjack Shiraz</i>	<b>45</b>
<b>Wild Clover Lamb</b> Dukkah, aubergine puree, heirloom tomatoes, cilantro, fried chick peas © <i>2013 Freycinet Cabernet Merlot</i>	<b>40</b>
<b>Market Fish</b> warm leek and kipfler potato salad, sauce verte, lime crème fraiche © <i>2016 Josef Chromy Pinot Gris</i>	<b>POA</b>
<b>Hay Smoked Breast of Chicken</b> sweet corn, shoots & pine nut puree © <i>2016 Dalrymple Pinot Noir</i>	<b>36</b>
<b>Silken Press Tofu</b> garlic soba, kimchi consommé, sesame, green onion ④ © available <i>2015 Springvale Gewurztraminer</i>	<b>30</b>

### SIDE PLATES

Chimichurri potatoes, roasted garlic © available ④	<b>8.5</b>
Baby carrots, beet & port wine vinaigrette, chevrè, popcorn sprouts © available ④	<b>10.5</b>
Mixed herb leaf salad, lemon, Lentara Grove virgin oil © available ④	<b>8.5</b>
Heirloom tomato salad, black pepper, sea salt, kaffir infused olive oil © available ④	<b>8.5</b>

### 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 handmade petit fours **95**

Served with matching wines **145**

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R E S T A U R A N T

## DESSERTS

### **White Chocolate Brownie 16**

raspberries, crème fraiche mousse, macadamia, vanilla bean ice cream ⑤

### **Yellow Peach Tarte Tatin 16**

pistachio ice cream ⑤

### **Caviar of Strawberries and Balsamic 16**

mascarpone, almond dacquoise, pepper berry ice cream © ⑤

### **Blackberry semifreddo 16**

lindt chocolate textures © available

### **Tasmanian Cheese Plate 28**

(Cheese are cut to 30 grams - Your choice of 3 - served with crackers and dried fruit)  
© available

Red Square  
Cheddar  
Triple Cream Brie  
Roaring Forties Blue  
Heidi Tilsit

(North West Tasmania)  
(Pyengana)  
(Coal River Farm)  
(King Island)  
(Deloraine)

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