

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 an exceptional experience to you as our guests.

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

OYSTERS + CAVIAR

TASMANIAN EAST COAST OYSTERS

Grown in the uniquely natural estuarine waters of St Helens, Tasmania, LEASE 65 farmed oysters

Prosciutto and worcestershire 4.5 pce

Natural 4 pce

CAVIAR

Hand harvested Atlantic salmon caviar 40 – 30g

White sturgeon caviar (Siberian) 45 – 10g

TRADITIONAL ACCOMPANIMENTS

Eschallot, chive, crème fraîche, capers and lavosh

APPETISERS + ENTRÉE

41° SOUTH HOT SMOKED BABY SALMON

WITH PEPPER BERRY BURRE NOISETTE 21

Caper berries, soft herb and shaved fennel salad and pepper berry vincotto

SALAD OF POTATO

18
Salmon caviar, pickled apple, goat's chèvre mayonnaise and lardons

RANNOCH QUAIL AND STUFFING 24

Chestnut mushrooms, black pudding, midjol date and rye bread sauce

BARBEQUED OCTOPUS AND FRUITS

FROM SUMMER 23

Pickled fruits and lime crème fraîche

CEVICHE AND TOMATO BROTH

18
Blue eye, radish, shallot and dill, tomato broth and lambs tongue lettuce

SNAIL POPCORN SAUCE PISTOU

17
Escargot lightly floured and fried with pistou sauce

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MAIN

COD IN SMOKED EEL CONSOMMÉ	45
Blue eye trevalla, aromatic consommé, squid noodles and shimeji mushrooms	
STRELLYFIELD DUCK, ORANGE OIL AND GOATS MILK EMULSION AND HAZELNUT	45
Tasmanian free range duck, orange oil and goat milk emulsion, savoury charcoal meringue and Hazelbrae hazelnuts	
WILD CLOVER LAMB POTATO AND HORSERADISH	40
Caraway potato, charred pearl onions, horseradish, mint and basil emulsion	
KING ISLAND WALLABY, HONEY JUS, BLACK PEPPER AND MISO CUSTARD	40
Seared wallaby, black pepper crust, miso custard, braised baby leeks and honey jus	
CAPE GRIM EYE FILLET OF BEEF, KALE, BEETS AND MAPLE JUS	45
Beetroot hearts and gel, spiced kale crisps and maple jus	
PORK BELLY BRAISE, BROCCOLINI, CARAMEL APPLE	40
Belly braised in master stock, pickled radish, broccolini and caramelised apple	

SIDES

Chimichurri potatoes	10
Baby carrots, café de Paris butter	10
Pumpkin, chèvre, pepitas	10
Spätzle	10
Broccolini almandine	10

CHEF'S FREE FALL | 5 COURSE DEGUSTATION

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

A unique dining experience especially created for you by our team of chef's.
A five course degustation menu prepared a la minute with a focus on showcasing the exceptional produce that Tasmania has to offer.

Includes coffee/tea and handmade petit fours 95

Served with matching wines 145