

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 + APPETISERS

TASMANIAN EAST COAST OYSTERS

Grown in the uniquely natural estuarine waters of St Helens, Tasmania

Natural with lemon 4.5ea
Prosciutto and Worcestershire 4.5ea

CAVIAR WITH TRADITIONAL ACCOMPANIMENTS

Eschallot, chive, crème fraîche, capers, handmade lavosh

Atlantic salmon caviar 30g 40
Russian sturgeon caviar 10g 45

LOCAL TASMANIAN SEA SCALLOPS

Sourced from Bass Strait

Prosciutto and Worcestershire 4ea
Paris butter and salmon roe 4ea

ENTRÉE

ARROW HEAD 23
Carbonara sauce, spec lardons, shallots, roasted sesame oil

VENISON TARTARE 21
Quail yolk, black garlic, fried kale, sesame salt

DUCK LIVER PARFAIT 19
Potato crisps, soft herbs, blackcurrant

PORK RILLETTES 22
Preserved lemon, apple pickle, macerated cranberries, sourdough

Please advise staff if you have any allergies/dietary requirements.

*AMEX & Diner's cards incur a 2.2% surcharge. One bill per table - thank you. 15% surcharge applies on Public Holidays.

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MAIN

STILTON RISOTTO	36
Candied walnuts, pear, eschallots, fennel, watercress	
LAMB SHOULDER	38
Goats chèvre & honey profiterole, pistachio, endive spears, pea puree	
MARKET FISH	45
Spring Bay blue mussels, onions, emulsion sauce, pastry, green onion oil	
CAPE GRIM EYE FILLET	45
Chimichurri, Kennebec potatoes, truss tomatoes, jus	
TOMAHAWK RIBEYE BEEF WITH ACCOMPANIMENTS (TO SHARE)	130
1kg served medium rare, watercress hazelnut salad, roast potato, mustards, jus	
WHOLE STRELLEYFIELD DUCK (TO SHARE)	130
Tanned in soy and roasted on hay with orange and lemongrass, orange sauce, chive pancakes, watercress hazelnut salad	

SIDES

End of season local tomatoes, black pepper, garlic	10
Pommes frites, Dijon aioli	10
Pumpkin, ricotta, honey, medjool date, pepitas	10
Leaf salad, selection of premium leafy greens with classic vinaigrette	10

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