

# TERRACE

R E S T A U R A N T

## TABLE D'HOTE

*2 course \$58 – 2 courses with wine to complement \$82*

*3 course \$70 – 3 courses with wine to complement \$105*

*4 course \$85 – 4 courses with wine to complement \$130*

*5 course \$98 – 5 courses with wine to complement \$155*

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## TASMANIAN SEA SCALLOPS

Paris butter, salmon roe

## WASABI & ABALONE

Abalone wrapped in wasabi leaf, XO ant sauce, lobster oil, red cabbage aioli

## PIG SKIN

Burrata, caramelised fig, herbes de Provence

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## VENISON TARTARE

Quail yolk, black garlic, fried kale, sesame salt

## SMOKED QUAIL

Rannoch quail, egg yolk, katsuobushi, mirin, brown sugar

## DUCK LIVER PARFAIT

Potato crisp, soft herbs, black currants

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## ARROW HEAD CARBONARA

Spec lardons, shallots, roasted sesame oil

## STILTON RISOTTO

Candied walnuts, pear, eschalots, fennel, watercress

## ROAST DUCK

Parsnip skordalia, onions, preserved blueberry jus

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## LAMB SHOULDER

Goats chèvre & honey profiterole, pistachio, endive spears, pea puree

## SLOW COOKED BRISKET

Chimichurri, Kennebec potatoes, truss tomatoes

## MARKET FISH

Spring Bay blue mussels, onions, emulsion sauce, pastry, green onion oil

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## SIGNATURE APPLE

Golden Delicious, pistachio pudding, apple & poppy compote, chai crème patissiere

## TEA POACHED MERINGUE

Strawberry & nightshade fruit consommé, pastels

## SMOKED WHITE CHOCOLATE FONDANT

Bay ice cream, nori dust

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.