

# TERRACE

## KITCHEN

### MENU

#### STARTERS

<b>East Coast Oysters -</b>	4.5 ea
Kilpatrick with prosciutto and Worcestershire	
Natural with lemon	
Tempura with sesame wakame	
<b>Potato fritter -</b> tomato, crème fraîche, basil, baby onion	18/31
<b>Taco -</b> pulled pork, fermented chili salsa, pickled cabbage, lime	18
<b>Queensland giant prawns -</b> grilled with XO butter, onion, aioli, soft herbs	18
<b>Beetroot risotto -</b> smoked cheese, walnuts, olive crumb	16/26
<b>Terrace fried chicken -</b> furikake seasoning, sweet aioli, pickled daikon	16
<b>Pan seared scallops -</b> fragrant rice, tempura nori, fried ginkgo beans, dashi, sesame oil	18/34

#### GRILL

Served with rustic potatoes, confit garlic and house salad

<b>Porterhouse -</b> grass fed 300g	38
<b>Scotch fillet -</b> Cape Grim 300g	47
<b>Eye fillet -</b> Cape Grim 250g	49
Sauce - Paris butter - peppercorn - jus - mushroom - red pepper relish	

#### MAIN COURSE

<b>Salt and pepper squid -</b> pickled pumpkin, soft leaves, red pepper relish, aioli, lemon	18/32
<b>Lamb back strap -</b> marinated lamb, Kennebec potato, minted peas, vincotto, fresh cheese	38
<b>Scottsdale pork rib eye -</b> curry crusted, cucumber, labneh, medjool date chutney	35
<b>Market Fish -</b> local fish, burnt butter, asparagus, zucchini, soft herbs, creamed ricotta, hazelnut	42
<b>BBQ Chicken -</b> grilled sweet corn, iceberg, mustard dressing, gravy, bread	<b>Whole bird 42 / half bird 28</b>
<b>Pan roasted duck breast -</b> eschalot tart, chevre, cherry jus	36

#### SIDES

<b>French fries -</b> aioli	10
<b>House salad -</b> Microlab organic leaves, Thai basil, peanuts, spring onions, roasted sesame oil	10
<b>Rustic potatoes -</b> confit garlic	10
<b>Asparagus -</b> poached hens' egg, onion pickled, green oil, furikake	12

#### DESSERT

<b>Crème brûlée -</b> vanilla bean, tonka ice cream	15
<b>Chocolate tart -</b> Lindt chocolate, double cream	15
<b>Raspberry éclair -</b> white chocolate, raspberry, rhubarb ice cream	15
<b>Signature apple -</b> yuzu mousse, apple compote, crumble	16
<b>Baked Tasmanian Brie -</b> fresh Tarkine honeycomb, medjool date, lavosh	18

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.