

Terrace Grill

A 10% Surcharge applies to Sundays and Public holidays.

Appetisers

French Organic Bread w/ extra virgin olive oil	\$ 8.00
Garlic Bread	\$ 8.00
Tomato Bruschetta	\$12.00
Butternut Pumpkin & Fetta Bruschetta	\$14.00
Hot Fried Olives	\$14.00
Garlic Mushrooms	\$12.00

Entrée

Select Grade Sydney Rock Oysters Natural, Seawater or Kilpatrick	Three - \$10.00 / Six - \$20.00 / Twelve - \$39.00
Garlic or Chilli Prawns King prawns cooked in e.v. olive oil, tomato, garlic and spices. (chilli optional)	\$23.00
Goats Cheese Tortellini Homemade pasta, butternut pumpkin, Persian figs Candied walnuts and sage butter (v)	\$20.00
Chilli Bugs Moreton Bay bugs cooked in tomato, sweet chilli, garlic ginger, saffron and spices.	\$25.00
Grilled baby Octopus Marinated baby octopus finished off with sweet chilli then grilled.	\$20.00
Pumpkin Risotto Baked butternut pumpkin cooked rice, arugula vegetable stock and a dash of cream.	\$20.00
Shanghai Prawns King prawns wrapped in noodles deep fried, Asian salad with a chilli lime caramel sauce.	\$25.00
Mushrooms Kilpatrick Mushrooms grilled with bacon and our kilpatric sauce.	\$22.00
Crackling Pork and Pippies Pork and baby clams wok tossed in our own XO Special sauce.	\$24.00
Italian Antipasti Plate A selection of cured meat, marinated vegetables, olives and cheese.	\$25.00
Pork Belly Slow cooked pork belly with a chilli apple sauce and baked butternut pumpkin.	\$23.00
Taste of the Sea Slipper lobster, king prawns, smoked salmon, oyster and sauces.	\$25.00

Pasta

Spaghetti Marinara	\$34.00
Freshly cut seafood cooked in garlic, chili and a napolitana sauce.	
Spaghetti Marinara Bianca	\$34.00
Freshly cut seafood cooked in white wine, e.v. olive, butter, chilli and garlic.	
Spaghetti Vongoli	34.00
Baby clams cooked in white wine, e.v. olive, butter, chilli and garlic.	
Fettuccini Antonio	\$21.00 / \$32.00
King prawns, chicken and avocado in a cream sauce.	
Fettuccini della Bosco	\$20.00 / \$30.00
Bacon, mushrooms, shallots and chicken in a cream sauce.	
Penne di Maria	\$20.00 / \$30.00
King prawns and avocado in a cream and tomato and pesto sauce.	
Penne ala Clare	\$20.00 / \$30.00
Sundried tomato, snow peas, mushrooms and butternut pumpkin in a butter and olive oil sauce.	
Spinach & Ricotta Agnolotti	\$20.00 / \$30.00
Pasta pillows filled with spinach and ricotta in a cream and tomato sauce.	
Veal Tortellini	\$20.00 / \$30.00
Pasta filled with veal in a bacon and mushroom sauce OR tomato sauce.	
Cannelloni of the Day	\$20.00 / \$30.00
Fresh made cannelloni filled with what the chef feels like on the day.	
Angus Beef Lasagna	\$20.00 / \$30.00
Fresh traditionally made lasagne with angus beef, tomato and beschemal sauce.	

Paella (made fresh to order, allow 45mins,) **For 1 \$35.00 For 2 \$65.00 For 4 \$105.00**

Seafood. Fresh cut seafood consisting of prawns, mussels, scallops, calamari, Fish, capsicum and onion with saffron rice cooked in a seafood stock.

Valenciana. Chicken, chorizo and seafood consisting of prawns, scallops, fish, calamari, mussels, capsicum and onion with saffron rice cooked in a chicken stock.

Chicken, Chorizo and Mushroom. Chicken, chorizo, mushrooms, capsicum and onion with saffron rice cooked in a chicken stock.

Mains

Fillet of Beef	160g - \$34.00 / 220g - \$40.00
Thick cut A-grade Riverina Black Angus steak, off the bone, char-grilled with roasted mushroom, Dianne sauce and hand cut Chips.	
Southern Fried Chicken	\$32.00
Deep fried chicken served with mashed potatoes, sweet corn, greens And a southern style garlic cream gravy.	
Chicken Vino Bianco	\$32.00
Chicken breast pan cooked in a white wine, garlic and cream with sautéed Mushrooms served on mashed potatoes with side vegetables.	
Devils Chicken & Prawns	\$36.00
Chicken breast and king prawns pan cooked in a white wine, garlic, cream and tomato served on mashed potatoes with side vegetables.	
Free Range Duck Breast and Pork Belly	\$38.00
Caramelized apple, seared sea scallops, roasted hazelnuts, morcilla and crackle	
Misto de Mare	\$46.00
King prawns, muscles, scallops, squid, and fish in wine, chilli, tomato, garlic and herbs.	
Grilled Misto de Mare	
King prawns, muscles, scallops, squid, and fish grilled with herbs and olive oil.	
Char-grilled Lamb fillet	\$36.00
A-grade prime roast lamb char-grilled with baked vegetables, red wine jus and mint sauce.	
Veal Neptune	\$36.00
Tender veal pan cooked with Tasmanian scallops and king prawns garlic and cream served on mashed potatoes with side vegetables.	
Fresh Fish of the Day	\$38.00
Best Value Fish Available Today- ask wait staff for details.	
Taste of The Sea - Main Size	\$59.00
Slipper lobster, king prawns, smoked salmon Oysters three ways, Blue swimmer crab sauces and garniture	
Seafood Magic Served on a 3 tier tower. Normal	\$135.00 or with whole Lobster \$175.00
Oysters (natural and Kilpatrick), grilled fish & squid, Grilled King prawns, Fresh King prawns, mussels, scallops, Calamari, hand cut chips and a selection of sauces.	

Sides

Hand cut chips	\$ 8.00
Steamed greens	\$ 9.00
Garlic Mushrooms	\$12.00
Mash potato	\$ 8.00
House Salad	\$ 9.00

TERRACE GRILL

restaurant and bar

Tasting Menu

Glass of Blanc de Blanc French Sparkling

Appetiser

Organic French Bread and Garlic Bread

Chili Slipper Lobster and Prawns

. Cooked in tomato, sweet chilli, garlic, ginger, saffron and spices.

2014 The Pass Pinot Gris Marlborough NZ \$13

Fish of the Day

Freshest Fish Available Today pan roasted served with our puree of
the day and roast vegetables.

2013 Scarborough Chardonnay Hunter Valley NSW \$13

Lachlan Valley Chargrilled Lamb

Chargrilled tender Lamb with Roasted Vegetables
Mint Salsa Verde and red wine jus.

2014 Printhie Merlot Orange NSW \$13

Indulgent Dessert Plate

Chef's selection of sweets and small cakes with crème fraiche ice cream.

2013 Frogmore Creek Iced Riesling Cambridge Tas \$12

Five Courses including

Glass of Blanc de Blanc French Sparkling \$69.00

A 10% Surcharge applies to Sundays and Public holidays.

TERRACE GRILL

restaurant & bar

Banquet Dinner

Organic French Bread with Butter and Extra Virgin Olive Oil

ENTREES

Taste Of The Sea: King Prawns, Oyster and Smoked Salmon.

Goats Cheese Tortellini: butternt pumpkin, figs and candied walnuts.

Shanghai Prawns: with chilli lime caramel sauces.

MAINS

Prime A grade Black Angus Beef Fillet Char - Grilled with
Roasted Mushrooms, Dianne Sauce , Side of Handcut Chips

Southern Fried Chicken: Deep fried chicken served with mashed potato, sweet
corn, greens and a southern style garlic cream gravy.

Fresh Fish of the Day: pan roasted, puree of the day and roast vegetables.

DESSERTS

Sweets and Small Cakes Plate. Chefs Selection of our deserts.

Cheese platter. Red wine jelly, berries, apple and lavosh crackers.

Tiramisu. Made to an authentic recipe served with praline and berries.

Three Courses including

Glass of Blanc de Blanc French Sparkling \$79.00

Menu is subject to change. A 10% Surcharge applies
to Sundays and Public holidays.

TERRACE GRILL

restaurant & bar

Italian Banquet Dinner

Garlic Bread and Fresh Bread with Extra Virgin Olive Oil

ENTREES

Veal Tortellini: Pasta filled with veal in a bacon and mushroom sauce.

Garlic or Chilli Prawns: King prawns cooked in e.v. olive oil, tomato, garlic and spices. (chilli optional)

Antipasti Plate: A selection of cured meat, marinated vegetables, olives and cheese.

MAINS

Spaghetti Marinara: Freshly cut seafood cooked in garlic, chili and a napolitana sauce.

Devils Chicken & Prawns: Chicken breast and king prawns pan cooked in a white wine, garlic, cream and tomato served on mashed potatoes with side vegetables.

Veal Neptune: Tender veal pan cooked with Tasmanian scallops and king prawns garlic and cream served on mashed potatoes with side vegetables.

DESSERTS

Tiramisu. Traditionally made to and authentic recipe served with praline and berries.

Limoncello Italian Cheesecake. Served with berries, praline and raspberry Sorbet.

Cheese platter: Red wine jelly, berries, apple and lavosh crackers.

Three Courses including

Glass of Blanc de Blanc French Sparkling \$79.00

Menu is subject to change. A 10% Surcharge applies to Sundays and Public holidays.

TERRACE GRILL

Locals Menu

(Available Tuesday, Wednesday and Thursday Dinner and all lunches)

Organic French Bread and Butter

ENTRÉE

Taste Of The Sea. King Prawns, Oyster and Smoked Salmon

Goats Cheese Tortellini. Butternut Pumpkin, Persian Fig and Candied Walnuts

Sydney Rock Oysters. Natural (4 pieces) GF

Shanghai Prawns. King prawns wrapped in noodles deep fried, Asian salad with a chilli lime caramel sauce.

Cannelloni of the Day. Fresh made cannelloni filled with what the chef feels like on the day.

MAINS

Prime A grade Black Angus Beef Fillet 160 gm - Char - Grilled with Roasted Mushrooms, Dianne Sauce , Side of Handcut Chips

Fresh Fish of The Day. Freshest fish sourced today.

Chicken Vino Bianco. Chicken breast pan cooked in a white wine, garlic and cream with sautéed Mushrooms served on mashed potatoes with side vegetables

Char - Grilled Roasted Lamb. Mashed potato, Roasted Vegetables, Red Wine Jus and Mint Sauce

DESSERT

Salted Caramel Sundae - Berries, Vanilla Bean Ice Cream White & Chocolate Chards

Sweets and Small Cakes Plate. Chefs Selection of our deserts.

Artisan Cheese Of The Day - With Lavosh crackers, apple and Red Wine Jelly

SIDES

Mixed/Garlic Bread	\$8.00
Steamed Greens with Almond Butter	\$9.00
Bowl of Hand Cut Chips	\$8.00
Mash Potato	\$8.00

2 courses including a Glass of Wine or Beer \$44

3 courses including a Glass of Wine or Beer \$54

Menu is subject to change. No other discount, promotional offer or entertainment card discount is available on this already discounted menu. A 10% surcharge applies on Sundays and public holidays.