

# TERRACE GRILL

restaurant & bar

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## 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:** butternut 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.

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## 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.