

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.