

# Terrace Grill

A 10% Surcharge applies to Sundays and Public holidays.

## Appetisers

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

## Entrée

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

## Pasta

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