

Terrace Grill Take Away Menu

Phone 4385 8800

Appetisers / Sides

Garlic Bread	\$ 6.00
Garlic Mushrooms	\$12.00
Italian house salad	\$ 8.00
Steamed vegetables	\$ 8.00

Entrées

Chilli Bugs	\$23.00
Moreton Bay bugs cooked in tomato, sweet chilli, garlic ginger, saffron and spices.	
Pumpkin Rissotto	\$18.00
Baked butternut pumpkin cooked rice, arugula, vegetable stock and a dash of cream.	
Italian Antipasti Plate	\$20.00
A selection of cured meat, marinated vegetables, olives and cheese.	

Pasta

	Regular / Large
Spaghetti Marinara	\$20.00 / \$28.00
Freshly cut seafood cooked in garlic, chili and a napolitana sauce.	
Spaghetti Marinara Bianca	\$20.00 / \$28.00
Freshly cut seafood cooked in white wine, e.v. olive, butter, chilli and garlic.	
Fettuccini Antonio	\$18.00 / \$25.00
King prawns, chicken and avocado in a cream sauce.	
Fettuccini della Bosca	\$18.00 / \$25.00
Bacon, mushrooms, shallots and chicken in a cream sauce.	
Penne di Maria	\$18.00 / \$25.00
King prawns and avocado in a cream and tomato and pesto sauce.	
Penne ala Clare	\$18.00 / \$25.00
Sundried tomato, snow peas, mushrooms and butternut pumpkin in a butter and olive oil sauce.	
Spaghetti Bolognese	\$18.00 / \$25.00
House made traditional Bolognese sauce (Beef & Pork mince)	
Spinach & Ricotta Agnolotti	\$19.00 / \$26.00
Pasta pillows filled with spinach and ricotta in a cream and tomato sauce.	
Veal Tortellini	\$19.00 / \$26.00
Pasta filled with veal in a bacon and mushroom sauce OR tomato sauce.	
Angus Beef Lasagna	\$18.00 / \$25.00
Fresh traditionally made lasagne with angus beef, tomato and bechamel sauce	

Mains (All served with mashed potato and vegetables)

Fillet of Beef	220g - \$32.00
Thick cut A-grade Riverina Black Angus Beef fillet, char-grilled with roasted mushroom and Dianne sauce.	
Lamb Shanks	\$35.00
Slow cooked lamb shanks with red wine jus. (2 off)	
Chicken Vino Bianco	\$25.00
Chicken breast pan cooked in a white wine, garlic and cream with sautéed Mushrooms.	
Devils Chicken & Prawns	\$28.00
Chicken breast and king prawns pan cooked in a white wine, garlic, chilli, cream and tomato.	
Misto de Mare	\$35.00
King prawns, muscles, scallops, squid, and fish in wine, chilli, tomato, garlic and herbs.	
Grilled Misto de Mare	\$35.00
King prawns, muscles, scallops, squid, and fish grilled with herbs and olive oil.	
Char-grilled Lamb fillet	\$28.00
A-grade prime roast lamb char-grilled with red wine jus and mint sauce.	
Veal Neptune	\$28.00
Tender veal pan cooked with Tasmanian scallops and king prawns garlic and cream.	
Veal Scallopini	\$26.00
Cooked with mushrooms in butter, wine and cream.	
Veal Marsala	\$26.00
Cooked with mushrooms in butter, marsala and cream.	
Lemon Sole	\$30.00
Grilled with lemon butter	

Desserts

Tiramisu. Traditionally made to and authentic recipe served with praline and berries. \$12.00

Limoncello Italian Cheesecake. Served with berries, praline and raspberry Sorbet. \$12.00

Cheese platter: Mixed cheeses, Red wine jelly, berries and crackers. \$15.00

A 10% Surcharge applies to Sundays and Public holidays.