

# TERRACE GRILL

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## Locals Menu

Available Tuesday, Wednesday and Thursday Dinner.

### Fresh 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 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

**Tiramisu** – Traditionally made to authentic recipe served with berries

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

### SIDES

Mixed/Garlic Bread	\$9.00
Steamed Greens with Almond Butter	\$12.00
Bowl of Hand Cut Chips	\$10.00
Mash Potato	\$10.00

**2 courses including a Glass of Wine or Beer \$59**

**3 courses including a Glass of Wine or Beer \$69**

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.