



TERRACE HOTEL

GRAZING MENU

Main Bar from 12noon

All Dining Areas from 3pm

House shucked oysters with lemon wedges <i>(gf)</i>	Natural	1/2 dozen \$24 / dozen \$42
	Kilpatrick	1/2 dozen \$26 / dozen \$44
Duck liver parfait, cherry smear, saffron foam, truffled crispbread <i>(gfo)</i>		\$21
Pork belly and honey bites, sweet pickled cabbage, macerated apples, coriander and chilli <i>(gf)</i>		\$21
180g beef rib burger, melted cheddar cheese, New York pickles, bacon and jalapeno aioli served with chips		\$25
Sweet potato chips with smokey bbq sauce <i>(gf)</i>		\$12
Grilled chorizo with Pedro Ximénez glaze <i>(gf)</i>		\$12
Rosemary & sea salt chips, aioli, tomato sauce <i>(v)</i>		\$10
Marinated mixed olives <i>(gf) (v)</i>		\$8
Mixed spicy nuts <i>(gf) (v)</i>		\$6

TO SHARE

Terrace Tasting Plate: Chef's selection of hot and cold appetizers <i>(gfo)</i>	\$36
Charcuterie Board: Duck liver parfait, grilled Pedro Ximénez glazed chorizo, sliced sopressa salami, mixed olives, Manchego cheese, mixed baby peppers, crispy baguette <i>(gfo)</i>	\$34
Cheese Board: Berry's Creek Tarwin Blue, Maffra Aged Cheddar, Tarago River Triple Brie with traditional accompaniments <i>(v) (gfo)</i>	\$22 / \$32

(gf) Gluten free; (gfo) Gluten free option; (v) Vegetarian