



TERRACE HOTEL

LUNCH MENU

Monday - Sunday 12:00pm - 3:00pm

STARTERS

House shucked oysters with lemon wedges <i>(gf)</i>	Natural	1/2 dozen \$24 / dozen \$42
	Kilpatrick	1/2 dozen \$26 / dozen \$44
Wild mushroom and walnut tart, goats curd, pear puree, endive, truffle balsamic		\$18
Duck liver parfait, cherry smear, saffron foam, truffled crispbread		\$21
Soup of the day with a warmed gourmet roll <i>(gfo)</i>		\$15
Gourmet bread, marinated olives with spiced dukkah and olive oil <i>(v)</i>		\$14

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, marinated olives, Manchego cheese, mixed baby peppers, truffled crispbread <i>(gf option)</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

SIDES

Sweet potato chips with smokey bbq sauce	\$12
Rosemary & sea salt chips with aioli and tomato sauce <i>(v)</i>	\$5/\$10
Sautéed greens <i>(v) (gf)</i>	\$9
House salad with seeded mustard dressing <i>(v) (gf)</i>	\$4/\$9

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



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MAINS

Seared tuna, ginger and balsamic roasted vegetables, Israeli couscous tossed in a Japanese sesame and apple dressing with wakame	\$29
Texan spiced pork ribs, sweet potato chips with shiraz and maple glaze	\$29
200g grilled sirloin steak topped with a creamy port mushroom sauce served with chips	\$29
Pasta of the day	\$29

\$25 LUNCH SPECIAL

Including a glass of house wine, small beer, soft drink, tea or coffee

180g beef rib burger, melted cheddar cheese, New York pickles, bacon and jalapeno aioli served with chips	\$25
Angus rump steak sandwich, roast capsicum and tomato chutney, onion jam, rocket, melted mozzarella cheese served with chips	\$25
Asahi beer battered snapper fillets, sweet corn coleslaw, house tartare sauce, lemon, served with chips	\$25
Bangers and mash, chives, creamy seeded mustard gravy and onion jam (gf)	\$25
Lamb, red wine and herb casserole, colcannon, truffled pea crush (gf)	\$25
Chickpea and eggplant curry, grilled naan, coriander yoghurt, cumin rice (v) (gfo)	\$25

TERRACE RECOMMENDS

Jeanneret “Big Fine Girl” Riesling 2016

Glass \$11 Bottle \$52

A bright, fresh and dry Clare Valley Riesling with crisp fruit undertones that complements our Winter menu share plates and oysters and as a counterpoint to our heartier winter fare.

Jeanneret GSM 2016

Glass \$11 Bottle \$52

A finely balanced yet bold Clare Valley wine displaying the red fruits zestiness of all classic Grenache blends from the region. A great accompaniment for red meat and game along with the bigger flavors found in our Winter menu.”