



TERRACE HOTEL

## LUNCH MENU

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

### STARTERS

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|   |            |                             |
|---|------------|-----------------------------|
| 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

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|  |             |
|--|-------------|
| 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

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|--|----------|
| 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

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|  |      |
|--|------|
| 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*

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|   |      |
|---|------|
| 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

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#### 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.”