



## TERRACE HOTEL

### WINTER SET MENU

**2 Course Set Menu (2 choices from each course) \$59.00pp**

**3 Course Set Menu (2 choices from each course) \$79.00pp**

**\$5pp for an additional choice per course**

**\$5pp for steamed greens & salads for the table**

#### ENTREE

- Wild mushroom and walnut tart, goats curd, pear puree, endive, truffle balsamic *(v)*
- Manchego, Brie & mozzarella cheese crumb croquettes, roast capsicum and tomato chutney, fried basil *(v)*
- Pork belly and honey bites, sweet pickled cabbage, macerated apples, coriander and chilli
- Duck Liver parfait, cherry smear, saffron foam, truffled crispbread
- Soup (choice of)  
Spiced roast pumpkin *(v) (gfo)*  
Potato, leek and crispy bacon *(gfo)*

#### MAIN

- Moroccan style braised lamb shank, minted silverbeet, sautéed pumpkin, crumbled goat feta, toasted pine nuts
- Fish of the day: vegetable caponata, asparagus, black olive tapenade, chardonnay, garlic and herb beurre blanc
- Crumbed chicken supreme, buffalo mozzarella and jalapeno, corn and potato cake, snow peas, sweet Napolitana sauce
- 220g scotch fillet, bacon and chive mashed potato, port soaked porcini mushroom sauce, honey glazed roasted heirloom carrots
- Chickpea and eggplant curry, grilled naan, coriander yoghurt, cumin rice *(v) (gfo)*

#### DESSERT

- Cheese Board: Berry's Creek Tarwin Blue, Maffra Aged Cheddar, Tarago River Triple Brie, traditional accompaniments *(v) (gfo)*
- Baked Kanafeh, rose syrup, candied pistachio, double cream
- Chocolate fondant, raspberry and rhubarb compote, chocolate flakes, ice cream
- Chocolate stuffed churros, cherry coulis, dessicated raspberry