



TERRACE HOTEL

DINNER MENU

ENTRÉE

House shucked natural / Kilpatrick oysters with lemon wedges <i>(gf)</i>	1/2 dozen \$24 / dozen \$42 1/2 dozen \$26 / dozen \$44
Soup of the day with a warmed gourmet roll <i>(gfo)</i>	\$15
Toasted garlic and herb bread with marinated olives	\$12

SMALL PLATES

Clam and corn chowder, fresh herbs, seasonal fish, crispy pancetta served with garlic bread	\$21/\$34
Wild mushroom and walnut tart, goats curd, pear puree, endive, truffle balsamic <i>(v)</i>	\$18
Manchego, Brie & mozzarella cheese crumb croquettes, roast capsicum and tomato chutney, fried basil <i>(v)</i>	\$18
Pork belly and honey bites, sweet pickled cabbage, macerated apples, coriander and chilli	\$19
Duck liver parfait, cherry smear, saffron foam, truffled crispbread	\$21

TO SHARE

Terrace Tasting Plate: Chef’s selection of hot and cold appetisers <i>(gfo)</i>	\$36
Charcuterie Board: Duck Liver parfait, grilled Pedro Ximénez glazed chorizo, sliced sopresso salami, mixed olives, Manchego cheese, mixed baby peppers, crispbread <i>(gfo)</i>	\$34

SIDES

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

MAINS

Moroccan style braised lamb shank, minted silverbeet, sautéed pumpkin, crumbled goat feta, toasted pine nuts	\$28
Fish of the day: seared scallops, vegetable caponata, black olive tapenade, chardonnay, garlic and herb buerre blanc	\$42
Duck two ways: Seared duck breast, caramelised roast vegetables, crumbed duck rillettes, truffled chanterelles, blood orange gel	\$38
Crumbed chicken supreme, stuffed with buffalo mozzarella and jalapeno, corn and potato cake, snow peas, sweet Napolitana sauce	\$34
220g scotch fillet, bacon and chive mashed potato, port soaked porcini mushroom sauce, honey glazed roasted heirloom carrots	\$42
Pasta of the day	\$29
Spiced roasted eggplant, wild pilaf rice, crispy zucchini, beetroot and lime mousse	\$25

DESSERTS

Brioche bread and butter pudding, dark chocolate, brandy anglaise, raspberry coulis	\$12
Chocolate fondant, raspberry and rhubarb compote, chocolate flakes, ice cream	\$12
Baked Kanafeh, rose syrup, candied pistachio, double cream	\$12
Apple crumble cheesecake, apple mousse, warm cinnamon caramel sauce	\$12
To share: Chef’s selection of three desserts	\$29
Cheese Board: Berry’s Creek Tarwin Blue, Maffra Aged Cheddar, Tarago River Triple Brie with traditional accompaniments <i>(v) (gfo)</i>	\$22/\$32

TERRACE RECOMMENDS

<b>Jeanneret “Big Fine Girl” Riesling 2016</b>	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.	
<b>Jeanneret GSM 2016</b>	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 flavours found in our Winter menu.	