



Terrace
RESTAURANT

TERRACE RESTAURANT

OPEN 7 DAYS

FROM 6pm

Please Visit Our Website For Bookings

Children's Menu Available

to share

Bread Selection \$3pp

Rye Lavosh | Three Mills Sour Dough | Grissini | Pepe Saya
Butter

Mixed Marinated Olives \$12

entrée

Duck Liver Parfait \$20 (GFO)

Burnt Mandarin Caramel | Brioche

Pan Seared Quail \$20 GF

Pancetta | Fennel | Grapes

Port Phillip Bay Scallops \$22 GF

Herb & Gruyere Crumb

Caramelized Onion Tart \$18

Goats Cheese | Greens

salad

Smoked Trout Salad \$20 GF

Witlof | Apple | Radish | Seeded Mustard Dressing

Roasted Beetroot Salad \$20 GF V

Blood Orange | Roquette | Hazelnut | Haloumi | Balsamic

main

150day Grain Fed Eye Fillet 250g \$49

Sweet Potato Roesti | Red Wine Jus | Truffle Infused Butter

12 Hour Braised Lamb Shoulder \$42 GF

Roasted Potato | Baby Vegetables | Minted Peas

New Zealand Scampi \$60 GF

Asparagus & Pea Risotto | Preserved lemon | Grana Padano

Venison Ragu Fettuccini \$39 V (GFO)

House Made Herb Fettuccini | Grand Padano | Italian Parsley

Poached Crab Spaghetti \$40 (GFO)

House Squid Ink Spaghetti | Chilli | Garlic | EVOO | Herbs

Roasted Pumpkin Fettuccini \$38 (GFO)

House Made Herb Fettuccine | Spinach | Cream |
Walnuts | Fetta

sides

Crushed Potato | Rosemary Salt | Butter \$13 GF V

Broccolini | Whipped Ricotta | Mint | Lemon \$15 GF V

Chips \$12 GF V

dessert

Eton Mess \$16 GF

Passionfruit Curd | Mango Sorbet

Chocolate Ganache Tart \$16

Raspberry Coulis | Double Cream

Brandy Ice Cream \$16

Caramelized White Chocolate | Blackberries |
Salted Crumb | Tuile

Appleshmarrn \$20

Shredded Apple | Cranberries | Vanilla Bean Ice Cream

MENUS MAY CHANGE DAILY

APRES BAR

OPEN 7 Days

FROM 4pm - LATE

Bar Menu Available

**Bookings Available For Large Groups
On Weekdays Online**

South Coast Oysters \$4.5 ea

Natural | Herb Butter Gratin | Mignonette

Smoked Trout Croquette \$5 ea

Lemon and Dill Aioli

Stuffed Swiss Brown Mushrooms \$4 ea

Goats Curd | Petite Herbs

Calamari Fritti \$18

Saffron Aioli

Duck Liver Parfait \$18

Burnt Mandarin Caramel | Brioche

Patatas Bravas \$13

Saffron Aioli