

MENU

TERRACE KITCHEN

TASMANIAN OYSTERS

- Mignonette** - raspberry vinegar, shallots, chives (GF/DF) half dozen **32**
- Kilpatrick** - smoked bacon, Worcestershire dressing (GF/DF) half dozen **36**
- Terrace Kitchen** - potato crème, salmon pearls (GF/DF) half dozen **36**

STARTERS

- Tasmanian scallops in 1/2 shell (4)** - with lemon, parsley, chilli, pickled radish (GF) **24**
- Tempura mushrooms** - with hot sauce, buttermilk ranch dressing, dried porcini salt **18**
- Beef tartare** - cold smoked crème fraîche, mustard, chives, cured egg yolk (GF) **22**
- Crispy pork belly** - sweet & sour fennel, burnt apple jam (GF/DF) **20**
- Gin-washed ocean trout sashimi** - macadamia butter, chilli, cucumber (GF/DF) **22**
- Tortellini of beef** - truffle & Pyengana cheddar in bone broth, marrow, parsley **22**

FROM THE GRILL

includes one side dish

- Cressy lamb rump** - potato crème, salsa verde (GF/DF) **45**
- Seafood skewers** - octopus, calamari, market fish, romesco, wasabi & pea emulsion, pumpkin seed furikake (GF/DF) **43**
- Scottsdale pork scotch** - caramelised, house sauerkraut, caraway, smoked chorizo, horseradish sour cream (GF) **38**
- Eye fillet 200g** - spinach, truffle butter, mushroom sauce (GF) **55**
- Steak frites 300g** - porterhouse, home fries, tarragon Dijon sauce (GF) **48**
- Wagyu rump steak 400g** - caramelised shallots, whipped black pepper & horseradish butter (GF) **58**

MAIN

- Ricotta gnudi dumplings** - butternut pumpkin, burnt butter sauce, truffled brie, thyme (GF) **30**
- Market fish** - zucchini ribbons, salt & vinegar rosti, white wine & caviar sauce (GF) **45**
- Crispy skin chicken** - smoky eggplant caviar, bacon jam, jus (GF/DF) **35**

SIDES

- Home fries** - with black garlic aioli (GF/DF) **10**
- Local salad greens** - with aged Pyengana cheddar, pickled cucumber & onions, green olives (GF) **12**
- Apple slaw** - seeded mustard lemon dressing (GF/DF) **10**
- Honey glazed pumpkin** - with goats curd, chilli salted pepitas (GF) **12**
- Stir fried greens** - in garlic & ginger (GF/DF) **10**
- Salt baked carrots** - with mild curry sauce, pickled carrot (GF) **10**

DESSERT

- Flourless chocolate torte** - blackberry jam, Baileys ice cream (GF) **14**
- Zuppa inglese** - layers of vanilla crème, passionfruit, limoncello sponge, mascarpone, cocoa **14**
- Coconut panna cotta** - raspberry consommé, honeycomb, raspberry sorbet (GF/DF) **14**
- Tasmanian cheese** - selection of 3 cheeses with paired seasonal condiments **22**

15% public holiday surcharge applies on all public holidays

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.