

TERRACE
KITCHEN



EARLY BIRD SPECIAL MENU

2 Course Dinner \$59pp • 3 Course Dinner \$69pp • Available 5.00pm – 7.30pm

Entrée

King prawns

wrapped in Kataifi pastry, cumin yoghurt, cucumber salad, lemon gel

Duck prosciutto

golden butternut pumpkin risotto, lemon crème fraîche, parmesan

Grilled Scallops

saffron cauliflower purée, pickled chilli, basil pangrattato, red sorrel

Main

Champagne chicken

mustard cream sauce, baby vegetables & mushrooms

Eye fillet of beef

garlic potato cream, asparagus, saffron butter sauce

Market fish

Parisienne potato, spring greens, garlic butter cream, caviar

Dessert

Chocolate delight

Lindt chocolate mousse, hazelnut caramel, white chocolate brandy custard,
toffee Hazelnuts, caramel hazelnut ice cream

Passionfruit crème brûlée

kiwi fruit, passionfruit sorbet, merigue

Menus are subject to change.

Our menu contains 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 of any specific dietary requirements.

TERRACE
KITCHEN



NEW YEAR'S EVE MENU

4 Course Dinner • \$130pp • Bookings from 8pm

Snack / Canape

Duck Prosciutto

Golden cherry tomatoes, torched fior di Latte, fennel seed lavosh

Entrée

King Prawns

Wrapped in Kataifi pastry, cumin yoghurt, cucumber salad, lemon gel

Main

Eye Fillet of Beef

garlic potato cream, asparagus, saffron butter sauce

Sorbet

Mango

Dessert

"Golden Gaytime" Semifreddo

Vanilla and toffee semifreddo, chocolate coated, biscoff crumb,
champagne strawberry gel

Petit fours

Assorted chocolate treats

Menus are subject to change.

Our menu contains 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 of any specific dietary requirements.