

MENU

TERRACE KITCHEN

TASMANIAN OYSTERS

Natural - Vietnamese dressing & lime (LG) half dozen **32**

Kilpatrick - crisp smoked bacon,
Worcestershire dressing half dozen **36**

STARTERS

House-made flatbread - marinated olives,
hummus & olive oil (DF/V/NUTS) **16**

Spiced prawns - confit cherry tomatoes, basil
pisto, toast (LGA) **19**

Pumpkin tarte tatin - whipped fetta,
roasted macadamias, port wine glaze (V/NUTS) **19**

Confit duck leg raviolo - burnt butter summer
truffle sauce, roasted fennel, parmesan **22**

Salt & pepper squid - whipped chilli,
lime & coconut cream, bean sprout salad (LGA) **19**

FROM THE GRILL

All steaks are served with potato & gruyere gratin
& choice of side

Cape Grim eye fillet 200g -
café de Paris butter (LG) **56**

Cape Grim porterhouse 300g -
horseradish crème (LG) **49**

Scotch fillet 300g - Terrace salsa (LG) **58**

Extra sauces - Jus | Brandy peppercorn
Creamy mushroom | Herb & garlic butter **3**

MAIN

includes one side dish

Spinach & ricotta mezzelune - semi-dried
tomato pesto, oyster mushrooms, parmesan (V) **36**

Roasted chicken breast - lemon & chilli glaze,
baby bok choy, broccolini & sesame wafer (SOY) **38**

Grilled lamb rump - braised & pressed
shoulder, mint chutney (LG) **54**

Slow roasted pork belly - finished on the
char grill, crackle, apple chutney (LG) **45**

SIDES

Fries - aioli (LG) **10**

Wombok salad - shredded carrot, onion,
coriander, mint, Vietnamese dressing (LG) **10**

Cos Salad - green goddess dressing, salted
cucumber, egg, pangrattato **10**

Roasted broccoli - chilli crisp,
toasted seeds (NUTS) **10**

DESSERT

Chocolate Sacher torte - apricot & brandy
ice cream, hazelnut crumb (NUTS) **16**

Craquelin choux bun - almond & amaretto
mousse, blackberries (NUTS) **16**

Kaffir lime crème brûlée - mandarin & mint
salad, citrus tuille **16**

Tasmanian Cheese - selection of cheese
with condiments **22**

(LG) Low Gluten (LG) Low Gluten Available (DF) Dairy Free (V) Vegetarian (NUTS) Nuts Included (SOY) Contains Soy

15% 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.