

**TERRACE**  
**KITCHEN**  
**PRIVATE EVENT MENU**

2 COURSES - 2 CHOICES 65pp

ENTRÉE & MAIN

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**Sourdough bread & butter**

**ENTRÉE**

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

or

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

**MAIN**

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

or

**Slow roasted pork belly** - finished on the char grill, crackle, potato  
& gruyere gratin, apple chutney (LG)

**DESSERT**

Add 12 per item

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

or

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

(LG) Low Gluten (LGA) 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.

# TERRACE

## KITCHEN

### PRIVATE EVENT MENU

3 COURSES - 3 CHOICES 85pp

ENTRÉE, MAIN & DESSERT

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**Sourdough bread & butter**

#### ENTRÉE

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

or

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

or

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

#### MAIN

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

or

**Slow roasted pork belly** - finished on the char grill, crackle, potato & gruyere gratin, apple chutney (LG)

or

**Cape Grim porterhouse** - potato & gruyere gratin, broccolini, horseradish crème, jus (LG)

#### DESSERT

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

or

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

or

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

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