

# 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

**Garlic prawns** - roasted garli, chies & olive oil with  
confit cherry tomatoes, basil pestou on grilled brioche (LGA) 20

**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 & gryuere 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

**Mezzelune** - spinach & ricotta filled pasta, semi-dried  
tomato & pinenut pesto, roasted oyster mushrooms,  
parmesan (V) 36

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

**Lamb rump** - marinated in rosemary & lemon,  
char-grilled with minted pea puree, red wine sauce &  
tomato kasundi (LG) 49

**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 filled  
choux pastry bun with 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 (SOY) Soy (NUTS) Nuts (SGL) Gluten & Nuts Served

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.