

TERACE
KITCHEN
PRIVATE EVENT MENU

2 COURSES - 2 CHOICES 65pp

ENTRÉE & MAIN

Sourdough Bread & Butter

ENTRÉE

Tasmanian ginseng salt & pepper squid - kolhlrabi, fennel, orange salad, buttermilk aioli, fresh herbs (LGA/DFA)

or

Mr Brown & Town mushroom risotto - wattle seed pangrattato, confit garlic & lemon crème fraîche, sage (LGA/V)

MAIN

Chicken coq au vin - creamy parmesan potato, smoked bacon lardons, sautéed local mushrooms, Dutch carrots, persillade (LG)

or

Pork cutlet - chargrilled, sautéed mustard greens, local crisped white quinoa, minted salsa verde, Diane jus (LGA/DF)

DESSERT

Add 14 per item

Chocolate obsession - chocolate hazelnut mousse, chocolate delice, Hellyer's Road whisky ice cream, cherry fluid gel, freeze-dried cherries (LG/NUTS)

or

Leatherwood honey crème brûlée - blood peach ice cream, fruit leather (LG/V)

(LG) Low Gluten (DF) Dairy Free (V) Vegetarian (NUTS) Nuts Included

A surcharge of 15% 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.

MAY 25

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TERRACE
KITCHEN
PRIVATE EVENT MENU

3 COURSES - 3 CHOICES 85pp
ENTRÉE & MAIN & DESSERT

Sourdough Bread & Butter

ENTRÉE

Crispy skinned pork belly – caramelised pear, pickled red cabbage,
Tunnel Hills miso caramel (LG)

or

Tasmanian ginseng salt & pepper squid – kohlrabi, fennel, orange salad,
buttermilk aioli, fresh herbs (LGA/DFA)

or

Mr Brown & Town mushroom risotto – wattle seed pangrattato,
confit garlic & lemon crème fraîche, sage (LGA/V)

MAIN

Chicken coq au vin – creamy parmesan potato, smoked bacon lardons,
sautéed local mushrooms, Dutch carrots, persillade (LG)

or

Pork cutlet – chargrilled, sautéed mustard greens, local crisped
white quinoa, minted salsa verde, Diane jus (LGA/DF)

or

Beef porterhouse 300g – potato gratin, sautéed spinach, jus (LG/DFA)

DESSERT

Lemon posset – Hellfire limoncello gel, blackberry mousse, meringue
crisp, spiced berry dust (LG/V)

or

Leatherwood honey crème brûlée – blood peach ice cream, fruit leather (LG/V)
or

Chocolate obsession – chocolate hazelnut mousse, chocolate delice, Hellyer's Road
whisky ice cream, cherry fluid gel, freeze-dried cherries (LG/NUTS)

(LG) Low Gluten (DF) Dairy Free (V) Vegetarian (NUTS) Nuts Included

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