

# TERRACE KITCHEN



## Mother's Day DINNER AT THE TERRACE

\$75 per person  
Three course menu

### STARTERS TO SHARE

**Tasmanian East Coast oysters**

roasted mornay (LG) or natural with yuzu orange ponzu

**Ginseng salt pepper squid**

pickled kohlrabi, buttermilk aioli

**Confit duck and leek croquettes**

salsa verde, basil and lemon

**Truffled brie, cranberry and pumpkin filo**

red pepper sugo with pistachio gremolata

### CHOICE OF MAIN COURSE

**Braised lamb ragu**

with sweet potato gnocchi, confit tomatoes, gremolata, crème fraîche

**Chicken coq au vin**

creamy parmesan potato, smoked bacon lardons,  
sautéed local mushrooms, dutch carrots, persillade

**Salmon en croute**

bearnaise, garlic buttered spinach, heirloom tomatoes, potato fondant

### DESSERT TO SHARE

**Pavlova, strawberry crème**

candied rose petals, berry & rose compote

**Tiramisu**

shaved dark chocolate, chocolate coated coffee beans

(LG) - Low Gluten, (DF) - Dairy Free,

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.