



TERRACE TAVERN

BRUNCH

BAKED SHAKSHUKA *refried beans, jalapeno & cheese sausage, baked egg, cheddar* V*, G* | 20

SUPERFOOD BREAKFAST BOWL *poached egg, quinoa, freekeh, edamame, avocado, pickled ginger, pomegranate* V*, D, G | 20

AVO EGGS ON TOAST *crushed avocado & edamame, goats cheese, poached eggs, ciabatta* V, D*, G* | 21

EGGS BENNY *bacon or smoked salmon, mash, hollandaise* V* | 20

YOGHURT PARFAIT *housemade granola, coconut yoghurt, blueberries, blueberry compote, apple* V, G | 16

PB&J FRENCH TOAST *granola crusted French toast, peanut butter & jelly, crème patissiere* V | 17

ADD *smoked salmon | bacon | sausage | avocado | 2 poached eggs* | 5

SOUPS AND SALADS

GAZPACHO *chilled tomato, mild chilli, chive foam, confit garlic baguette* V, D* | 16

SWEETCORN AND CRAB SOUP *chive & confit garlic baguette* G* | 18

CHARRED CAULIFLOWER *cous cous, grilled halloumi, zucchini salsa, rocket, cumin vinaigrette* V, D*, G | 18

AKAROA SMOKED SALMON *brown rice, avocado, horopito, watercress, citrus soy dressing* D, G | 20

CHARRED LAMB *cherry tomatoes, crispy leeks, olives, mesclun, yoghurt vinaigrette* D*, G | 21

LIGHT MEALS

CRUDO *fresh local fish, citrus oil, salsa, fried capers, – the big Don's recipe* D, G | 18

GREEN LIP MUSSELS *chardonnay, chilli, coriander, garlic, lemon, housemade garlic bread* G*, D* | 16

TT TOASTIE *grilled halloumi & cheddar, charred pineapple salsa, crisps, salad* V, G* | 16

FREE RANGE CHICKEN WINGS *buffalo sauce, ranch dressing* G, D* | 6 for 15, 12 for 21

OYSTERS *freshly shucked to order, please enquire for today's variety* D, G | 6 or 12 MP

MAINLAND CRAB CAKES *salsa verde* | 19

HOUSEMADE CHARRED BREADS *olives, aubergine relish, hummus, pesto* V*, D* | 12
add local cheeses, cured meats | 37

DESSERTS

AFFOGATO *salted caramel icecream, espresso, Frangelico* V, G | 14

ICECREAM SANDWICH *salted caramel sauce, berry compote* V | 14

GRILLED STONE FRUIT *saffron anglaise* V, D*, G | 14

CRÈME BRULEE *of the day* V, G | 14

WHITE CHOCOLATE CHEESECAKE *rhubarb compote* V, G | 16

TRIO OF DESSERTS *your choice of three* | 40

FROM BEATRICE (THE GRILL)

HALF CHICKEN | 24

300g LAMB RUMP | 34

300g SIRLOIN | 34

350g BONE-IN RIBEYE | 37

300g FLANK STEAK | 32

SAUCE *your choice of – beer gravy* D,G | *madeira sauce* D,G | *sauce au poivre* D,G
garlic butter G | *miso butter* G | *blue cheese butter* G | *salsa verde* V,D,G

MAINS

SUMMER VEGETABLE TART *heirloom cherry tomatoes, zucchini, housemade ricotta, basil pesto* V | 26

RUMP ROAST OPEN SANDWICH *aubergine relish, onion rings, truffle fries* D*, G* | 24

PORK BELLY *fig and apple jam, gai lan, sauce au poivre* D, G | 28

CRISPY SKIN FISH *black rice, clams, asian broth, julienne vegetables* D, G | MP

SEAFOOD TAGLIATELLE *prawns, mussels, clams, market fish, charred tomatoes, rocket, fried capers, creamy lemon butter sauce* | 25

SIDES

TT TRUFFLE FRIES *grana padano, parsley* V, D*, G* | 11

SKINNY FRIES *aioli or gravy* V*, D*, G* | 9

GREEN SALAD *mesclun, cherry tomatoes, red onion, cucumber, honey mustard vinaigrette* V, D, G | 7

ICEBERG WEDGE *fried chickpeas, bacon bits, ranch dressing* V*, D*, G* | 7

YORKIE PUDDING *gravy* | 8

SEASONAL SAUTEED VEGES V, D, G | 9

GARLIC WHIPPED MASH V, G* | 7

SLOW ROASTED CARROTS *coriander buffalo yoghurt, pistachio crumb* V*, D*, G | 8

PROUDLY PART OF THE DUX GROUP





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