



TERRACE TAVERN

APPETIZERS

- GAZPACHO** chilled tomato, mild chilli, chive foam, confit garlic baguette V, D* | 16
- SWEETCORN AND CRAB SOUP** chive & confit garlic baguette G* | 18
- 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
- LAMB MEATBALLS** curry sauce, pickled zucchini, lavosh D | 19
- BEETROOT SALAD** baby beets, orange, hazelnuts, goats cheese V, D*, G* | 18
- OYSTERS** freshly shucked to order, please enquire for today's variety D, G | 6 or 12 MP
- MAINLAND CRAB CAKES** salsa verde | 19
- PORK TERRINE** bacon wrapped, pistachios, pickles, wholegrain mustard, crostini G* | 22
- HOUSEMADE CHARRED BREADS** olives, aubergine relish, hummus, salsa verde V*, D* | 12
add local cheeses, cured meats | 37

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
- PORK BELLY** fig and apple jam, gai lan, sauce au poivre D, G | 28
- FRITTO MISTO** delicately battered selection of market fish, scallops, prawns & mussels, housemade chilli tomato sauce, green salad D, G* | 27
- SEAFOOD TAGLIATELLE** prawns, mussels, clams, market fish, charred tomatoes, rocket, fried capers, creamy lemon butter sauce | 25
- CRISPY SKIN FISH** black rice, clams, asian broth, julienne vegetables D, G | MP
- ROASTED DUCK BREAST** stone fruit, bok choy, roasted shallots, madeira sauce | 34
- BEER BRAISED SHORTRIB** roasted baby carrots, mash, beer gravy D*, G | 34

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
- SUPERFOOD SALAD** quinoa, freekeh, edamame, avocado, pickled ginger, pomegranate V,D,G | **small 9, large 17**
- YORKIE PUDDING** gravy | 8
- SEASONAL SAUTEED GREENS** V, D, G | 9
- GARLIC WHIPPED MASH** G* | 7
- SLOW ROASTED CARROTS** coriander buffalo yoghurt, pistachio crumb V*, D*, G | 8

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

PROUDLY PART OF THE DUX GROUP





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