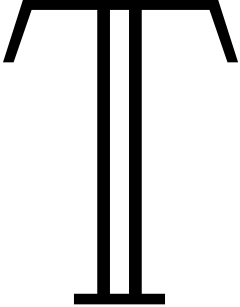


TERRACE  
ON THE DOMAIN



## Breakfast Menu

Available 9-11:30am

### BREAKFAST BOWL 17

quinoa / farro / avocado / pumpkin / halloumi / fried egg / pepitas (v, gf)

### SMASHED AVOCADO 16

roast mushrooms / sautéed spinach / caramelised onion / rye bread (vg)

### EGGS YOUR WAY 12

poached / scrambled or fried / sourdough / butter (v)

### TERRACE BENEDICT 18

double smoked bacon / poached eggs / hollandaise sauce / english muffin (v)

### PANCAKES 16

seasonal berries / honey almond ricotta / maple syrup

### SALMON BRUSCHETTA 19

smoked salmon / goat's cheese / chives / pickles / pesto / sourdough

### BIG BREAKFAST 23

poached eggs / chipolata / tomato / bacon / mushroom / asparagus / hash brown / sourdough

(v) vegetarian (vg) vegan (gf) gluten free

### Add on

eggs / avocado / bacon / mushrooms / roast tomato / haloumi / hash brown 5

smoked salmon 7

sourdough / rye / quinoa & soy linseed / gluten free toast 7

## Weekend Bottomless Brunch

Available Saturday - Sunday

10:30am – 12:30pm or 12:30pm – 2:30pm

4 course shared feast with bottomless bubbles\*

AUSTRALIAN SPARKLING 65pp

PROSECCO 85pp | SPARKLING ROSÉ 95pp

Bellini and Mimosa available on request

Ask our staff for the menu

\*The rules of responsible service apply

# Lunch Menu

Available till 3:30pm

## Entrée

BRUSCHETTA sundried tomatoes / pickled celery / stracciatella / pesto / pine nuts 14

ARANCINI OF THE DAY homemade sauce 14

FRIED SQUID herbs / crispy capers / black garlic mayonnaise 18

SHARED BOARD prosciutto / sopressa / mortadella /  
homemade pickles / olives / mustard / chargrilled bread 25

*Add Cheese +12* gorgonzola & grana padano / green apple & fig chutney

## Pasta

*(gluten-free pasta available on request)*

SQUID INK LINGUINE calamari ragu / zucchini / lemon 29

ORECCHIETTE chorizo / peas / broad beans / mint 23

PAPPARDELLE lamb ragu / silverbeet 28

SPAGHETTI peas / wild mushrooms / cavolo nero / ricotta / truffle oil 23

## Pizza

*(gluten and yeast free base available on request + 2)*

CLASSIC MARGHERITA fresh mozzarella 22

PRAWNS chilli / rocket 24.5

PROSCIUTTO cherry tomato / rocket / parmesan 25

EGGPLANT tomato / ricotta / fior di latte / chilli / basil 23

SPICY SALAMI 'nduja / black olives / capers 25

GORGONZOLA pancetta / honey 23

ROAST MUSHROOMS mozzarella / thyme / parmesan 23

SAUSAGE fennel / silverbeet 22

## Mains

CHICKEN COTOLETTA asapargus / salsa verde / chilli / lemon 29

BARRAMUNDI saffron fregola / chickpeas / green zucchini / confit tomato 32

BEEF STRIPLOIN tomato / rocket / grana padano / balsamic / potato 32

## Salads

CHICKEN SALAD corn / rocket / cucumber / chickpea / cherry tomato / spanish onion 24  
vegetarian option 18

## Sides

FRIES herbs / pesteda (northern aromatic salt) 10

RADICCHIO fennel / zucchini / herbs / white balsamic 10

CANNELINI BEANS garlic / sage / white wine 12

# Dessert Menu

Available till 3:30pm

TIRAMISU 15

APPLE TORTA mascarpone / almonds 12

CHOCOLATE PARFAIT blood orange / pistachio 14

# Tasting Menu

To Share \$59pp

ARANCINI OF THE DAY  
homemade sauce

BRUSCHETTA  
sundried tomatoes / pickled celery / stracciatella / pesto / pine nuts

FRIED SQUID  
herbs / crispy capers / black garlic mayonnaise

CHOICE OF PASTA

CHICKEN COTOLETTA  
asapargus / salsa verde / chilli / lemon

CANNELINI BEANS  
garlic / sage / white wine

RADICCHIO  
fennel / zucchini / herbs / white balsamic

TIRAMISU

## Cocktails

<b>BELLINI</b> The timeless Venetian classic. Prosecco frizzante with white peaches	15
<b>APEROL SPRITZ</b> The one and only. Aperol Aperitivo, prosecco, soda and fresh orange	16
<b>THE HUGO</b> Prosecco, St Germain elderflower, citrus, soda and fresh mint	16
<b>PIMMS CUP</b> Pimm's no. 1, cucumber, citrus, mint, lemonade & ginger ale	16
<b>NEGRONI</b> Beefeater 40, Rubino Vermouth, Campari. Fresh orange to finish	17
<b>BLOODY MARY</b> Vodka, tomato juice, Worcestershire sauce, lemon, celery	17
<b>ESPRESSO MARTINI</b> Vodka, coffee liquor, Double Roasters fresh espresso	18

## Beer & Cider

	btl	bucket
<b>PACK</b> James Boag's Premium Light, TAS	8	
JS 150 Lashes Pale Ale, NSW	10	36
Peroni, Italy	10	36
Young Henry's Natural Lager, NSW	9.5	35
James Squire Orchard Crush Apple Cider, NSW	10	36

## Non-Alcoholic

Coke / Coke no sugar / Sprite / Ginger ale / Tonic / Soda	4.5
Ginger beer	6
Green Smoothie - kiwifruit / pear / lime / banana / mango / peach	8
Juice - orange / cloudy apple	5
Purezza Sparkling Water 1L	4
Coffee	from 4
Tea	from 4

## Wine

### Sparkling & Champagne

	gl	btl
NV Aura Brut, South Eastern Australia	9.5	42
NV Petit Cordon by Maison Mumm, Marlborough, NZ		65
NV Bandini Prosecco, Veneto, Italy	12	55
NV Nova Vita Sparkling Rosé, Adelaide Hills, SA		65
NV G.H Mumm Grand Cordon Brut Cuvée, Reims, France		130

### White

19 Pikes Pinot Grigio, South Australia	11	50
17 Tiefenbrunner 'Merus' Pinot Grigio, Alto Adige, Italy		68
17 Aura Sauvignon Blanc, South Eastern Australia	9.5	42
17 Nobody's Hero Sauvignon Blanc, Marlborough, NZ	12	55
18 Tellurian Blanc Marsanne Fiano Riesling, Heathcote, VIC		55
17 Margan Semillon, New South Wales		55
17 Church Rd Chardonnay, Hawkey's Bay NZ	13	60
18 Tormaresca Chardonnay, Puglia, Italy		60

### Rosé

18 Twelve Signs Hilltops, New South Wales	10	45
Parlez Vous Rosé, Riverina, NSW	10	45

### Red

18 First Creek Botanica Pinot Noir, Central Ranges, NSW	11	50
NV Danese Rosso Italiano, Verona, Italy	11	48
18 Barone Ricasoli Chianti Sangiovese, Tuscany, Italy		65
18 Aura Shiraz, South Eastern Australia	9.5	42
19 Motley Cru Shiraz, Central Victoria	11	50
16 Wynn's 'The Gables' Cabernet Sauvignon, Coonawarra, SA		60

### Dessert & Digestive

NV Borgo Maragliano 'La Caliera' Moscato d'Asti		55
NV Saltram Mr Pickwick Tawny, Barossa Valley, SA	17	
Montenegro Amaro, Emilia Romagna	15	
Ramazotti Amaro, Milan, Italy	16	