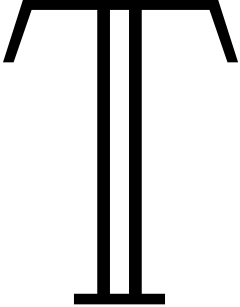


TERRACE
ON THE DOMAIN



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

BELLINI The timeless Venetian classic. Prosecco frizzante with white peaches	15
APEROL SPRITZ The one and only. Aperol Aperitivo, prosecco, soda and fresh orange	16
THE HUGO Prosecco, St Germain elderflower, citrus, soda and fresh mint	16
PIMMS CUP Pimm's no. 1, cucumber, citrus, mint, lemonade & ginger ale	16
NEGRONI Beefeater 40, Rubino Vermouth, Campari. Fresh orange to finish	17
BLOODY MARY Vodka, tomato juice, Worcestershire sauce, lemon, celery	17
ESPRESSO MARTINI Vodka, coffee liquor, Double Roasters fresh espresso	18
PIMMS JUG	36
APEROL SPRITZ JUG	35

Beer & Cider

	btl	bucket
PACK		
James Boag's Premium Light, TAS	8	
JS 150 Lashes Pale Ale, NSW	10	36
Peroni, Italy	10	36
James Squire Orchard Crush Apple Cider, NSW	10	36
	sch	jug
TAP		
Young Henrys Newtowner, NSW	9.5	28
Young Henrys Natural Lager, NSW	9.5	28

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
Jiva Kombucha - watermelon & mint	7.5
Juice - orange / cloudy apple	5
Purezza Sparkling Water	4
Coffee	from 4
Tea	from 4

Wine

Sparkling & Champagne

	gl	btl
NV Craigmoor Cuvée South Eastern Australia	11	50
NV Petit Cordon by Maison Mumm, Marlborough, NZ	14	65
NV Viticoltori Ponte Prosecco, Veneto, Italy	12	55
NV 42 Degrees South Sparkling Rosé, Coal River Valley, TAS		70
NV Marchese Antinori 'Montenisa' Franciacorta, Veneto, Italy		98
NV G.H Mumm Grand Cordon Brut Cuvée, Reims, France		130

White

20 Pikes Pinot Grigio, Clare Valley, SA	11	50
18 Le Monde Pinot Bianco, Friuli, Italy		75
20 Here & Now Sauvignon Blanc, South Eastern Australia	10	45
19 Totara Sauvignon Blanc, Marlborough, NZ	12	55
18 Monte Tondo Soave, Veneto, Italy		60
18 Margan 'The Original' Semillon, Hunter Valley, NSW		60
18 Tellurian Blanc Marsanne, Fiano, Riesling, Heathcote, VIC		55
18 Church Road Chardonnay, Hawke's Bay, NZ	13	60

Rosé

18 Twelve Signs, Hilltops, NSW	10	45
18 Poggio Anime Etna Rosato, Sicily, Italy	12	60

Red

18 First Creek 'Botanica' Pinot Noir, Marlborough, NZ	11	50
17 Pico Maccario 'L'Avignone' Barbera d'Asti, Piedmont Italy		60
16 Barone Ricasoli Chianti Sangiovese, Tuscany, Italy	14	65
17 Lamura Nero D'Avola Sicily, Italy		52
16 Galli 'Adele' Nebbiolo, Sunbury, VIC		80
19 Paxton MV Shiraz, McLaren Vale, SA	13	60
19 Here & Now Cabernet Merlot, South Eastern Australia	10	45
17 Wynn's 'The Gables' Cabernet Sauvignon, Coonawarra, SA		60

Dessert & Digestive

NV Fiore Moscato, Regional Blend, NSW (200ml)	12
NV Saltram Mr Pickwick Tawny, Barossa Valley, SA	17
Montenegro Amaro, Emilia Romagna	15
Ramazzotti Amaro, Milan, Italy	16