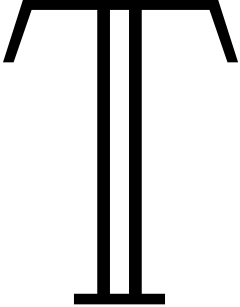


TERRACE  
ON THE DOMAIN



## 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

15% surcharge applies on public holidays. There is 1.5% surcharge on all credit card transactions.

# Lunch Menu

Available till 3:30pm

## Entrée

BRUSCHETTA ricotta / roasted tomato / sage 15

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

VANELLA BURRATA chargrilled bread / extra virgin olive oil 19

## Pasta

*(gluten-free pasta available on request)*

SQUID INK LINGUINE calamari / chilli / garlic / lemon / parsley 26

ORECCHIETTE chorizo / peas / broad beans / mint 23

CASARECCE prawns / tomato / chilli / basil 28

SPAGHETTI roasted tomato / olives / capers / ricotta 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 / spinach 22

## Mains

CHICKEN COTOLETTA asparagus / salsa verde / chilli / lemon 29

BARRAMUNDI radicchio / fennel / zucchini / saffron mayonnaise 32

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

## Salads

PANZANELLA bread / tomato / rocket / avocado / capsicum / onion / basil / cucumber 18

*Add Buffalo Mozzarella +6 Add Chicken +6*

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## Sides

FRIES herbs / smoked paprika salt 10

LEAVES cucumber / onion / lemon 10

CANNELINI BEANS celery / radish / mint 10

# Dessert Menu

TIRAMISU 15

PEACH TORTA mascarpone / almonds 12

WHITE CHOCOLATE PARFAIT raspberry / pistachio 14

# Tasting Menu

To Share \$59pp

ARANCINI OF THE DAY  
homemade sauce

BRUSCHETTA  
ricotta / roasted tomato / sage

FRIED SQUID  
herbs / crispy capers / black garlic mayonnaise

CHOICE OF PASTA

CHICKEN COTOLETTA  
asparagus / salsa verde / chilli / lemon

CANNELINI BEANS  
celery / radish / mint

LEAVES  
cucumber / onion / lemon

TIRAMISU



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## Cocktails

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

## Beer & Cider

	btl	bucket
PACK		
James Boag's Premium Light, TAS	8	
The Hills Apple Cider, SA	10	36
Peroni, Italy	10	36
James Squire Orchard Crush Apple Cider, NSW	10	36
TAP	sch	jug
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
Jiva Kombucha - watermelon & mint	7.5
Juice - orange / cloudy apple	5
Cold Pressed Juice - orange / tropical / green	8
Sparkling Water (unlimited)	4
Coffee / Tea	from 4

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## 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 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

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