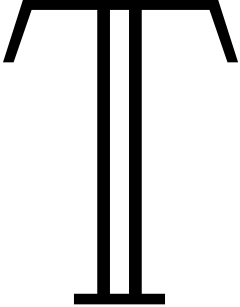


TERRACE
ON THE DOMAIN



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.

Autumn Menu

Entrée

- BRUSCHETTA ricotta / roasted tomato / sage 15
ARANCINI OF THE DAY homemade sauce 14
FRIED SQUID herbs / saffron mayonnaise 18
SHARED BOARD prosciutto / sopressa / mortadella /
homemade pickles / olives / chargrilled bread 25
Add Cheese +13 gorgonzola & grana padano / green apple & fig chutney
VANILLA BURRATA chargrilled bread / extra virgin olive oil 19
BREAD PLATE selection of bread / focaccia / extra virgin olive oil 6 pp

Pasta

(gluten-free pasta available on request)

- SQUID INK RISOTTO calamari / parsley / lemon / chilli 26
BUCCATINI pancetta / prosciutto ragu / tomato / salami crumbs 26
SAFFRON FETTUCINE prawn / tomato / basil 31
CASARECCE artichoke / walnut / garlic / parmesan / walnut pesto 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 / chilli / basil 23
PEPPERONI oregano / mozzarella / red onion / basil 24
POTATO white sauce / thyme / pancetta / gorgonzola 23
ROAST MUSHROOMS mozzarella / thyme / parmesan 23
MORTADELLA white sauce / pecorino / rocket 22

Mains

- PORK CUTLET cavolo nero / cannellini beans 33
BARRAMUNDI potato / artichoke / fennel / anchovy mayo / watercress 32
BEEF STRIPLOIN polenta chips / salsa verde / frisee 34

Salads

- PANZANELLA bread / tomato / onion / basil / cucumber 18
Add Buffalo Mozzarella +6 Add Chicken +6

Sides

- FRIES herbs / paprika salt 10
MIXED LEAVES cucumber / onion / lemon 10
SAUTÉED SPINACH garlic / chilli / lemon 10

Dessert Menu

- TIRAMISU 15
RHUBARB TORTA mascarpone / orange 12
BANANA PARFAIT chocolate ice cream / passion fruit gel / peanut crunch 14

Tasting Menu

To Share \$59pp

- BRUSCHETTA
ricotta / roasted tomato / sage
ARANCINI OF THE DAY
homemade sauce
FRIED SQUID
herbs / saffron mayonnaise
CHOICE OF PASTA
PORK CUTLET
cavolo nero / cannellini beans
MIXED LEAVES
cucumber / onion / lemon
SAUTÉED SPINACH
garlic / chilli / lemon

TIRAMISU



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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