

-Weekend-
BOTTOMLESS BRUNCH

4 COURSE BRUNCH \$39 PP
(SHARED - MIN 2 PEOPLE)

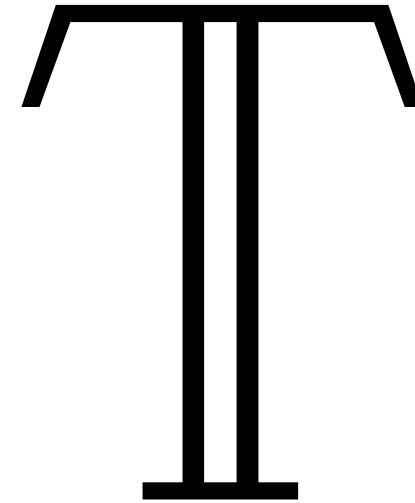
AUSTRALIAN
SPARKLING
\$30 PP

PROSECCO
\$50 PP

SPARKLING
ROSÉ
\$60 PP



RESERVATIONS
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Planning an event?

BOOK WITH US!

Get in touch with our event specialist

T 1300 300 278

hello@terraceonthedomain.com.au



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Menu

ART LOVER'S MENU

TWO COURSES \$49 pp
minimum of two guests

ANTIPASTO MISTO shared board -
prosciutto, sopressa, mortadella,
homemade pickles, olives, chargrilled bread

Main
(A choice of)

LINGUINE AL FUNGHI
Parsley linguini with wild mushrooms,
grana padano, cavolo nero
*(gluten-free pasta available
on request)*

RISOTTO CON CAPESANTE
Risotto with scallop, saffron, peas

PANCETTA DI MAIALE
Confit pork belly with carrot,
broad bean, walnut vinaigrette

PESCE CON PISELLI
Barramundi with crushed peas, kale, crème fraiche

FILETTO DI MANZO
250gm beef top striploin,
broccolini, potato, salsa verde

THREE COURSES \$69 pp
minimum of two guests

Entrée
(To share)

ARANCINI DEL GIORNO
Arancini of the day with homemade sauce

ANTIPASTO MISTO
shared board - prosciutto, sopressa, mortadella,
homemade pickles, olives, chargrilled bread

Main
(A choice of)

LINGUINE AL FUNGHI
Parsley linguini with wild mushrooms, grana padano,
cavolo nero (gluten-free pasta available on request)

RISOTTO CON CAPESANTE
Risotto with scallop, saffron, peas

PANCETTA DI MAIALE
Confit pork belly with carrot,
broad bean, walnut vinaigrette

PESCE CON PISELLI
Barramundi with crushed peas, kale, crème fraiche

FILETTO DI MANZO
250gm beef top striploin, broccolini,
potato, salsa verde

Dessert
(To share)

TIRAMISU
Mascarpone, coffee, ladyfingers, cocoa



Beer & Cider

Tap

Young Henry's Newtowner, NSW
Sydney Lager, NSW

Bottles & Tins

Peroni Red Lager, ITA
Peroni Nastro Azzuro, ITA
Mismatch Brewing Lager, SA
Young Henry's Natural Lager, NSW
Stone & Wood Pacific Ale, NSW
James Squire 150 Lashes Pale Ale, NSW
Slipstream Laguna Tropical Ale, QLD
James Boag's Premium Light, TAS
The Hills Apple Cider, SA
James Squire Orchard Crush Cider, NSW
Heaps Normal Quiet XPA non-alc

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12
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Non-Alcoholic

Coke / Coke No Sugar / Sprite /
Ginger Ale / Tonic / Soda
Ginger Beer
Jiva Kombucha - watermelon & mint
Juice - orange / cloudy apple

5

6
8
5

Cold pressed juice

Valencia Orange Juice
Watermelon, apple, strawberry & lime
Celery, green apple, spinach, lemon,
ginger, botanicals
Sparkling Water (unlimited)
Coffee / Tea

9
9
9
4pp
from

Coffee

Flat white/ Capuccino / Latte / Matcha Latte
Espresso
Affogato
Soy / Almond / Oat

5/5.5
4
9
+1



Insalate

PANZANELLA Bread, tomato, onion, basil, cucumber 19
Add Mozzarella di bufala, buffalo mozzarella +\$10
Add Il pollo / chicken breast +\$6

BARBABIETOLE AL FORNO Beetroots with broad beans, mixed leaves,
goat cheese, pine nuts, balsamic 21

INSALATA CAPRESE Ox-heart tomato, buffalo mozzarella,
chervil, parsley, basil oil, balsamic 20

Contorni

PATATINE Fries with herbs, paprika salt 10

INSALATA VERDE Mixed leaves with cucumber, onion, lemon 10

SPINACI Braised spinach with garlic, chilli, lemon 10

Pizza

(gluten & yeast free base available on request +\$2)

MARGHERITA Tomato, fresh mozzarella, oregano 22

CAPRICCIOSA Tomato, smoked ham, mushroom, black olive, mozzarella 23

GAMBERI Tomato, prawns, chilli, rocket 26

PROSCIUTTO Tomato, prosciutto, cherry tomato, rocket, grana padano 26

PEPPERONI Tomato, pepperoni, oregano, red onion, basil 24

LA VERDURA Tomato, grilled vegetables, ricotta, chilli, basil 23

PATATE E PANCETTA White sauce, potato, thyme, pancetta,
gorgonzola, mozzarella 24

FUNGHI White sauce, wild mushrooms, mozzarella,
thyme, grana padano, truffle 23

Dolci

TIRAMISU Mascarpone, coffee, ladyfingers, cocoa 15

TORTA AL LIMONE Warm lemon & lavender cake, almond mascarpone 15

SEMIFREDDO AL CIOCCOLATO FONDENTE Dark chocolate parfait,
cinnamon crumb, strawberry sorbet 15

Cocktails

ST HUGO Bandini Prosecco, St Germain Elderflower, mint, fresh lemon and soda 20

MARGARITA Espolon Reposado, Cointreau and fresh lime 22

NEGRONI Tanqueray Gin, Campari and Cinzano Rosso 20

APEROL SPRITZ Aperol, Bandini Prosecco and soda 18

BELLINI Bandini Prosecco with peach 18

GARIBALDI Campari with fresh orange juice 18

ESPRESSO MARTINI Ketel One Vodka, Mr Black and espresso 21

MARY IN NAPOLI Ketel One Vodka, nduja, fresh tomato and lemon juice, white balsamic 20

MYRTLES CELLO DROP Adelaide Hills 78 Degrees Gin, Moore's Lemon
Myrtle Liqueur, fresh lemon juice and sea salt spray 20

BASILICA BOULEVARD Buffalo Trace Bourbon Whiskey, Campari,
Cinzano Rosso and strawberry balsamic 22

MARY IN NAPOLI Ketel One Vodka, fresh tomato and lemon juice 20

Mocktails

AMALFI LYFSTYLE Lyre's Italian Spritz, Lyre's Classico, soda 14

BAMBINO Lyre's Italian Orange, Lyre's Aperitif Rosso, fresh orange juice 14

Wine

Sparkling & Champagne

	gls	btl
NV Bandini Prosecco, Veneto, Italy	14	65
NV Integrale Bianco Frizzante, Italy	15	70
NV Mumm Marlborough Brut Prestige, Marlborough, NZ	14	65
NV Here & Now, NSW	10	45
NV Perrier Jouet "Blason" Rosé, Epernay, France		195
NV G.H Mumm, Reims, France		140

White Wine

19 3 Drops Riesling, Mnt Barker WA	14	65
20 Pikes 'Luccio' Pinot Grigio, Clare Valley SA	13	60
20 Le Monde Pino Bianco, Friuli Grave Italy		75
20 Here & Now Sauvignon Blanc, NSW	10	45
20 Totara Sauvignon Blanc, Marlborough NZ	13	60
21 Dal Zotto Arneis, King Valley VIC	14	65
16 Adélé Fiano, Sunbury VIC		90
19 Three Ponds Fiano, Hunter Valley NSW	13	60
18 Monte Tondo Soave Classico, Veneto Italy	14	65
19 Eden Road Chardonnay, Tumbarumba NSW		80
20 Alte Chardonnay, Orange NSW	13	60

Rosé Wine

18 Stoneleigh 'Wild Valley', Marlborough, NZ	14	65
18 Poggio Anime Etna Rosato, Sicily ITA	12	55
21 Lock & Key, Tumbarumba NSW	10	45
20 AIX, Côtes de Provence, France		85

Red Wine

21 Cloud Street Pinot Noir, VIC	10	45
20 Holm Oak 'Protégé' Pinot Noir, Tamar Valley TAS		70
18 Aquilani Sangiovese, Tuscany Italy	12	55
19 Barone Ricasoli Sangiovese, Tuscany Italy		65
17 Bocatino Nero d'Ávola, Sicily Italy	13	60
19 Hither & Yon Nero d'Ávola, McLaren Vale SA		85
18 Poggiotondo Chianti Superiore DOCG, Tuscany Italy		65
19 Casali del Barone DOC Barbera, Piemonte Italy		75
19 Villain & Vixen Shiraz, Barossa Valley SA	13	60
19 Longview Yakka Shiraz, Adelaide Hills SA		80
19 Here & Now Cabernet Merlot, NSW	10	45
18 Wynns 'The Gables' Cabernet Sauvignon, Coonawara WA	13	60

Dessert & Digestive

NV Fiore Moscato, NSW (200ml)	12	
Montenegro Amaro, Emilia Romagna, Italy	15	
Ramazzotti Amaro, Milan, Italy	16	

Credit card surcharge 1.5%, 10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.

A la Carte

Antipasti

BRUSCHETTA Bruschetta with ricotta, roasted tomato and sage	16
ARANCINI DEL GIORNO Arancini of the day with homemade sauce	14

CALAMARI FRITTI Fried squid, herbs, confit garlic aioli	20
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ANTIPASTO MISTO Shared board - prosciutto, sopressa, mortadella, homemade pickles, olives, chargrilled bread	26
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Assaggi di formaggio + 12
Add cheese - gorgonzola & grana padano,
green apple & fig chutney

FOCACCIA Focaccia, balsamic, extra virgin olive oil	8
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MOZZARELLA DI BUFALA Buffalo mozzarella, fennel, grilled bread, extra virgin olive oil	23
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Primi Piatti

(gluten-free pasta available on request)

BUCCATINI AL PROSCIUTTO Buccatini with prosciutto ragu, tomato, salami crumb, pecorino	27
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LINGUINE AI FUNGHI Parsley linguini with wild mushrooms, grana padano, cavolo nero	26
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RISOTTO CON CAPESANTE Risotto with scallop, saffron, peas	31
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SPAGHETTI CON PECORINO E TARTUFATO Spaghetti with pecorino, pepper and truffle	32
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Secondi Piatti

PANCETTA DI MAIALE Confit pork belly with carrot, broad bean, walnut vinaigrette	31
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PESCE CON PISELLI Barramundi with crushed peas, kale, crème fraiche	34
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FILETTO DI MANZO 250gm beef top striploin, broccolini, potato, salsa verde	38
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SCAMONE DI WAGYU FOR TWO 600gm wagyu rump cap mb4+ (please allow 20-25 minutes)	75
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