

# TERRACES WINTER MENU

## APPETISERS

<b>Soup of the Day</b>	\$10.0
<i>With our house baked ciabatta bread</i>	
<b>Pork and Duck Rillettes</b>	\$20.0
<i>Served with toasted bread, cornichons, and capers</i>	
<b>Roasted Beef Bone Marrow</b>	\$21.0
<i>With crusty bread and herb salad</i>	
<b>Whitebait Fritter *</b>	\$29.0
<i>Orange, endive and lemon mayo</i>	

## LIGHT MEALS

<b>Grilled Tuna Salad *</b>	\$27.0
<i>Olives, potatoes, beans, capsicum and sherry vinaigrette</i>	
<b>Karaage Fried Chicken</b>	\$22.0
<i>Togarashi mayo, Petit salad</i>	
<b>Terraces World Famous Seafood Chowder</b>	<i>Entree</i> \$19.0
	<i>Main</i> \$24.0
<b>Fennel and Nigella Seed Crusted Calamari</b>	\$24.0
<i>Sour mango aioli, cucumber salsa</i>	
<b>Orecchiette Pasta with Eggplant (V)</b>	\$24.0
<i>Olives, grilled courgettes and arrabiata sauce</i>	
<b>Grilled Chicken Salad</b>	\$22.0
<i>Crumbed Camembert, lettuce and rosemary honey sauce</i>	
<b>Fish 'n' Chips</b>	\$26.0
<i>Tartare sauce and a side salad</i>	

**PIZZA** GLUTEN FREE PIZZA BASE AVAILABLE + \$2.0

<b>Garlic Herb Butter</b> (V)	\$10.0
<i>Fresh garlic butter</i>	
<b>Classic Margherita</b> (V)	\$16.0
<i>Bocconcini, tomato &amp; fresh basil</i>	
<b>Pizza Di Verdure</b> (V)	\$18.0
<i>Mozzarella, seasonal grilled vegetables, olives, capers and chopped cos</i>	
<b>Gamberi</b>	\$18.0
<i>Tiger prawns, mozzarella, cherry tomatoes &amp; rocket</i>	
<b>Prosciutto</b>	\$18.0
<i>Mozzarella, gorgonzola, mushrooms &amp; onion marmalade</i>	
<b>Spanish</b>	\$18.0
<i>Mozzarella, salami, chorizo, red onion &amp; roast pepper</i>	
<b>Hawaiian</b>	\$18.0
<i>Ham, pineapple &amp; mozzarella</i>	
<b>Italiano Puttanesca</b>	\$18.0
<i>Anchovies, capers, olives and mozzarella</i>	

## MAINS

<b>Hawkes Bay Hind Lamb Shank *</b> <i>Potato champ and green beans</i>	\$33.0
<b>Beef Short Ribs a la Bourguignone</b> <i>Kumara and chive croquettes, Macédoine vegetables</i>	\$32.0
<b>Confit Duck Leg</b> <i>With mandarins, barley pilaf, vegetable pearls and blackcurrant jus</i>	\$38.0
<b>Mediterranean Saffron Stew</b> <i>With market fish, shellfish, crostini bread and rouille</i>	\$36.0
<b>Venison Osso-Bucco</b> <i>Gremolata, cranberry and almond couscous</i>	\$34.0
<b>Free Range Pork Scotch Fillet *</b> <i>Onion puree, spinach, carrots, pickled mustard and vermouth jus</i>	\$35.0
<b>Savannah Tenderloin of Beef</b> <i>With burnt cauliflower, kale, purple kumara, beef cheek arancini and a truffle jus</i>	\$39.0
<b>Curry Platter: Served with Poppadums, Mango chutney, Butter Naan Bread and Basmati Rice *</b> <i>Chicken korma or lamb Nawabi</i>	\$28.0
<b>Fish 'n' Chips * <i>market fish</i></b> <i>Served with home made tartare sauce &amp; side salad</i>	\$26.0

## SIDES

<b>Seasonal Greens with Lemon Butter</b>	\$8.0
<b>Fries with Aioli</b>	\$8.0
<b>Lettuce with Apple and Parmigiano</b>	\$8.0
<b>Polenta Chips with Blue Cheese Dip</b>	\$10.0
<b>Loaded Wedges with Cheese, Bacon and Sour Cream</b>	\$12.0

\* GLUTEN FREE OPTION ON REQUEST

## DESSERTS \* GLUTEN FREE OPTION ON REQUEST

<b>Selection of Petit Fours</b> <i>3 pieces</i>	\$10.0
<b>Chai Latte Panna Cotta</b> <i>With ginger slices and a sesame wafer</i>	\$14.0
<b>Apple and Berry Crumble</b> <i>With custard and French vanilla ice cream</i>	\$14.0
<b>Rhubarb and Pear Pudding</b> <i>Crème Anglaise, fig and honey ice cream</i>	\$14.0
<b>Dark Chocolate Fondant</b> <i>Honeycomb and salted caramel ice cream</i>	\$14.0
<b>Good Ol' Fashioned Knickerbocker Glory *</b> <i>With all the trimmings</i>	\$14.0
<b>Affogato</b> <i>Espresso coffee with a scoop of black forest ice-cream</i> <i>Why not add a shot of something naughty on the side?</i> <i>Baileys, Frangelico, Jameson... (30ml)</i>	\$10.0
	\$8.0

## LIQUORS (45 ML)

	GLASS
<i>Amaretto Disaronno</i>	\$10.0
<i>Cointreau</i>	\$10.0
<i>Drambuie</i>	\$10.0
<i>Frangelico</i>	\$10.0
<i>Limoncello</i>	\$10.0
<i>Baileys</i>	\$10.0
<i>Quick Brown Fox NZ Coffee Liqueur</i>	\$10.0

## OR SOMETHING ELSE

	GLASS
<b>Fine Vintage Port</b> <i>Taylor's 20 Year Old</i>	\$12.0
<i>Penfolds Grandfather Fine Old Tawny</i>	\$12.0
<b>Dessert Wine</b> <i>Petit Guiraud Sauternes, Bordeaux, France</i>	\$12.0
<b>Calvados</b> <i>Gontier Vintage 2015</i>	\$15.0
<b>Cognac</b> <i>Remy Martin XO Champagne Cognac</i>	\$30.0