

# TERRACES SUMMER MENU

## SMALLER PLATES

<b>Grilled Octopus and Chorizo</b>	\$24.0
<i>Olives and bacon aioli, petite avocado salad</i>	
<b>Smoked Prawns and Scallops</b>	\$28.0
<i>Salad, avocado, Bloody Mary mayonnaise</i>	
<b>Italian Coppa</b>	\$24.0
<i>Served with cannelloni bean puree, clams and gourmet tomato dressing</i>	
<b>Fromage Fort</b>	\$26.0
<i>Blended French cheese dip, with grilled olive oil bread, Prosciutto and greens</i>	

## LIGHT MEALS

<b>Peruvian Chicken Salad</b>	\$23.0
<i>Lettuce, corn, black turtle beans and herb dressing</i>	
<b>Pork Belly</b>	\$22.0
<i>Salad Lyonnaise, poached egg and cornmeal croutons</i>	
<b>Terraces Club Sandwich</b>	\$22.0
<i>Shredded chicken, ham, Swiss cheese, preserved lemon egg mayo and crosscut fries</i>	
<b>Potato Hash</b>	\$23.0
<i>With spinach, poached eggs and truffle emulsion. Choice of bacon   smoked salmon   sauté mushrooms</i>	
<b>Ricotta, Spinach and Parmesan Crespella</b>	\$21.0
<i>Italian crêpe with balsamic roasted tomatoes and cos lettuce (V)</i>	
<i>Add free range grilled chicken or grilled prawns</i>	\$6.0

<b>Grilled Salmon Fillet</b>	<b>\$29.0</b>
<i>Buckwheat noodles, edamame beans with miso hollandaise</i>	
<b>Lambs Fry and Bacon</b>	<b>\$23.0</b>
<i>Served in a filo basket and petit endive lettuce</i>	
<b>Fish 'n' Chips</b>	<b>\$24.0</b>
<i>With fresh salad, tartare sauce and lemon</i>	
<b>Risotto Ratatouille di Verdure</b>	<b>\$24.0</b>
<i>Arborio risotto, with grilled vegetables, basil mascarpone and pinenuts (V)</i>	
<i>Add free-range grilled chicken or grilled prawns</i>	<b>\$6.0</b>

## MAIN PLATES

<b>Terraces Curry Platter</b>	<b>\$29.0</b>
<i>Served with dhal, poppadums, roti, basmati rice and mango chutney</i>	
<i>Vegetarian option available</i>	
<b>Hawkes Bay Lamb Rump</b>	<b>\$35.0</b>
<i>With dukkha, pumpkin and tahini purée, lentil salsa with a zhoug sauce</i>	
<b>Cambridge Duck Breast</b>	<b>\$37.0</b>
<i>With potato rosti, green leaf chips with a Sauternes pear, and blackcurrant jus</i>	
<b>Free Range Pork Rack</b>	<b>\$35.0</b>
<i>Served over burnt apple purée, polenta crunch, broccolini and sauce Espagnole</i>	
<b>Savannah Beef Rib Eye (250g)</b>	<b>\$36.0</b>
<i>Yorkshire pudding, Parmentier potatoes, Sauté greens and béarnaise sauce</i>	

GF = GLUTEN FREE

VEG = VEGETARIAN

\* GF ON REQUEST

OUR HEAD CHEF SOURCES ONLY FREE-RANGE CHICKEN, PORK AND EGGS

## SIDES

ANY \$9.0

Broccolini with Pine Nuts and Lemon Oil

Summer Mediterranean Salad with Olive Oil

Fries and Aioli

Polenta Chips with Aioli

## DESSERTS

<b>Tiramisu</b>	<b>\$15.0</b>
<i>Pick me up!</i>	
<b>Frangelico Semifreddo</b>	<b>\$15.0</b>
<i>Mascarpone, thyme &amp; fennel sable</i>	
<b>Salted Caramel Crème Brûlée</b>	<b>\$15.0</b>
<i>Finished with honeycomb and caramelised banana</i>	
<b>Quince &amp; Almond Tart</b>	<b>\$15.0</b>
<i>Lemon custard with double strawberry ice cream</i>	
<b>Trio of Ice Cream</b>	<b>\$15.0</b>
<i>Finished with fresh berries, compote and brandy snap</i>	
<b>Terraces Pavlova</b>	<b>\$24.0</b>
<i>Lychee, mango and passionfruit curd</i>	