

ENTRÉE

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| east coast oysters © | |
| natural | 3 each |
| moroccan pickled lemon granita | 3 each |
| crème fraîche, black caviar | 3 each |
| crisp pork grits and granny smith apple | 4 each |
| toasted pancetta and worchestershire (served warm) | 4 each |
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| 1 dozen oysters © | |
| available as a taste plate combination | |
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| tasmanian beef cheek © | 18.0 |
| braised in mushroom broth with roast bone marrow, pickled daikon and herbs | |
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| ranoch farm quail | 20.0 |
| 5 spices with sesame gnocchi, chilli and coriander salad dressed | |
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| crab soufflé | 18.0 |
| tempura white anchovies, parsley and shallot salad with salsa verde | |
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| seafood taste | 24.0 |
| variations in seafood featuring: local wasabi tempura prawns with lime dressed fennel and celery salad, anchovy crumbed flash fried calamari, seafood arancini, east coast oyster with crème fraîche and black caviar, crisp pork grits and granny smith apple | |
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| petcheys bay rabbit © | 16.0 |
| slow braised, orange and lavender scented risotto with Bothwell goats cheese, herb consommé | |
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| wild mushrooms ⑤ | 16.0 |
| smokey cheese beignet, cauliflower textures, pistachio praline and apple infused balsamic | |

rustic breads with olive oil and aged balsamic vinegar are complimentary to your table

© = celiac ⑤ = vegetarian

***please be aware a surcharge of 3% applies for payments made using amex or diners cards*

MAINS

all main courses are accompanied by seasonal greens and baby potatoes or french fries

fish 32.0
panko and sunflower seed biscuit, cauliflower purée, asparagus and corn shoot salad,
blood orange hollandaise

wild clover lamb scotch fillet © 36.0
roasted macadamias, truffle and peas, baby beets and muscatel sauce

confit duck leg 33.0
citrus braised shallots, fondant potato, bacon lardons, orange and pistachio duck neck sausage,
confit orange

pork © 32.0
chinese style, ginger broth, pork biscuit, abalone, radish, cucumber salad

venison 30.0
mulberry cake, chocolate sauce, mulberries, maple syrup foam

homemade tofu © ♻️ 24.0
pepper crusted, smoked honey oats, selected seeds and grains, riberry pot soup

terrace steak service

sides ©

tempura enoki mushrooms, grain or french mustard, wasabi mousse, fresh lemon or red wine port jus

300g porterhouse natural beef, *longford Tasmania* 31.0

300g scotch fillet, *longford tasmania* 36.0

220g eye fillet, *cape grim northern tasmania* 38.0
mushroom and potato gratin, truffle butter, spinach, onion rings

FREEFALL (available friday and saturday nights only)

if you'd like a more extensive food tour, travel from north to south with the terrace team.
from bruny island to freycinet's pelican rocks, head inland to bothwell for a little goat's cheese,
take a detour and pick up the freshest wasabi grown in perth and then head northwest to the
finest beef growing region in tasmania.

true south tour freefall 80.0
5 courses selected by our chef, including coffee/tea and handmade petite fours

true north grande tour freefall 130.0
5 courses selected by our chef with matching wines, including coffee/tea and
handmade petite fours

please note free fall menu is only available when all guests seated at the one table wish to select this option. please ensure you let our waiting staff know of any allergies or preferences.

DESSERT

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| chocolate plate a combination of white, dark and milk featuring tia maria and espresso brownie, spicy ganache, white chocolate fudge, chocolate sable and grande cru chocolate sorbet | 14.0 |
| brûlée demitasse © white muscat and chamomile brûlée, roasted pine nut and honey ice cream, quince, orange and clove confit | 14.0 |
| ice cream plate raspberry sorbet, blackberry ice cream, vanilla bean and olive oil ice cream complemented by a star anise infused cake, macadamia crisps, berry compote and fresh chervil | 14.0 |
| terrace dessert taste a selection of our dessert menu (serves two) | 24.0 |
| terrace cheese with quince, fresh fruit, toasted brioche and crackers cheeses are cut to 30 grams. | 20.0 |
| your choice of 3: que so valdeon, <i>spain</i> caviste de scey, <i>france</i> red square, <i>tasmania</i> d'affinois, <i>france</i> bothwell goats cheese, <i>tasmania</i> pyengana cheddar, <i>tasmania</i> | |