



TERRACE
R E S T A U R A N T

semi set menu \$70

entrée

lease 65 oysters x 6
natural with lemon salt, cured pancetta served warm, merlot vinegar
and a 16th green watercress salad

or

ox tail tortellini
cardamom and celeriac purée, air dried beef shards,
porcini hollandaise with truffle oil

mains

roasted fish in prawn bisque
king prawns, warm fennel and asparagus salad
with a chinese pepper sesame wafer

or

chicken roulade
filled with a fricassee of shredded duck, preserved lemon, pumpkin purée,
tarragon foam, dressed in lentara grove olive oil,
finished with crisp chicken crackling

dessert

honey crème brûlée
slices of rhubarb, thyme and tarragon crème,
ginger ice cream, smoked almonds, sable toffee shards

or

pear
muscat poached pear, lemon polenta pudding,
muscatel soup, spiced sugar syrup, fresh sage

t2 tea selection and vittoria coffee
petit fours



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semi set menu \$80

entrée

carrot and coriander soup
coconut with crisp tempura quail, seaweed salt and coriander paste

or

seafood taste

variations in seafood featuring: tempura prawns, seared local scallops,
seafood pie with hot water crust, arancini, mornay oyster
and lime mayonnaise

mains

terrace steak service
cape grim superior eye fillet 220gms
served with dijon and french mustard, fresh horseradish aioli,
saladaise potato, béarnaise and red wine jus

or

green lip abalone
scallop, shitake mushrooms, lobster vinaigrette

dessert

hot & cold chocolate
spiced chocolate paint, fudge, warm macadamia brownie,
white choc poached apple, powdered macadamias,
chocolate sorbet

or

terrace cheese
with quince, fresh fruit, toasted brioche and crackers

t2 tea selection and vittoria coffee
petit fours



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semi set menu \$90

entrée

confit duck

served on baked polenta, white beans in saffron and fennel,
orange beurre blanc with a dried herb salad

or

scallop and chorizo risotto

tasmanian scallops, asparagus, chorizo sausage combined
with fresh herbs and mascarpone

mains

terrace steak service

cape grim beef rib eye 450g

served with dijon and french mustard, fresh horseradish aioli,
saladaise potato, béarnaise and red wine jus

or

seafood taste

variations in seafood featuring: tempura prawns, seared local scallops,
seafood pie with hot water crust, arancini, mornay oyster and lime
mayonnaise

dessert

pear

muscat poached pear, lemon polenta pudding,
muscatel soup, spiced sugar syrup, fresh sage

or

ice cream plate

fried espresso ice cream, fresh burnt butter ice cream,
honey popcorn, broken pistachio cake, tuille biscuit,
warm lime anglaise

cheese

with quince, fresh fruit, toasted brioche and crackers

t2 tea selection and vittoria coffee
petit fours