



## Antipasti

- Focaccia VG, DF, GFO 12
- Olive Miste VG, GF 13
- Tomato with balsamic, oregano VG, DF, GF 14
- Pecorino and aged balsamic V, GF 14
- Burrata and kalamata crumb V, GF 18
- Sardines DF, GF 14
- Mortadella 14
- Salami Sopressa 14
- 'Nduja 16
- San Daniele Prosciutto 24
- Arancini, sundried tomato, sweet potato, aioli V 14
- Piquillo peppers, raspberry vinegar & rosemary GF, DF, VG 16
- Octopus, sherry vinegar, kipfler DF, GF 16
- Garlic prawns, herbs, chilli, lemon DF, GF 19
- Chicken pate, pickle, mustard fruit GF 21
- Calamari fritti, citrus aioli, paprika salt DF, GF 22

## Bambini \$15

*Choice of;*

- Crumbed chicken tenderloin, fries, tomato sauce
- Pasta, Napolitana sauce, parmesan cheese
- Pizza, sugo, mozzarella

*Served with*

Ice cream, chocolate or strawberry topping

V - vegetarian, VG - vegan, VGO - vegan option available,  
DFO - dairy free option available, GFO - gluten free option available  
Credit card surcharge 1.5%, 10 or more people 10% gratuity,  
Sunday surcharge 10% and public holiday surcharge 15%.

## Pasta & Risotto

- Pumpkin gnocchi, pea, pancetta, broccolini, verjus, pecorino GF 30
- Mushroom tortelli, aceto di chardonnay, macadamia, Grana Padano V, DF, VGO 32
- Prawn risotto, bisque, salsa verde, basil GF 34
- Squid spaghetti, chilli, pangrattato & lemon 33
- Maltagliati beef cheek ragu, Parmigiano Reggiano 35

## Secondi

- Stracciatella, cauliflower, nut, peperone, marjoram gremolata V, GF, VGO 32
- Barramundi, potato, cuttle fish, pea, radish, tendril, lemon GF 42
- Chicken roulade & breast, corn, schiocco di zucchero, 'nduja, fennel GF, DF 38
- Lamb rump, mint & pea, smoked eggplant caponata & radicchio GF, DF 45

## Contorno

- Radicchio, orange, fennel, parsley and lemon dressing VG, GF 15
- Asparagus, salsa bianca & hazelnut V, VGO, GF 16
- Chips calde al limone, maionese al tartufo V, GF, DF 15

## Pizza

*Gluten free pizza base available on request extra \$3*

### ROSSO

- Margherita - Fior di Latte, basil V 25
- Prosciutto e Rucola - prosciutto, mozzarella, rocket, Grana Padano 29
- Diavola - pepperoni, mozzarella, Spanish onion, chilli oil 28
- Gamberi - prawn, Fior di Latte, onion, chilli, garlic, basil, cherry tomato 32

### BIANCA

- Funghi - besciamella, wild mushroom, mozzarella, thyme, Grana Padano, truffle V 28
- Carciofata - besciamella, artichoke, buffalo mozzarella, Fior di Latte, kale, caper, balsamic V 28

## Dolce

- Tiramisu, savoiardi, coffee, cocoa V 18
- Cannoli, vanilla mascarpone, pistachio V 16
- Almond torta, zucchero di canna, nettarine, gelato alla vaniglia GF 18

## Tasting Menu

**\$99 PER PERSON**  
(Minimum two)

### ANTIPASTI (Share)

Focaccia VG, DF, GFO

Tomato with balsamic oregano VG, DF, GF

Burrata & kalamata crumb V, GF

Octopus with sherry vinegar & kipfler DF, GF

'Nduja

Arancini, sundried tomato, sweet potato & aioli V

### PASTA (Share)

Pumpkin gnocchi, pea, pancetta, broccolini, verjus, pecorino GF

### SECONDI (A choice of)

Stracciatella, cauliflower, nut, peperone,  
marjoram gremolata V, GF, VGO

Barramundi, potato, cuttle fish, pea, radish, tendril, lemon GF

Chicken roulade & breast, corn, schiocco di zucchero,  
'nduja, fennel GF, DF

### SIDES (Share)

Radicchio, orange, fennel, parsley & lemon dressing VG, GF

### DOLCE (Share)

Tiramisu, savoiardi, coffee & cocoa V

## Weekend Brunch

**FOUR COURSE SHARED FEAST**  
**\$52 PER PERSON (Minimum two)**

Kick-start your weekend with our Italian-inspired four course feast. Make it a true celebration by adding one of our bottomless drink packages, starting from \$30pp

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