



Antipasti

Homemade Focaccia, rosemary & olive oil VG, DF, GFO	13
Mixed house olives VG, GF	14
Truss tomato, balsamic & oregano VG, DF, GF	15
Mixed forest mushrooms V, VGO, GF	16
Piquillo peppers & chardonnay vinegar GF, DF, VG	16
Spiced cauliflower, cheese sauce, pimento V	16
Taleggio, fig, truffle honey & rosemary V, GF	15
Burrata & kalamata olive crumb V, GF	22
Mortadella	14
San Daniele Prosciutto	24
Chorizo, apple cider, aglio	18
Arancini - four cheese V	14
White Anchovies DF, GF	13
Octopus, sherry vinegar & kipfler potatoes DF, GF	18
Garlic prawns, herbs, chili & lemon DF, GF	21
Calamari fritti, citrus aioli, paprika salt DF, GF	23

Bambini \$20

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 · GF gluten free · DF dairy free
Anything with an 'O' after it means option available

1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex). 8 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.

Pasta & Risotto

Gnocchi, eggplant, brassica, buffalo mozzarella and pesto rosso V	32
Risotto of scallop, parmesan broth, taleggio, balsamic, caper and crispy leek GF	37
Mafaldine, prawn, sugar snap, cherry tomato, chili, garlic and pangrattato DF	36
Mezzmaniche, cacio e pepe, San Daniele prosciutto and pecorino	33
Lumeche beef & sausage ragu, béchamel, cayenne pepper and Grana Padano	32
Gluten free penne available	

Secondi

Panisse, chickpea, caponata, broccolini, green chilli cream and sage VG, GF, DF	33
Blue eye cod, velouté, pancetta crumb, grape, pearl couscous and green oil	48
Smoked duck breast, macadamia, black garlic, cime di rapa, cherry pepper berry jus GF	47
Beef short rib, apple brandy glaze, polenta, horseradish crème fraiche and onion rings GF	48

Contorno

Radicchio, orange, fennel, parsley & lemon dressing VG, GF	14
Green bean, tahini & hazelnut VG, GF, N	13
Chips, lemon salt & truffle aioli V, GF, DF	15

Pizza

Gluten free pizza base available on request extra \$3

ROSSO

Margherita V	25
Fiordi Latte, basil	

Prosciutto & rocket

Prosciutto, mozzarella, rocket, Grana Padano	29
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Diavola

Pepperoni, mozzarella, Spanish onion, chilli oil	28
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Gamberi

Prawns, fior di Latte, onion, chilli, garlic, basil & cherry tomato	32
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BIANCA

Funghi V	28
Bechamel, mushroom, mozzarella, thyme, grana padano & truffle	

Cavolfiore

Bechamel, spiced cauliflower, potato, caper, balsamic, cheese sauce, crispy kale	27
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Salsiccia

Fennel sausage, mushroom, chilli, hot honey & fresh basil	29
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Dolce

Tiramisu, savoiardi, coffee & cocoa V	18
Panna cotta, pistachio, rhubarb, quince, white chocolate bark and mint V, GF, N	17
Biscoff crème cheese, honeycomb, tuille, kalamata and vanilla ice cream V	18

Tasting Menu

\$89 PER PERSON

(Minimum two)

ANTIPASTI

(Share)

Homemade Focaccia, rosemary & olive oil VG, DF, GFO

Truss tomato, balsamic & oregano VG, DF, GF

Burrata & kalamata olives V, GF

Arancini - four cheese V

GNOCCHI

(Share)

Gnocchi, eggplant, brassica, buffalo mozzarella and pesto rosso V

SECONDI

(A choice of)

Panisse, chickpea, caponata, broccolini, green chilli cream and sage VG, GF, DF

Blue eye cod, velouté, pancetta crumb, grape, pearl couscous and green oil

Beef short rib, apple brandy glaze, polenta, horseradish crème fraiche and onion rings GF

SIDES

(Share)

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

DOLCE

(Share)

Tiramisu, savoiardi, coffee & cocoa V

Weekend Brunch

BOTTOMLESS FOUR COURSE SHARED FEAST

\$89 PER PERSON (minimum two)

Kick-start your weekend with our Italian-inspired four course feast plus a bottomless brunch beverage package.

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TERRACE ON THE DOMAIN

