



Antipasti

Homemade Focaccia, rosemary & olive oil VG, DF, GFO	13
Mixed house olives VG, GF	14
Truss tomato, balsamic & oregano VG, DF, GF	15
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	25
Arancini - four cheese V	15
White Anchovies DF, GF	13
Garlic prawns, herbs, chili & lemon DF, GF	21
Calamari fritti, citrus aioli, paprika salt DF, GF	24

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

Casarecce, pesto, asparagus, pea, pine nuts, hot honey & stracciatella V, VGO	32
Saffron risotto, vongole, cuttle fish, aioli, gremolata, fennel frond GF	38
Mafaldine, prawn, sugar snap, cherry tomato, chili, garlic and pangrattato DF	36
Lumeche, nduja, sausage, zucchini, pecorino and vodka sauce	32
Gnocchi, confit duck, mushroom, garlic crumb, Grana Padano, sage DFO	36
Gluten free penne available	

Secondi

Panisse, chickpea, caponata, broccolini, green chilli cream and sage VG, GF, DF	33
Barramundi, cannellini, citrus emulsion, fennel, pearl crips, sauce Vierge DF, GF	47
Chicken duet, zucchini flower, charred piquillo, potato, eschalots, caper sauce & nasturtium GF	42
Hanger Steak MB2 + MSA, carrot, potato pave, asparagus, salsa verde, pepper jus GF	49

Contorno

Mignonette lettuce & chardonnay dressing VG, GF	14
Green bean, tahini & hazelnut VG, GF, N	16
Chips, lemon salt & truffle aioli V, GF, DF	12

Pizza

Gluten free pizza base available on request extra \$3

ROSSO

Margherita V	25
Fiordi Latte, basil	
Prosciutto & rocket	31
Prosciutto, mozzarella, rocket, Grana Padano	
Soppressata	28
Sopressa mild, mozzarella, Spanish onion, chilli honey	
Gamberi	35
Prawns, fior di Latte, onion, chilli, garlic, basil & cherry tomato	

BIANCA

Funghi V	28
Bechamel, mushroom, mozzarella, thyme, grana padano & truffle	
Zucca V	29
Bechamel, squash blossom, cauliflower, pumpkin, cheese sauce, pine nuts	
Salsiccia	30
Fennel sausage, mushroom, chilli, hot honey & fresh basil	

Dolce

Tiramisu, tempus fugit creme de cacao and seven miles coffee V	18
Panna cotta, Davidson plum, raspberry, and granola crumb V, GF, N	18
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

PASTA

(Share)

Lumeche, nduja, sausage, zucchini, pecorino and vodka sauce

SECONDI

(A choice of)

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

Barramundi, cannellini, citrus emulsion, fennel, pearl crips, sauce Vierge DF, GF

Chicken duet, zucchini flower, charred capsicum, potato, eschalots, caper sauce & nasturtium GF

SIDES

(Share)

Mignonette lettuce & chardonnay dressing VG, GF

DOLCE

(Share)

Tiramisu, tempus fugit creme de cacao and seven miles coffee 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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