

## Snacks & Signature

<b>Terrace Focaccia</b> V, NF, GFO ..... 8pp whipped ricotta, hot honey	
<b>Mortadella Flatbread (2)</b> VO, NFO ..... 18 warm flatbread, mortadella, stracciatella, pistachio	
<b>Carrozza</b> V, NF ..... 18 smoked scamorza, pecorino	
<b>Polpette Piccanti (3)</b> NF, DFO ..... 22 beef & pork meatballs, amatriciana sauce, whipped ricotta, basil	
<b>Australian Southern Calamari Fritti</b> GF, DF, NF ..... 24 paprika salt, lemon, giardiniera aioli	
<b>Vannella Burrata</b> V, GF, NFO ..... 28 burnt pear, walnut, vincotto, thyme	

## Pasta

<b>Rigatoni alla Vodka al Forno</b> V, NF ..... 34 baked rigatoni vodka, chilli, basil, stracciatella	
<b>Pappardelle Lamb Ragù</b> NF ..... 36 slow-braised lamb ragù, pecorino, parsley gremolata	
<b>Spaghetti Gamberi</b> NF, DFO ..... 38 Australian prawns, garlic, chilli, EVOO, cherry tomato, pangrattato	
<b>Mum's Lasagna</b> V, NF ..... 34 bolognese, smoked ham, salami, mozzarella, peas, sugo	
<b>Potato Gnocchi</b> V, VGO, DFO, NFO ..... 32 sage, hazelnut, brown butter, parmesan	

## Pizza

<b>Margherita</b> V, NF ..... 28 basil, stracciatella, EVOO	
<b>Potato Pizza</b> V, NF ..... 32 potato, rosemary, taleggio, caramelised onion	
<b>Mushroom</b> V, NF ..... 32 guanciale, mozzarella, mascarpone, rosemary, black pepper	
<b>Calabrese</b> NF ..... 33 tomato, soppressata, nduja, hot honey, stracciatella	
<b>Prosciutto e Rucola</b> NF ..... 33 prosciutto, mozzarella, wild rocket, grana padano	

## Mains

<b>Chicken Cotoletta</b> NF, DFO ..... 44 double chicken cotoletta, lemon, rocket, parmesan	
<b>Australian Snapper Fillet</b> GF, NF, DFO ..... 48 tomato, white wine, garlic, capers, herbs	
<b>Porchetta</b> GF, NF, DFO ..... 38 braised cannellini bean, salsa verde, smoked fennel	
<b>Nonna's Eggplant Parmigiana</b> V, NF ..... 32 peperonata, buffalo mozzarella, cherry tomato sugo	

## Sides

<b>Potato Fritti</b> GF, NF, DFO, VGO ..... 16 skin on fries, bagna couda, rosemary	
<b>Cos Lettuce</b> V, NF, GFO, DFO ..... 16 baby cos, pangrattato, parmesan, basil dressing	
<b>Charred Broccolini</b> VG, GF, NF ..... 16 broccolini, chilli, garlic, lemon, EVOO	
<b>Eggplant Agrodolce</b> VG, GF, DF, NFO ..... 18 roast eggplant, pine nuts, currants, basil	

## Desserts

<b>Warm Olive Oil Cake</b> V ..... 18 honey ricotta cream, citrus, almonds	
<b>Chocolate Budino</b> V, NF ..... 18 bittersweet chocolate, archie rose caramel	
<b>Vanilla Panna Cotta</b> VG, GF, NFO ..... 18 compressed spiced apples, olive oil, almond crumb	

V - Vegetarian VG - Vegan DF - Dairy Free GF - Gluten Free  
NF - Nut Free O - Option Available  
Seafood Origin: A - Australian I - Imported M - Mixed

## Shared Tasting Menu

**89 PER PERSON**

Add on bottomless spritz 45pp  
*(Minimum two)*

**TO START**

**Terrace Focaccia** V, NF, GFO  
whipped ricotta, hot honey

**Vannella Burrata** V, GF, NFO  
burnt pear, walnut, vincotto, thyme

**Calamari Fritti** DF, NF  
paprika salt, lemon, giardiniera aioli

**Polpette Piccanti** NF, DFO  
beef & pork meatballs, amatriciana sauce, whipped ricotta, basil

**MAIN**

**Rigatoni alla Vodka al Forno** V, NF  
baked rigatoni vodka, chilli, basil, stracciatella

**Chicken Cotoletta** NF, DFO  
double chicken cotoletta, lemon, rocket, parmesan

**Charred Broccolini** VG, GF, NF  
chilli, garlic, lemon, EVOO

**DESSERT**

**Warm Olive Oil Cake** V, NFO  
honey ricotta cream, citrus, almonds

## 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.

BOOK AT [TERRACEONTHEDOMAIN.COM.AU](http://TERRACEONTHEDOMAIN.COM.AU)