

The **TERRACE** Café

Specialty Sandwiches

Tortilla wrap 17

quinoa | piquillo | mix leaves | buttery pepitas | stracciatelle

Pastrami toastie 21

pastrami | manchego | house made sauerkraut | spicy mayo

Rotisserie chicken baguette 21

pesto | avocado | fior di latte | bitter leaves

Loaded prawn roll (A) 25

poached QLD tiger prawns | gribiche | iceberg lettuce | milk bun

Hand Made Pasta

Handmade potato & ricotta gnocchi 26

mushrooms | parmesan cream | soft egg | porcini

Casarecce alla Genovese 36

slow cooked short rib | cotechino sausage | smoked bacon | tomato | onions

Parmigiano Reggiano

Mains

Split Pea & Ham Soup 25

cheddar & pickle brioche toastie 'on the side'

Charcuterie Selection 29

pork, hazelnut & apricot terrine | wagyu bresaola | La Boqueria picante morcon
semi dry tomato dip | Fromager d'Affinois | pickles | onion jam | grilled focaccia

Terrace Veal Schnitzel 37

parmesan crumbed veal topside | kipflers | caper & lemon jus | fennel remoulade

Coq au Vin 38

red wine braised chicken | bacon | mushrooms | onions | garlic mash | parsley

Steak Frites 42

O'Connor porterhouse MB+3 (250g) | Café de Terrace butter | shoestring fries

Desserts

Please choose from our selection of desserts in display cabinet

Allergen Statement

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.

LG* - Low Gluten | V - Vegetarian | VE - Vegan

*Low gluten identified dishes do not contain gluten products but may contain less than 0.02% as they are prepared in kitchens that also process gluten containing products.

A / I / M:

A = Australian (harvested in Australia only) | I = Imported (harvested outside Australia only) | M = Mixed (contains both Australian and imported seafood)

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<i>Sparkling Wines</i>	<i>Glass</i>	<i>Rose</i>	<i>Glass</i>	<i>Spirits</i>	13
MCC Members Reserve Sparkling, Goulburn Valley, VIC	13.5	Adeline Rose, Aude Valley, France	14.5	Jim Beam White Label Bourbon	
Pizzini Prosecco, King Valley, VIC	16	<i>Red Wines</i>	<i>Glass</i>	Jameson Irish Whiskey	
Piper Heidsieck Champagne Cuvée Brut NV, Champagne, France	29	MCC Members Reserve Shiraz, Heathcote, VIC	14	Absolut Vodka	
<i>White Wines</i>	<i>Glass</i>	Cavaliere d'Oro Chianti, Tuscany, Italy	14	Gordan's London Dry Gin	
MCC Members Reserve Sauvignon Blanc, Gippsland, VIC	13.5	T'Gallant Cyrano Pinot Noir, Port Phillip, VIC	15	Bundaberg Original Rum	
Leo Buring 'Leonay' Riesling, Polish Hill River, VIC	13.5	St. Hubert's 'The Stag' Cabernet Sauvignon, Yarra Valley, VIC	15	St. Agnes Brandy	
Hesketh Art Series 'Lost Weekend' Chardonnay, Limestone Coast, SA	14	Les Courtilles Cotes du Rhone Vilages, Cotes du Rhone, France	15	<i>Packaged Alcohol</i>	
St. Hubert's 'The Stag' Pinot Grigio, Yarra Valley, VIC	15.5	Punt Road Shiraz, Yarra Valley, VIC	17	Carlton Draught	12.5
Coldstream Hills Sauvignon Blanc, Yarra Valley, VIC	17	Coldstream Hills Pinot Noir, Yarra Valley, VIC	18	Peroni Nastro Azzurro	14.5
Punt Road Chardonnay, Yarra Valley, VIC	18	<i>Non Alcoholic Wine</i>	<i>Glass</i>	Asahi Super Dry	14.5
		Wolf Blass Zero Sparkling NV, Barossa Valley, SA	11.5	Carlton Dry 3.5%	12.5
		Wolf Blass Zero Sauvignon Blanc NV, Barossa Valley, SA	11.5	Two Bays Session Ale Gluten Free	14.5
		Wolf Blass Zero Shiraz NV, Barossa Valley, SA	11.5	Asahi Super Dry 0.0%	10
				Mountain Goat Hazy Apple Cider	13.5
				<i>Non Alcoholic</i>	
				Mount Franklin Still Water	4.9
				Keri Juice Varieties	6.0
				Mount Franklin Sparkling Water	6.5
				Coca Cola Varieties	6.8