

# TERRACE GRILL

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## Wednesday Night Locals Menu

Sample Menu Only as the menu changes when seasonal produce becomes available.

### Fresh Bread and Butter

### ENTRÉE

**Taste Of The Sea.** King Prawns, Oyster and Smoked Salmon

**Goats Cheese Tortellini.** Butternut Pumpkin, Persian Fig and Candied Walnuts

**Sydney Rock Oysters.** Natural (4 pieces) GF

**Shanghai Prawns.** King prawns wrapped in noodles deep fried, Asian salad with a chilli lime caramel sauce.

**Cannelloni of the Day.** Fresh made cannelloni filled (Chefs Selection of filling)

### MAINS

**Prime A grade Black Angus Beef Fillet.** Char-grilled with roasted mushrooms, Dianne Sauce, and a side of chips

**Fresh Fish of The Day.** Fresh fish sourced today (Ask your waiter for details).

**Veal Neptune.** Tender veal pan cooked with Tasmanian scallops and king prawns garlic and cream sauce served on mashed potatoes with a side of vegetables.

**Spaghetti Marinara.** Freshly cut seafood cooked in garlic, chili and a napolitana sauce

### DESSERT

**Salted Caramel Sundae.** Fresh Berries, vanilla bean ice-cream, salted caramel sauce

**Tiramisu** – Traditionally made to authentic recipe served with berries

**Artisan Cheese Of The Day** - with fresh fruit & lavosh crackers, berries and Red Wine Jelly

### SIDES

Garlic Bread	\$9.00
Steamed seasonal greens	\$12.00
Bowl of Hand Cut Chips	\$10.00
Mash Potato	\$10.00
House Salad	\$15.00

**2 courses including a Glass of House Wine or Bubbles \$65**

**3 courses including a Glass of House Wine or Bubbles \$75**

Menu is subject to change. No other discount, promotional offer or entertainment card discount is available on this already discounted menu. Menu not available on public holidays.