

# Terrace Grill.

A 10% Surcharge applies to Sundays and Public holidays.

## Appetisers

<b>French Organic Bread w/ extra virgin olive oil</b>	<b>\$ 9.00</b>
<b>Garlic Bread</b>	<b>\$ 9.00</b>
<b>Tomato Bruschetta</b>	<b>\$18.00</b>
<b>Hot Fried Olives</b>	<b>\$15.00</b>
<b>Garlic Mushrooms</b>	<b>\$15.00</b>

## Entrée

<b>Select Grade Sydney Rock Oysters</b> Natural or Kilpatrick	Three - <b>\$16.00</b> / Six - <b>\$32.00</b> / Twelve - <b>\$59.00</b>
<b>Garlic or Chilli Prawns</b> King prawns cooked in extra virgin olive oil, tomato, garlic and spices. (chilli optional)	<b>\$29.00</b>
<b>Goats Cheese Tortellini</b> Homemade pasta, butternut pumpkin, Persian figs, Candied walnuts and sage butter (v)	<b>\$29.00</b>
<b>Chilli Bugs</b> Moreton Bay bugs cooked in tomato, sweet chilli, garlic ginger, saffron and spices.	<b>\$32.00</b>
<b>Grilled baby Octopus</b> Marinated baby octopus finished off with sweet chilli then grilled.	<b>\$27.00</b>
<b>Pumpkin Rissotto</b> Baked butternut pumpkin cooked rice, arugula vegetable stock and a dash of cream.	<b>\$25.00</b>
<b>Shanghai Prawns</b> King prawns wrapped in noodles deep fried, Asian salad with a chilli lime caramel sauce.	<b>\$29.00</b>
<b>Taste of the Sea</b> Half slipper lobster, 2 king prawns, smoked salmon, 3 oyster and condiments.	<b>\$35.00</b>

## Pasta

<b>Spaghetti Marinara</b>	<b>\$38.00</b>
Freshly cut seafood cooked in garlic, chili and a napolitana sauce.	
<b>Spaghetti Marinara Bianca</b>	<b>\$38.00</b>
Freshly cut seafood cooked in white wine, e.v. olive, butter, chilli and garlic.	
<b>Spaghetti Vongoli</b>	<b>38.00</b>
Baby clams cooked in white wine, e.v. olive, butter, chilli and garlic.	
<b>Fettuccini Antonio</b>	<b>\$28.00 / \$36.00</b>
King prawns, chicken and avocado in a cream sauce.	
<b>Fettuccini della Bosco</b>	<b>\$26.00 / \$35.00</b>
Bacon, mushrooms, shallots and chicken in a cream sauce.	
<b>Penne di Maria</b>	<b>\$28.00 / \$36.00</b>
King prawns and avocado in a cream and tomato and pesto sauce.	
<b>Penne ala Clare</b>	<b>\$26.00 / \$35.00</b>
Sundried tomato, snow peas, mushrooms and butternut pumpkin in a butter and olive oil sauce.	
<b>Spinach &amp; Ricotta Agnolotti</b>	<b>\$24.00 / \$35.00</b>
Pasta pillows filled with spinach and ricotta in a cream and tomato sauce.	
<b>Veal Tortellini</b>	<b>\$24.00 / \$35.00</b>
Pasta filled with veal in a bacon and mushroom sauce OR tomato sauce.	
<b>Cannelloni of the Day</b>	<b>\$24.00 / \$35.00</b>
Fresh made cannelloni filled with what the chef feels like on the day.	
<b>Angus Beef Lasagna</b>	<b>\$24.00 / \$35.00</b>
Fresh traditionally made lasagne with angus beef, tomato and bechamel sauce	

## Paella (made fresh to order, allow 45mins,) For 1 \$49.00 For 2 \$89.00 For 4 \$159.00

**Seafood.** Fresh cut seafood consisting of prawns, mussels, scallops, calamari, Fish, capsicum and onion with saffron rice cooked in a seafood stock.

**Valenciana.** Chicken, chorizo and seafood consisting of prawns, scallops, fish, calamari, mussels, capsicum and onion with saffron rice cooked in a chicken stock.

**Chicken, Chorizo and Mushroom.** Chicken, chorizo, mushrooms, capsicum and onion with saffron rice cooked in a chicken stock.

## Mains

<b>Fillet of Beef</b>	220g - \$49.00
Thick cut A-grade Riverina Black Angus steak, off the bone, char-grilled with roasted mushroom, Dianne sauce and Chips.	
<b>Chicken Vino Bianco</b>	\$38.00
Chicken breast pan cooked in a white wine, garlic and cream with sautéed Mushrooms served on mashed potatoes with side vegetables.	
<b>Devils Chicken &amp; Prawns</b>	\$42.00
Chicken breast and king prawns pan cooked in a white wine, garlic, chilli, cream and tomato served on mashed potatoes with side vegetables.	
<b>Misto de Mare</b>	\$55.00
King prawns, muscles, scallops, squid, and fish in wine, chilli, tomato, garlic and herbs.	
<b>Grilled Misto de Mare</b>	\$55.00
King prawns, muscles, scallops, squid, and fish grilled with herbs and olive oil.	
<b>Char-grilled Lamb fillet</b>	\$48.00
A-grade prime roast lamb char-grilled with baked vegetables, red wine jus and mint sauce.	
<b>Veal Neptune</b>	\$44.00
Tender veal pan cooked with Tasmanian scallops and king prawns garlic and cream served on mashed potatoes with side vegetables.	
<b>Fresh Fish of the Day</b>	\$44.00
Best Value Fish Available Today- ask wait staff for details.	
<b>Taste of The Sea - Main Size</b>	\$75.00
Slipper lobster, king prawns, smoked salmon, fresh oysters, blue swimmer crab and condiments	
<b>Seafood Magic</b> Served on a 3 tier tower. Normal <b>\$175.00</b> or with whole Lobster	<b>\$249.00</b>
Oysters (natural and Kilpatrick), grilled fish & squid, Grilled King prawns, Fresh King prawns, mussels, scallops, Calamari, hand cut chips and a selection of sauces. (Allow 45 mins. Min.)	

## Sides

Chips	\$ 10.00
Steamed greens	\$ 12.00
Garlic Mushrooms	\$15.00
Mash potato	\$ 10.00
House Salad	\$ 15.00