



Antipasti

Homemade foccacia, balsamic & EVOO VG, DF, GFO	12
Pane, balsamic & olive oil VG, DF, GFO	12
Olive Miste VG, GF	13
Tomato with balsamic, oregano VG, DF, GF	15
Funghi saltati V, VGO, GF	16
Piquillo peppers & chardonay vinegar GF, DF, VG	16
Taleggio, fig, truffle honey & rosemary V, GF	15
Burrata & kalamata crumb V, GF	19
Mortadella	14
'Nduja	17
San Daniele Prosciutto	24
Chorizo, apple cider, aglio	18
Arancini ai quattro formaggi V	14
White Anchovies bianche DF, GF	13
Octopus, sherry vinegar, kipfler DF, GF	17
Garlic prawns, herbs, chilli, lemon DF, GF	19
Calamari fritti, citrus aioli, paprika salt DF, GF	23

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, VGO vegan option available,
DFO dairy free option available, GFO gluten free option available
Credit card surcharge 1.5%, 10 or more people 10% gratuity,
Sunday surcharge 10% and public holiday surcharge 15%.

Pasta & Risotto

Black pepper pappardelle, pancetta, smoked guanciale, pecorino & leek	31
Gnocchi, prawns, bisque, cherry tomato, broccolini, cayenne pepper GF	36
Riccia, salsiccia, tripe, kale, chick pea, sugo & olio picante DF	32
Seafood squid ink spaghetti, aglio e olio, lemon, caper, parsley & pangrattato DF	33
Leek risotto, aglio, taleggio, hazelnut, crispy onions & balsamic GF, V	30
Gluten free penne available	

Secondi

Barramundi, celeriac, broccoli, kosho pepper, patate & vine leave GF, DF	42
Beef short ribs, onion consommé, carrot, black aglio, kipfler & brussel sprout GF, DF	46
Duck confit, polenta bianca, brassica, mustard & moscato jus GF	43
Vegetali meatballs, passata, coconut, pistacchio, puffed rice & patate viola DF, VG	32

Contorno

Radicchio, orange, fennel, parsley & lemon dressing VG, GF	14
Green bean, tahini, hazelnut VG, GF	13
Chips calde al limone, maionese al tartufo V, GF, DF	15

Pizza

Gluten free pizza base available on request extra \$3

ROSSO

Margherita V	25
Fiordi Latte, basil	
Prosciutto e Rucola	29
Prosciutto, mozzarella, rocket, Grana Padano	
Diavola	28
Pepperoni, mozzarella, Spanish onion, chilli oil	
Gamberi	32
Prawn, Fior di Latte, onion, chilli, garlic, basil, cherry tomato	

BIANCA

Funghi V	28
Besciamella, mushroom, mozzarella, thyme, Grana Padano, truffle	
Carciofata	28
Besciamella, artichoke, buffalo mozzarella, kale, caper, balsamic	
Mortazza e patatine	27
Besciamella, mortadella, rosemary, truffle honey, patate & gorgonzola	

Dolce

Tiramisu, savoiardi, coffee, cocoa V	18
Cannoli, vanilla mascarpone, pistachio V	16
Crema al caramello, rhubarb, mandarin, tuile V, GF	14

Tasting Menu

\$99 PER PERSON

(Minimum two)

ANTIPASTI

(Share)

Homemade foccacia, balsamic & EVOO VG, DF, GFO

Tomato with balsamic, oregano VG, DF, GF

Burrata & kalamata crumb V, GF

'Nduja

Octopus, sherry vinegar, kipfler DF, GF

Arancini ai quattro formaggi V

RISOTTO

(Share)

Leek risotto, aglio, taleggio, hazelnut, crispy onions & balsamic GF, V

SECONDI

(A choice of)

Barramundi, celeriac, broccoli, kosho pepper, patate & vine leave GF, DF

Beef short ribs, onion consommé, carrot, black aglio, kipfler & brussel sprout GF, DF

Vegetali meatballs, passata, coconut, pistacchio, puffed rice & patate viola DF, VG

SIDES

(Share)

Radicchio, orange, fennel, parsley & lemon dressing VG, GF

DOLCE

(Share)

Tiramisu, savoiardi, coffee & cocoa V

Weekend Brunch

FOUR COURSE SHARED FEAST

\$85 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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