



Antipasti

Homemade Focaccia, rosemary & olive oil VG, DF, GFO	13
Mixed house olives VG, GF	14
Truss tomato, balsamic & oregano VG, DF, GF	15
Mixed forest mushrooms V, VGO, GF	16
Piquillo peppers & chardonnay vinegar GF, DF, VG	16
Taleggio, fig, truffle honey & rosemary V, GF	15
Burrata & kalamata olive crumb V, GF	20
Mortadella	14
San Daniele Prosciutto	24
Chorizo, apple cider, aglio	18
Arancini - four cheese V	14
White Anchovies DF, GF	13
Octopus, sherry vinegar & kipfler potatoes DF, GF	17
Garlic prawns, herbs, chili & 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

1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex). 8 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.

Pasta & Risotto

Spaghetti, vongole, calamari, Xo, lemon, parsley & garlic DF	35
Casarecce, duck ragu, prune, cavola nero, lemon ricotta & Calabrian	33
Lumache, speck, fennel sausage, squash, rosatella & cured egg	32
Gnocchi, pesto cream, pea, asparagus, sugar snap, pangrattato & nasturtium V	31
Risotto of prawns, sugo, gremolata, crispy basil & Grana padano GF	37
Gluten free penne available	

Secondi

Chicken supreme, almond ricotta, basil, corn panzanella & cherry tomato sauce DF	35
Pork Milanese, semi dried tomato, rocket, corella, kipfler, rosemary & lemon	42
Barramundi, fregola, caper, parsley, salt bash, vermouth & lemon sauce	46
Lentil cotechino, sugo, spiced yoghurt, puffed rice, fennel & mustard VG, GF	33

Contorno

Radicchio, orange, fennel, parsley & lemon dressing VG, GF	14
Green bean, tahini & hazelnut VG, GF	13
Chips, lemon & black truffle aioli V, GF, DF	15

Pizza

Gluten free pizza base available on request extra \$3

ROSSO

Margherita V 25

Fiordi Latte, basil

Prosciutto & rocket 29

Prosciutto, mozzarella, rocket, Grana Padano

Diavola 28

Pepperoni, mozzarella, Spanish onion, chilli oil

Gamberi 32

Prawns, fior di Latte, onion, chilli, garlic, basil & cherry tomato

BIANCA

Funghi V 28

Bechamel, mushroom, mozzarella, thyme, grana padano & truffle

Carciofata V 28

Bechamel, artichoke, buffalo mozzarella, kale, caper & balsamic

Mortazza e patatine 27

Bechamel, mortadella, rosemary, truffle honey, potato & gorgonzola

Dolce

Tiramisu, savoiardi, coffee & cocoa V 18

Vanilla panna cotta, orange, passion fruit, mango & crumb VG, GF 17

Zeppole, drunken raisins, pistachio mascarpone 17

Tasting Menu

\$85 PER PERSON

(Minimum two)

ANTIPASTI

(Share)

Homemade Focaccia, rosemary & olive oil VG, DF, GFO

Truss tomato, balsamic & oregano VG, DF, GF

Burrata & kalamata olives V, GF

Arancini - four cheese V

GNOCCHI

(Share)

Gnocchi, pesto cream, pea, garlic crumb, tendril & Grana Padano V

SECONDI

(A choice of)

Chicken supreme, almond ricotta, basil, corn panzanella & cherry tomato sauce DF

Barramundi, fregola, caper, parsley, salt bash, vermouth & lemon sauce

Lentil cotechino, sugo, spiced yoghurt, puffed rice, fennel & mustard VG, GF

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.

BOOK AT TERRACEONTHEDOMAIN.COM.AU