



## Antipasti

Homemade Focaccia, rosemary & olive oil VG, DF, GFO	12
Mixed house olives VG, GF	13
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	19
Mortadella	14
'Nduja	17
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  
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, pork sausage, tripe, kale, chickpea & EVOO DF	32
Seafood squid ink spaghetti, garlic, lemon, caper, parsley & pangrattato DF	33
Leek risotto, garlic, 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, carrot, black garlic, kipfler & Brussel sprout GF, DF	46
Duck confit, white polenta, brassica, mustard & moscato jus GF	43
Vegetable meatballs, passata, pistachio, puffed rice & violet potato DF, VG	32

## 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

<b>Margherita</b> V	25
Fiordi Latte, basil	
<b>Prosciutto &amp; rocket</b>	29
Prosciutto, mozzarella, rocket, Grana Padano	
<b>Diavola</b>	28
Pepperoni, mozzarella, Spanish onion, chilli oil	
<b>Gamberi</b>	32
Prawns, fior di Latte, onion, chilli, garlic, basil & cherry tomato	

### BIANCA

<b>Funghi</b> V	28
Bechamel, mushroom, mozzarella, thyme, grana padano & truffle	
<b>Carciofata</b> V	28
Bechamel, artichoke, buffalo mozzarella, kale, caper & balsamic	
<b>Mortazza e patatine</b>	27
Bechamel, mortadella, rosemary, truffle honey, potato & 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 Focaccia, rosemary & olive oil VG, DF, GFO

Truss tomato, balsamic & oregano VG, DF, GF

Burrata & kalamata olives V, GF

'Nduja

Octopus, sherry vinegar & kipfler potatoes DF, GF

Arancini - four cheese V

### RISOTTO

*(Share)*

Leek risotto, garlic, 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, carrot, black garlic, kipfler & Brussel sprout GF, DF

Vegetable meatballs, passata, pistachio, puffed rice & violet potato 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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