



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

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

Black pepper pappardelle, pancetta, smoked guanciale, pecorino & leek	31
Gnocchi, prawns, bisque, cherry tomato, broccolini, cayenne pepper	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

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
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.

BOOK AT TERRACEONTHEDOMAIN.COM.AU