

Snacks & Signature

Terrace Focaccia V, GFO	9pp
whipped ricotta, hot honey	
Mortadella Flatbread (2) VO	18
warm flatbread, mortadella, stracciatella, pistachio	
Polpette Piccanti (3)	23
beef & pork meatballs, amatriciana sauce, whipped ricotta, basil	
Arancini Cacio e Pepe (2) V	18
pecorino fonduta	
Calamari Fritti (I) GF, DF	27
paprika salt, lemon, giardiniera aioli	
Vannella Burrata V, GF	29
confit tomatoes, basil oil, aged balsamic	

Pasta

Italian Sausage Rigatoni	36
Italian sausage, tomato, pecorino	
Lamb Ragu Malloreddus	38
lamb ragu bianco, pecorino, mint gremolata	
Spaghetti Gamberi (I) DFO	39
prawns, garlic, chilli, EVOO, confit cherry tomato, pangrattato	
Mum's Lasagna	35
bolognese, smoked ham, salami, mozzarella, peas, sugo	
Potato Gnocchi V, VGO	34
zucchini, peas, lemon butter, stracciatella, basil	

Pizza

Margherita V	30
basil, stracciatella, EVOO	
Potato Pizza V	34
potato, rosemary, taleggio, caramelised onion	
Mushroom V	34
mozzarella, mixed mushrooms, rosemary, black pepper	
Gamberi Piccante (I)	36
prawns, nduja, confit cherry tomatoes, parsley, hot honey	
Sausage Pizza	35
Italian sausage, scamorza, rosemary, friarielli, pecorino	
Prosciutto e Rucola	36
prosciutto, mozzarella, wild rocket, grana padano	

Mains

Chicken Cotoletta	45
double chicken cotoletta, lemon, rocket, shaved fennel, parmesan	
Market Fish (A) GF, DF	49
summer beans, salsa salmoriglio, preserved lemon	
Porchetta GF, DF	42
charred cabbage, mustard agrodolce, salsa verde, pork jus	
Nonna's Eggplant Parmigiana V	36
peperonata, buffalo mozzarella, salsa rossa	

Sides

Potato Fritti GF, DFO, VGO	16
skin on fries, fennel, pecorino, lemon garlic aioli	
Cos Lettuce V, GFO, DFO	16
baby cos, ricotta whey dressing, radish, dill, crispy shallot	
Charred Broccolini VG, GF	16
broccolini, chilli, garlic, lemon, EVOO	
Zucchini alla Scapece VG, GF, DF	16
mint, white wine vinegar	
Finocchio Confit VG, GF, DF	16
confit fennel, saffron, basil, oregano, EVOO	

Desserts

Terrace Olive Oil Cake V	16
honey ricotta cream, citrus, finger lime	
Sorbetto al Limone VG, GF, DF	16
lemon sorbet, basil syrup, macerated strawberries	

V - Vegetarian VG - Vegan DF - Dairy Free GF - Gluten Free
O - Option Available
Seafood Origin: A - Australian I - Imported M - Mixed

Shared Tasting Menu

95 PER PERSON

Add on bottomless spritz 45pp
(Minimum two)

TO START

Terrace Focaccia V, GFO
whipped ricotta, hot honey

Vannella Burrata V, GF
confit tomatoes, basil oil, aged balsamic

Calamari Fritti (I) GF, DF
paprika salt, lemon, giardiniera aioli

Polpette Piccanti
beef & pork meatballs, amatriciana sauce, whipped ricotta, basil

MAIN

Italian Sausage Rigatoni
Italian sausage, tomato, pecorino

Chicken Cotoletta
double chicken cotoletta, lemon, rocket, shaved fennel, parmesan

Charred Broccolini VG, GF
chilli, garlic, lemon, EVOO

DESSERT

Terrace Olive Oil Cake V
honey ricotta cream, citrus, finger lime

Weekend Brunch

BOTTOMLESS FOUR COURSE SHARED FEAST

95 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

