WELCOME TO

TERRACE KITCHEN

A vibrant new dining space where you can gather with friends and enjoy beautifully designed surrounds, perfectly positioned alongside our **OUTDOOR TERRACE.**

OPEN 7 DAYS A WEEK,
we offer something for every taste and mood, with a warm welcome from our friendly team always awaiting you.

Our menu is creative, exciting and full of character, from hearty lunches to satisfying dinners, all designed to **DELIGHT YOUR TASTE BUDS.**

Whether you're here to relax or enjoy an impressive meal, you'll find **PLENTY TO SAVOUR.**

Be sure to explore our indulgent **GELATO BAR** and tempting cake display, showcasing a selection of **SWEET TREATS** perfect for any time of day.



FROM THE PIZZA OVEN

	M	NM
CHEESY GARLIC LOVER Confit garlic base, parsley & mozzarella	16.0	20.0
CLASSIC MARGE Napolitana base, mozzarella, bocconcini & basil	21.0	26.2
MOROC ' N' ROLL LAMB Napolitana base, Moroccan spiced lamb shoulder, baby spinach, cherry tomatoes, red onion, mozzarella & mint yoghurt swirl	28.5	35.6
THE LOT Napolitana base, salami, ham, pepperoni, mushroom, Spanish onion, capsicum, olives & oregano	25.0	29.5
BRISKET BBQ BBQ base, beef brisket, caramelised onion, cherry tomato, pickled cucumber & chipotle aioli	28.0	31.5
COAST TO COAST (I) Napolitana base, prawns, prosciutto, semi-dried tomato, rocket & pecorino	28.0	31.5
TANDOORI FLAME Napolitana base, marinated tandoori chicken, Spanish onion, capsicum, yoghurt & cashews	28.0	31.5
GARDEN HARVEST (V) Napolitana base, mushrooms, cherry tomato, confit garlic, thyme, bocconcini & mozzarella	25.0	29.5
(Gluten Free Bases Available)	3.0	3.7

Our pizzas have been carefully curated by our chefs and are served as listed on the menu, with no additions available

PIZZAS AVAILABLE

11.30AM - CLOSE

TERRACE KITCHEN

MENU

LUNCH
11.30AM - 2PM

DINNER
5.30PM - 8.45PM

BREADS

	M	NM
Garlic Bread (V)	8.0	10.0
Cheese Garlic Bread (V)	9.5	11.9
Bruschetta (V) Diced tomato, Spanish onion, feta, caramelised balsamic on toasted sourdough	12.0	15.0

STARTERS

	M	NM
Salt & Pepper Chilli Squid Served with garlic aioli & fresh lemon	18.0	22.5
Buffalo Chicken Wings (GF) Served with spicy buffalo marinade & ranch dressing	21.5	26.9
Tempura Prawn Tacos (2) (I) Served with slaw, Japanese dressing, sesame & lemon aioli	20.0	25.0
Vegetarian Spring Rolls (4) (V) Served with Asian dipping sauce	19.0	23.7

SALADS

	M	NM
Caesar Salad (GFO) Cos lettuce, bacon, egg, croutons, Caesar dressing & parmesan	18.0	22.5
Add squid	6.0	7.5
Add prawns	9.5	11.9
Add chicken schnitzel	6.5	8.1
Thai Beef Salad (GFO) Marinated beef, mixed leaves, Spanish onion, cherry tomato, cucumber, dry noodles & house dressing	23.0	28.7
Beetroot Quinoa Salad (V, GF) Roasted beetroot, quinoa, mixed leaves, honey mustard, raisins, semi-dried tomato & olives	23.0	28.7

M = Member Price **NM** = Non-Member Price
V = Vegetarian **I** = Contains Imported Seafood **GF** = Gluten Free
GFO = Gluten Free Option

PLEASE NOTE Public Holidays will incur a 10% surcharge

Every effort will be made to ensure dietary needs are met, however we cannot guarantee there won't be traces of allergens. If you do have any allergy concerns, please speak with staff.

PASTAS

	M	NM
(Gluten Free Penne Available)	2.5	3.1
Prawn and Chorizo Linguine (I) Pan fried prawns, with chorizo sausage, cherry tomatoes and chilli, in a napolitana sauce and finished with parmesan	29.0	36.2
Penne Boscaiola Bacon, mushroom & garlic shallots in a creamy white wine sauce finished with shaved parmesan	25.0	31.2
Add chicken	6.5	8.1
Add prawns (I)	9.5	11.9

FROM THE GRILL

	M	NM
Angus Rump (300g) (GFO) 100-day aged, served with chips & salad OR mash & veg	29.0	36.2
Scotch Fillet (300g) (GFO) 100-day aged, served with chips & salad OR mash & veg	42.0	52.5

CLASSICS

	M	NM
Chicken Schnitzel 250g crumbed chicken breast with chips & salad OR mash & veg	23.0	28.7
Chicken Parmigiana 250g crumbed chicken breast topped with a rich napolitana sauce and golden mozzarella cheese, with chips & salad OR mash & veg	28.0	34.9
Braised Lamb Shank (GF) Tender, slow-braised lamb shank, cooked in a rich, flavoursome sauce with charred broccolini and creamy mashed potato	32.0	40.0
Add an extra shank	8.5	10.6
Roast of the Day (GF) Served with crunchy baked potatoes & seasonal vegetables	21.5	26.9
Mediterranean Veggie Stack (V, GF) Chargrilled vegetables, spinach & a tomato salsa	25.0	31.2
Curry Chicken Makhani A mild & creamy chicken curry served with fragrant cumin rice (jeera) & Naan	26.5	33.1

SAUCES

	M	NM
Red Wine Jus, Gravy, Creamy Garlic, Pepper, Diane, Mushroom, Hollandaise	3.0	3.7
Garlic Prawns	9.5	11.9

SEAFOOD

	M	NM
Beer Battered Fish (I, GFO) Barramundi fillets coated in a house made beer batter, served with chips, salad, tartare sauce & lemon	23.0	28.7
Pan Fried Barramundi (I, GFO) Served with a warm Mediterranean salad, charred lemon, and finished with a caper butter	29.0	36.2

BURGERS

All served on a toasted milk bun with chips

	M	NM
(Gluten Free Bun Available)	2.5	3.1
Brisket Burger (GFO) Wagyu brisket patty, bacon, caramelised onion, lettuce, tomato, beetroot relish, Swiss cheese, pickles, aioli, BBQ sauce	22.0	27.5
Southern Fried Chicken Burger Served with chipotle mayo, coleslaw, lettuce & American cheese	22.0	27.5
Grilled Halloumi Burger (GFO, V) Served with rocket, caramelised onion, roasted capsicum, sun-dried tomato & pesto aioli	20.0	25.0

SIDES

	M	NM
Chips (GFO)	9.0	11.2
Creamy Mash Potato (GF)	8.5	10.6
Garden Salad (GF)	8.0	10.0
Steamed Vegetables (GF)	8.5	10.6
Potato Wedges with sweet chilli & sour cream	13.0	16.1

KIDS

All kids meals receive a free kids pack

	M	NM
Fish & Chips	13.0	16.2
Nuggets & Chips	13.0	16.2
Spaghetti Bolognese	13.0	16.2
Hawaiian Pizza	13.0	16.2
Margherita Pizza	13.0	16.2

DESSERTS

	M	NM
Apple Crumble Cheesecake Served with a mixed berry compote & vanilla bean ice cream	12.0	15.0
Sticky Date Pudding Served with a rich salted caramel sauce & vanilla bean ice cream	12.0	15.0

Selection of cakes, tarts & slices from our café display fridge