

MEMBER/ GUEST

**FOR THE LITTLE ONES - 12 YEARS AND UNDER ONLY****PASTA BOLOGNAISE** 10.00

parmesan

**CRUMBED CHICKEN TENDERLOINS** 12.00

chips | cucumber | carrot sticks

**KIDS ACTIVITY PACK** 1.00**PIZZA AND SALAD****CLASSIC MARGARITA** 15.00/19.00cherry tomato | sundried tomato | oregano | mozzarella | basil **V****HAWAIIAN** 17.00/21.00

smoked ham | pineapple | mozzarella

**TERRACE SUPREME** 21.00/26.00

ham | pepperoni | prawns | mushrooms | olives | onion | capsicum | pineapple | oregano | chilli flakes

gluten free pizza base available in large only 3.00/3.00

**CLASSIC CAESAR** 14.00/18.00

bacon | parmesan tuille | free range egg | sourdough croutons

**SUPERFOOD** 15.00/19.00quinoa | roasted sweet potato | eggplant | cauliflower | pomegranate | rocket | herbs | spanish onion | spiced hummus | minted yoghurt **V** **GF****add to your salad**

mediterranean chicken 4.00/5.00

fresh king prawns 6.00/8.00


 terrace  
bistro

TERRACE BISTRO &amp; CAFÉ OPEN 7 DAYS | BREAKFAST ON SUNDAYS 9AM TO 11AM

PLACE ORDER AT BISTRO COUNTER

PRESENT MEMBERSHIP CARD TO RECEIVE 20% DISCOUNT OFF ALL FOOD

OUR CUSTOMER GUARANTEE: IF YOU ARE NOT COMPLETELY SATISFIED WITH YOUR MEAL, PLEASE SEE OUR BISTRO MANAGER AND WE WILL ATTEND TO YOUR NEEDS WITH PRIORITY.

THIS MENU IS ONLY AVAILABLE MONDAY TO FRIDAY LUNCH, EXCLUDING SPECIAL EVENT DAYS AND PUBLIC HOLIDAYS

MEMBER / GUEST

**BREADS****ASSORTED ROLLS** 1.20**SOURDOUGH** 6.00/8.00garlic and herb **V****BRUSCHETTA** 9.00/12.00heirloom tomato | basil | spanish onion | extra virgin olive oil **V****BRUSCHETTA** 13.00/16.00

smoked salmon | crème fraiche | spanish onion | capers | rocket

	MEMBER/ GUEST
<b>STARTERS</b>	
<b>OYSTERS NATURAL</b>	½ DOZ 16.00/20.00
red wine vinegar   lemon <sup>GF</sup>	1 DOZ 28.00/35.00
<b>OYSTERS GRILLED</b>	½ DOZ 17.00/21.00
speck   worstershire sauce <sup>GF</sup>	1 DOZ 29.00/36.00
<b>SATAY CHICKEN SKEWER</b>	15.00/19.00
peanut sauce   roasted cashews   three pieces <sup>GF</sup>	
add steamed rice	2.00/2.00
<b>TERRACE SHARE PLATTER</b>	25.00/31.00
mini lamb kofta   stuffed peppers   haloumi   mozzarella arancini   taramasalata   tzatziki   pita bread	
<b>HOT &amp; COLD SEAFOOD PLATE</b>	24.00/30.00
smoked salmon   fresh prawns   natural oysters   chilli salt calamari   bread roll   aioli   lemon	
<b>CRUMBED PRAWN CUTLETS</b>	10.00/13.00
lemon   tartare   six pieces	
<b>AUTHENTIC CHICKEN AND VEGETABLE SPRING ROLLS</b>	10.00/13.00
six pieces	
<b>PADDOCK TO PLATE</b>	
<b>PARMESAN CRUMBED LAMB CUTLETS</b>	18.00/23.00
paris mash   seasonal vegetables   red wine gravy	
<b>HOUSE ROAST OF THE DAY</b>	13.00/16.00
seasonal vegetables   gravy <sup>GF</sup>	
<b>HOUSE MADE BEEF RISSOLES</b>	15.00/19.00
onion gravy   sweet potato puree   seasonal vegetables	

	MEMBER/ GUEST
<b>CHEFS STEAK OF THE DAY</b>	18.00/23.00
seasonal vegetables   chips   choice of sauce <sup>GF</sup>	
<b>GOURMET BEEF AND BEER SAUSAGES</b>	16.00/20.00
paris mash   seasonal vegetables   gravy	
<b>TERRACE CRUMBED CHICKEN SCHNITZEL</b>	17.00/21.00
chips   salad   choice of sauce	
<b>ANGUS BEEF BURGER</b>	16.00/20.00
jack cheese   salad   bbq and aioli sauce   chips	
sauces: creamy mushroom   pepper   dienne gluten free gravy available upon request	2.00/2.00
<b>FROM THE SEA</b>	
<b>GRILLED LEMON SOLE</b>	22.00/28.00
house salad   chips   tartare   lemon <sup>GF</sup>	
<b>PALE ALE BATTERED FISH OF THE DAY</b>	15.00/19.00
chips   lemon   tartare   house salad	
<b>GRILLED FISH OF THE MOMENT</b>	17.00/21.00
creamy mash   seasonal greens   lemon beurre blanc <sup>GF</sup>	
<b>YELLOW CURRY OR CREAMY GARLIC PRAWNS</b>	18.00/23.00
vegetables   steamed rice <sup>GF</sup>	
<b>SALMON CAKES</b>	17.00/21.00
crème fraiche   avocado salad	
<b>FISHERMANS PLATE</b>	22.00/28.00
crispy fish of the day   crumbed prawns   calamari   chips   salad   tartare   lemon	