

## MEMBERS / GUESTS

## FOR THE LITTLE ONES - 12 YEARS AND UNDER ONLY

PASTA BOLOGNAISE 10  
parmesan

CRUMBED CHICKEN TENDERLOINS 12  
chips | cucumber | carrot sticks

KIDS ACTIVITY PACK 1

## PIZZA AND SALAD

CLASSIC MARGARITA 15/19  
cherry tomato | oregano | mozzarella | basil | V

HAWAIIAN 17/21  
smoked ham | pineapple | mozzarella

TERRACE SUPREME 21/26  
ham | pepperoni | prawns | mushrooms | olives | onion |  
capsicum | pineapple | oregano | chilli flakes

BOMBAY VEGETABLE 19/24  
spiced tomato base | mushrooms | pumpkin | eggplant |  
zucchini | red peppers | spanish onion | drizzled aioli | rocket | V

\*gluten free pizza base available in large only additional 3/3

CLASSIC CAESAR 13/16  
bacon | parmesan tuille | free range egg |  
sourdough croutons | \*GF

WHY NOT ADD...  
GRILLED CHICKEN 4/5  
FRESH KING PRAWNS 6/8

THAI SALAD 13/16  
rice noodles | cashews | papaya |  
coriander, chilli and lime dressing | GF | V

ADD SOME PROTEIN...  
THAI CHICKEN CAKE 4/5  
GRILLED BEEF STRIPS 5/6



TERRACE BISTRO & 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

## MEMBERS / GUESTS

## BREADS

ASSORTED ROLLS 1.20

SOURDOUGH | GARLIC | HERB | V 6/8

BRUSCHETTA 9/12  
heirloom tomato | basil | spanish onion | extra virgin olive oil |  
crumbled feta | v

BRUSCHETTA 13/16  
smoked salmon | cream cheese | thai dressing

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## STARTERS

<b>OYSTERS NATURAL</b>	½ DOZ	16/20
red wine vinegar   lemon   GF	1 DOZ	28/35
<b>OYSTERS GRILLED</b>	½ DOZ	17/21
speck   worstershire sauce   GF	1 DOZ	29/36
<b>CLASSIC PRAWN COCKTAIL</b>		10/13
with terrace cocktail sauce   GF		
<b>TERRACE SHARE PLATTER</b>		25/31
lamb kofta   stuffed red peppers   haloumi   cheesy risotto balls   babaghanoush   tzatziki   pita bread		
<b>HOT &amp; COLD SEAFOOD PLATE</b>		24/30
smoked salmon   fresh prawns   natural oysters   chilli salt calamari   bread roll   aioli   lemon		
<b>CRUMBED PRAWN CUTLETS</b>		10/13
lemon   tartare   six pieces		
<b>AUTHENTIC CHICKEN   VEGETABLE   SPRING ROLLS</b>		10/13
six pieces		
<b>SLOW ROASTED BUTTERNUT PUMPKIN SOUP</b>		10/13
rosemary   sour cream   chive   bread roll   *GF		
<b>DUCK PATE   FIG JAM   TOASTED SOURDOUGH</b>		14/17
<b>FROM THE SEA</b>		
<b>GRILLED LEMON SOLE</b>		22/28
house salad   chips   tartare   lemon   *GF		
<b>PALE ALE BATTERED FISH OF THE DAY</b>		15/19
house salad   chips   tartare   lemon		

## MEMBERS / GUESTS

<b>GRILLED BARRAMUNDI FILLET</b>	18/23
creamy mash   seasonal greens   sicilian sauce   GF	
<b>CREAMY GARLIC KING PRAWNS</b>	18/23
green vegetables   steamed rice   GF	
<b>SALMON CAKES</b>	18/23
crème fraiche   avocado salad	
<b>FISHERMANS PLATE</b>	23/29
crispy fish of the day   grilled prawn skewer   crumbed calamari   chips   salad   tartare   lemon	
<b>SEAFOOD RISOTTO</b>	25/31
fish   calamari   prawns   mussels   garlic   roasted tomato sauce   GF	
<b>PADDOCK TO PLATE</b>	
<b>PARMESAN CRUMBED LAMB CUTLETS</b>	18/23
paris mash   seasonal vegetables   red wine gravy	
<b>HOUSE ROAST OF THE DAY</b>	13/16
seasonal vegetables   gravy   *GF	
<b>CHEFS STEAK OF THE DAY</b>	19/24
seasonal vegetables   chips   choice of sauce   *GF	
<b>TERRACE CRUMBED CHICKEN SCHNITZEL</b>	17/21
chips   salad   choice of sauce	
<b>ANGUS BEEF BURGER</b>	16/20
jack cheese   salad   bbq and aioli sauce   chips   *GF	
<b>AUTHENTIC BEEF CURRY</b>	17/21
steamed rice   tomato salad   raita   pappadum   GF	
<b>SAUCES</b>	2/2
creamy mushroom   pepper   diane	

\*gluten free gravy available on request