

ON THE
TERRACE



CAFE & BAR

TAPAS

MODERN AUSTRALIAN & MEDITERRANEAN

Fresh Bread Balsamic & evoo	\$8
Dips Fresh bread & croutons	\$10
Garlic Pizza Bread Fresh garlic, herbs & evoo	\$8
Marinated Olives Kalamata & green olives with citrus, garlic & thyme	\$8
Arancini 2 types	\$8
Bruschetta Smoked salmon, avocado & rocket with red onion jam	\$14
Tarte Tatin Roasted tomato & bocconcini with a watercress salad	\$12
Sausage Plate Cacciatore sausage, parma ham, sun dried tomatoes	\$14
Mussels Tomato, garlic, onion & coriander	\$13
Crispy Battered Prawns Chilli jam, coriander & apple salad	\$15
Pork Belly Seared scallops & blueberry jus	\$14
Skewered White Anchovies Baby bocconcini, stuffed olive & cherry tomatoes	\$13
OTT Tasting Plate For 2 - changing regularly	\$32

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PIZZA

Margherita Roma tomato, bocconcini & fresh basil	\$18
Pancetta Tomato, capers, mascarpone, fresh rocket & balsamic glaze	\$22
Prawns Chilli jam, courgette, tomato & coriander	\$25
Chicken Basil pesto, red peppers, tomato & spinach	\$24
Goats cheese Field mushroom, red peppers pumpkin & olives	\$24
Chorizo Cacciatore, smoked chorizo, caramelised shallots, olive, basil with bbq sauce	\$24

SALADS

Pear & Blue Cheese Salad Rocket & candied walnut	\$21
Salt & Pepper Squid Salad Mixed greens, capers, red onion, chilli & herb aioli	\$23
Avocado & Feta Salad Spinach, cherry tomato, pine nuts, pancetta with red wine vinaigrette	\$21

Pizza & Salads

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MAINS

Gnocchi Roma tomato, olives, bocconcini & fresh basil	\$22
Fettuccini Chicken, mushroom & pancetta with white wine cream sauce	\$24
Angel Hair Prawns, chorizo, spinach, tomato salsa & evoo	\$26
Risotto Braised lamb shank, green beans & jus	\$28
Seafood Bouillabaisse Mediterranean tomato & saffron broth with mussel, prawns, fish, squid & scallop	\$34
Atlantic Salmon Harissa braised fennel, tomato & leek with a mint & rocket aioli	\$35
Thai Chicken Asian greens, coriander, pea shoot, chilli & garlic sauce	\$30
Beef Fillet Garlic prawns, potato gratin, field mushroom & red wine jus	\$37
Fish Catch of the Day	M.P.
Confit Duck Leg Roasted beetroot, bok choy with star anise & orange jus	\$36

SIDES

Shoestring Chips Chilli salt or plain	\$8
Garden Salad	\$8
Potato & Truffle Mash	\$8
Roasted Pumpkin, Chilli, Coriander & Hummus	\$8

DESSERTS

Baked Alaska Pistachio ice cream, sponge biscuit encased in Italian meringue	\$15
Brownie Berry compote, vanilla bean ice cream & warm chocolate sauce	\$15
Passion Fruit Crème Brulee Classic caramelized custard	\$15
Churros Spanish doughnuts dusted with cinnamon & served with dark warm chocolate pot	\$15

Mains, Sides & Dessert