

# Terrace Light Lunches

Available lunch times only

## Creamy Garlic Mooloolaba Prawns

*served with aromatic rice (GF)*

*\$29*

## Wok Tossed Black Mussels

*chilli, garlic and white wine served with crusty bread*

*\$25*

## Cajun Fish Fillets

*served with sweet potato chips and a garden salad (GF)*

*\$29*

## Local Mushroom Pasta

*served with a fresh herb pesto and topped with Kenilworth Dairies Mature Cheddar*

*\$25*

## Pork Belly

*slow cooked for 8 hrs in our own sticky Asian sauce, with aromatic rice*

*\$25*

## Beer Battered Flathead

*Flathead fillets served with crispy chips, house made tartare sauce and a garden salad*

*\$25*

## Fisherman's Lunch

*with house smoked Salmon, ocean King Prawns, a green salad with Kenilworth Fetta and grilled sourdough bread*

*\$26*

*Please be aware that although every endeavour is taken, meals listed as Gluten Free (GF) are prepared in an environment where cross contamination may occur*

# Entrees

## Rye and Sourdough Bread

*with Dukkah and cold pressed olive oil - \$10*

*with House Smoked Salmon - \$15*

## Tuna Tataki

*Seared Tuna loin crusted in Japanese spices, sesame soy vinaigrette - \$22*

## The Chowder

*Our famous creamy chowder with a king prawn and dill sour cream in a rustic warm cob loaf - \$22*

*Sample Chowder - a taster portion of our seafood chowder - \$7*

## Hervey Bay Scallops

*Served in the shell with a chilli salsa (five per serve) - \$24*

## Fresh Pacific Oysters

*6 for \$21      9 for \$31.50      12 for \$42*

*Natural - lemon (GF)*

*Shallot - shallot and Chardonnay vinaigrette (GF)*

*Kilpatrick - bacon and bourbon sauce*

*Bloody Mary Shot - with spicy tomato juice and vodka*

*Wakame - with ponzu dressing*

## Mooloolaba Prawns

*Grilled with coriander salsa (GF) - \$24*

*Coconut with chilli plum dipping sauce - \$24*

*Fresh with cocktail sauce (GF) - \$24*

## Salt & Pepper Calamari

*with raddichio and wasabi mayonnaise - \$21*

## Duck Spring Rolls

*with chilli lime sauce - \$22*

## Grilled Halloumi

*with Watermelon salad and blistered tomatoes (GF) (V) - \$19*

## Arancini

*stuffed with a medley of mushrooms, mozzarella and truffle paste served with a tomato relish (V) - \$19*

## Terrace Tasting Plate

*Thai beef salad pockets, duck spring rolls and prawn croquettes  
with a salad of olives, tomato and Kenilworth Fetta, sourdough bread and dips.*

*\$22 per person*

*Minimum of 2 people*

*Please be aware that although every endeavour is taken, meals listed as Gluten Free (GF) are prepared in an environment where cross contamination may occur*

# Seafood Mains

## Whole Crispy Wok Fried Reef Fish

*Topped with a sweet and sour chilli coriander sauce  
accompanied by coconut rice, pickled pink ginger and salad \$49*

## Lobster Mornay

*Served in a creamy, classic white wine sauce with prawns, asparagus and corn (GF) \$69*

## Grilled Fish

A 200 gram fillet of your choice of:

Salmon

Barramundi

Snapper

*Served on a sweet potato medallion with steamed snow peas, asparagus,  
blistered vine tomatoes and a lemon butter glaze (GF) \$38  
add small chips \$5*

## Crispy Battered or Panko Crumbed Fish of The Day

*Served with chips, tartar sauce and salad \$36  
upgrade to sweet potato chips instead \$2*

## Mixed Seafood Marinara

*Spaghetti including mussels, calamari, prawn, local fish, fresh herbs and Napoli sauce \$40  
(GF option additional \$2)*

## Asian Basket

*Steamed barramundi, salmon, and prawns on coconut pilaf, with kaffir lime syrup, Asian vegetable noodles and nam jim sauce (GF)  
\$43*

## Traditional Seafood Basket

*Tempura fish, coconut prawns, battered scallop, calamari and chips \$40*

*Please be aware that although every endeavour is taken, meals listed as Gluten Free (GF) are prepared in an environment where cross contamination may occur*

# Mains

## Harissa Marinated Grilled Chicken

*With a warm, pearly cous cous salad, topped with tzatziki - \$36*

## The Terrace Surf and Turf

*Marbled scotch fillet, grilled prawns and scallops served with roasted Kipfler potatoes, broccolini and sauces (GF) - \$55  
Add half a Moreton Bay Bug - \$9*

## Meat Lovers Grill

*Scotch fillet, lamb cutlet and pork fillet with roasted kipfler potatoes and broccolini served with accompanying sauces (GF) - \$55  
Add half a Moreton Bay Bug - \$9*

## Terrace Mushroom Medley

*Spaghetti with a trio of shitake, enoki, and oyster mushrooms with broccolini in a creamy pesto sauce, topped with Kenilworth Dairies Mature Cheddar - \$33*

# Sides

**Three seared garlic prawns or scallops - \$12**

**Crispy chips** *with house made aioli - \$8*

**Sweet potato chips** *with house made aioli - \$10*

**Fresh garden salad** *with Kenilworth fetta and olives - \$8*

**Rosemary salted roasted Kipfler potatoes - \$8**

**Steamed broccolini** *with garlic butter and almonds - \$9*

*Please be aware that although every endeavour is taken, meals listed as Gluten Free (GF) are prepared in an environment where cross contamination may occur*

# Chef's Specials

## THE TERRACE SEAFOOD PLATTERS

A combination of hot and cold seafood platters, served separately as follows:

### A taste of our famous Seafood Chowder

---

#### Cold Platter

*Moreton Bay bugs, Pacific oysters, Moolalaba prawns, half a lobster, green mussels, house smoked salmon, fresh fruits and accompanying sauces*

---

#### Palette Cleanser

---

#### Hot Platter

*Grilled fish of the day, grilled scallops and prawns, tempura battered fish, coconut prawns, spiced calamari, and a fresh house salad*

Double platter (for two to share)	\$170
Single platter (for one person) with both platters served together	\$85
Double cold platter only	\$100

## THE TERRACE COMBO

Our chilled Seafood Platter for two

*Followed by our*

Sizzling Granite Rock

*Comprising of*

Two Scotch fillet steaks, broccolini, kipfler potatoes and accompanying sauces

\$150

*Please be aware that although every endeavour is taken, meals listed as Gluten Free (GF) are prepared in an environment where cross contamination may occur*