

## — CHEFS SELECTION

A collection of our favourite winter dishes

per person / \$85

## — SNACKS

BAO BUNS (2 per serve) pork belly with peanut crumb OR fried chicken OR soy mushroom	12
FRIED CHICKEN, kitchen spices, marinade, sour cream GF	16
BREAD PLATTER nut & spice mix, infused oil	10 (SML) 18 (LRG)
OLIVES marinated medley GF	8
HALOUMI BITES GF	10
CHEESE PLATE kombucha grapes, lavoush, crackers GF	18 <sup>(1)</sup> 26 <sup>(2)</sup> 32 <sup>(3 CHEESE)</sup>

## — SMALL

VEGETARIAN grilled cos lettuce, salted lemon, buckwheat & salt, romesco GF	17.5
VEGAN warm salad; Chipotle hummus, paprika toasted white beans, roasted beet, garden leaves GF	16
DAILY braised octopus, sticky miso rice, pickled mango GF	20.5
BONE MARROW honey, Dijon, bread, pickle, corn bread	16

## — LARGER

CHICKEN salted, smoked & chargrilled ½, chilli warm iceberg, paw paw dressing GF	36
BEEF rolled rump, mushroom ketchup, butter, oxtail beef tea GF	40
FISH roasted white carrot, beurre blanc, buttered leek	39
PORK overnight slow cooked scotch, crackle, salty pork jus, confit urenika potato GF	32
PASTA house pappardelle, tomato sauce, parmesan, torn olives	32
VEGAN split peas with spices, toasted cumin pumpkin, purple kumara dauphinoise GF	32

## — SHARE

RIBS pork ribs, ½ or full, manuka smoked, chipotle cumin glaze GF	35/45
LAMB SHOULDER raisins, spices, tomato jam GF	89

(allow 40 minutes, pls pre-order if you can)

## — SALADS &amp; VEGETABLES

POTATO agria potato whip, feta, za'taar GF	8
VEGE eggplant, raisin crumb, baba ganoush – smoked GF	8
SIDE SALAD fresh leaves, pumpkin seeds, kombucha dressing GF	8
ASIAN VEGETABLES with soy and ginger dressing GF	8
FRIES GF	12

## — DESSERT

CHOCOLATE MOUSSE CAKE milo crème fraiche, praline GF	16
CHURROS anise sugar, salted caramel, labneh	16
QUINCE TARTLET mascarpone, rhubarb soup, glazed meringue	16
PAPAYA PARFAIT glazed melon, mint syrup, frozen coconut whip GF	16

## — SEE OUR COCKTAIL MENU FOR LIQUID DESSERTS



**DIETRIES**

Please let us know of any special dietary requirements, we will do our best to meet your needs.

**BREAKFAST**

Join us for breakfast every day from 7:30am

**CATERING & EVENTS**

Enquire online about our private events & catering services [www.terrace.kitchen/catering](http://www.terrace.kitchen/catering)

**STAY IN TOUCH**

Tag us on instagram @terrace\_kitchen

Connect on facebook @terracekitchenandbar

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E: [hey@terrace.kitchen](mailto:hey@terrace.kitchen)

W: [www.terrace.kitchen](http://www.terrace.kitchen)

**PLEASE NOTE**

- Eftpos or cash is our preferred method of payment.
- Credit card payments incur a 1.95% bank fee.
- A surcharge of 15% applies on Public Holidays.