

### — CHEFS SELECTION

A collection of our favourite dishes  
5-course sharing menu, \$85 per person

### — SNACKS

MARINATED OLIVES GF	8
BAO BUNS (2 per serve) with peanut crumb and shoot salad; pork belly OR fried chicken OR soy mushroom	14
BREAD PLATTER oregano roasted garlic herb butter, infused oil, dukkah	10 (SML) 18 (LRG)
HALOUMI SAGO BITES garden herb salsa verde GF	10
CHEESE PLATE kombucha grapes, poppy seed lavoush, crackers	18 (1) 26 (2) 32 (3 CHEESE)
TK FRIED CHICKEN, turmeric yoghurt marinade, lemon sour cream GF	18

### — SMALL

ROASTED BONE MARROW, salsa verde, almond buckwheat crumb, toasted ciabatta bruschetta	16
VEGAN warm salad, tahini emulsion, slow roasted aubergine, organic urenika potato, pickled onion petal GF DF	16
VENISON RUMP, served rare, daikon & sorrel salad, onion puree, pomegranate and fennel dressing GF	23
OCTOPUS, pan-fried, chipotle lemon hummus, wild fennel vinegar, herb oil GF	21

### — LARGER

BURGER juicy homemade patty, (veg on request) steamed bun, swiss cheese, pickles, house fries, aioli	26
1/2 CHICKEN salted, smoked & chargrilled, miso roasted courgette, wakame chicken stock GF	36
BEEF, flat Iron steak, local mushrooms, organic beet and fir apple-potato, herb butter, GF	38
FISH, daily catch, cauliflower broccoli crumb, organic carrot, coconut fish crème GF	37
PORK scotch, crackle, green pepper crème, house made kraut, agria whip GF	32
PASTA, Agria gnocchi, organic tomato salsa, burrata, spinach, cashew crumb, parmesan	30
VEGAN red pepper polenta, braised fennel, golden beets, local mushrooms, sweet organic onion GF DF	30

### — SHARE

RIBS pork ribs, ½ or full, manuka smoked, chipotle cumin glaze GF DF	30/40
LAMB SHOULDER, fennel coriander rubbed then slow roasted, house chutney, salsa verde, labneh GF <i>For the lamb; please allow 45 minutes when ordering</i>	85

### — SALADS & VEGETABLES

POTATO whey braised and grilled agria, butter corn, zaatar GF	8
VEGE beans, okra, carrot GF DF	8
SIDE SALAD green leaves, pumpkin seeds, kombucha dressing GF	8
BROCCOLINI with fennel oil, paprika rice crunch GF DF	8
FRIES house cut, balsamic aioli GF DF	12

### — DESSERT

CHOCOLATE MOUSSE SABLE chocolate shard, praline, coulis, vanilla cream	15
VEGAN DESSERT, kawa kawa roasted pineapple, coconut whip, sugared almond biscuit	15
SUMMER PUDDING BRIOCHE, strawberry & plum compote, grilled watermelon, anglaise, mascarpone cream	15
FROZEN BERRY PARFAIT coconut almond biscuit, berry sago, cider coulis GF	15

### — SEE OUR COCKTAIL MENU FOR LIQUID DESSERTS



**DIETARIES**

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.