

## Dinner Menu

Thursday 5.30PM-9PM, Friday & Saturday 5.30PM-10PM

**Terry's Dinner - 3<sup>rd</sup> Tuesday night of each month**

limited seatings, strictly booking only \$45pp-flowers for ladies

### SHARING TAPAS/ ENTRÉE \$13 each

**Bulgogi Belly Pork Bao (2)**  
w/ spicy Korean soy sauce,  
pickled wongbok & minted apple gel

**Slow Cooked Meat Balls (4)**  
w/ baby spinach, parmesan & fresh herbs

**Mango & Chilli Battered Fish SCB g/f**  
w/ lime chutney, onion crunch & house pickles

**Homemade Chorizo Tater Tots (8) g/f**  
crispy potato gems  
w/ melted blue cheese & sour cream

**Terry's Crispy Fried Chicken d/f**  
w/ sweet potato thins & Thai red curry aioli

**Satay Duck Spring Rolls (2) & Whitebait Fritter d/f**  
w/ sweet chilli jam, fresh mint, lettuce & pickled carrot

**Charred Cumin Lamb Tenderloins g/f**  
with tandoori apple & pumpkin yoghurt

**Chardonnay Poached King Fish Salad \*If available**  
marinated w/ salted lemon, fresh mints, bay leaves &  
extra virgin olive oil, served with crisped cheese bread

**Salmon & Potato Croquettes (4) g/f**  
w/ spinach hollandaise cream

**Asian Nachos**  
with wonton crisps, Korean chilli sprinkles,  
chilli chicken sambal, smashed avocado,  
sour cream & coriander leaves

### SEASONAL SPECIAL

**Eye Fillet Steak 300gm g/f** \$28  
w/ truffle mash & herb roasted mushrooms

**Homemade Parmesan g/f** \$20  
**& Potato Gnocchi**  
with escargots, garlic butter, mushrooms & leek

**Beer Braised Beef Brisket** \$21  
with winter vegetables &  
pan fried duck fat bread dumplings

**Salmon & Giant Prawn Laksa g/f d/f** \$22  
in a coconut & mild chilli broth with rice noodles

### MAINS \$25

**Chilli Roasted King Prawns g/f**  
local prawns, semi de-shelled, served on  
a creamy sundried tomato risotto

**Honey Chilli Duck Maryland g/f d/f**  
with a lychee glaze & served with a  
ginger, lemongrass & lentil rice

**Sizzling Of The Day g/f**  
w/ Asian greens served on a hot cast iron plate  
& served with steamed rice

\* Order any 2 sharing plate (from the above) & 1 dessert. For \$29 only - DINNER ONLY 🍷

### SOMETHING SWEET

**creme brulee g/f** \$12  
w/ berries and vanilla ice cream

**ice cream crepe** \$12  
w/ toasted almonds and your choice of  
burnt butter & orange sauce  
OR chocolate fudge sauce

**sizzling chocolate & almond brownie g/f** \$12  
w/ butterscotch ice cream, macadamia pralines  
and chocolate fudge sauce

**rhubarb & cinnamon apple crumble** \$12  
w/ hazelnut custard and a  
salt & chilli caramel cashew ice cream

Please advise us of your food allergy

**\*\*CORKAGE \$3.5 PER PERSON \*\*CAKEAGE \$3.5 PER PERSON**

\*\*Please aware that

**No Outside Food Or Drink. Thank You**