



Terry's Dinner—1st & 3rd Tuesday night of each month

LUNCH 11am-2.30pm Tuesday to Sunday

\$10 TAPAS ADD ON: *Homemade Iced Lemon Tea/ Iced Orange & Cinnamon Latte for \$1 extra

*Homemade Lemonade for \$2 extra *Sweet Potato Chips g/f d/f or Chips for \$2.50 extra

Bulgogi Belly Pork g/f d/f

w/ a spicy Korean soy sauce,
pickled wongbok salad & minted apple gel

Slow Cooked Meat Balls (4)

w/ baby spinach, parmesan & fresh herbs

Homemade Chorizo Tater Tots (8) g/f

crispy potato gems w/
melted blue cheese & sour cream

Charred Rosemary Lamb Tenderloins g/f

on fire roasted eggplant puree & sesame

Terry's Crispy Fried Chicken d/f

w/ sweet potato thins & Thai red curry aioli

Satay Duck Spring Rolls (4) d/f

w/ sweet chilli jam

Salmon & Potato Croquettes (4) g/f

w/ spinach hollandaise

LUNCH

Choices of Burger

\$14

bbq beef, teriyaki chicken or slow cooked lamb shoulder
w/ chips, salad & aioli

Honey & Miso Fish & Prawns Bowl g/f d/f

\$15

with turmeric rice, salad greens, avocado & kelp salad

Sumac Spiced King Prawns Salad g/f d/f

\$15

w/ salad greens, chick peas currants and
a lemon & lime aioli

Chilled Noodle Salad g/f d/f

\$10

with your choice of lemongrass beef,
bulgogi belly pork or teriyaki chicken

Or garlic seafoods in Thai dressing

\$13

Homemade Quiche

\$13

with sweet potato chips, salad & aioli

Chicken & Pumpkin Risotto

\$12

with creamed feta & spinach

OR See our Blackboard Lunch Special

SOMETHING SWEET

Creme Brulee g/f

\$12

w/ berries and vanilla ice cream

Sizzling Chocolate & Almond Brownie g/f

\$12

w/ butterscotch ice cream, macadamia pralines and chocolate fudge sauce

Ice Cream Crepe

\$12

w/ toasted almonds and your choice of
burnt butter orange sauce or chocolate fudge sauce

Rhubarb & Cinnamon Apple Crumble

\$12

w/ salt & chilli caramel cashew ice cream & hazelnut custard

Please advise us of your food allergy

**CORKAGE \$3.5 PER PERSON

**CAKEAGE \$3.5 PER PERSON

Please aware that **NO OUTSIDE FOOD/ DRINK ALLOWED