# TERRACE
WINE BAR

# SAMPLE MENU

## BREAD

**CIABATTA** *(v)* — 12 half loaf *or* 18 full loaf
*Olive oil, aged balsamic vinegar*

## RAW BAR

**APPELLATION OYSTER** *(df) (gf) (A)* — 6 each
*A choice of mignonette and fresh lemon, or natural*

**SMOKED PUMPKIN** *(v) (gf)* — 28
*blue cheese cream, honey, chilli, pistachio*

**TUNA CARPACCIO** *(gf) (df) (A)* — 32
*Citrus, eschalot, soy, mint*

**GALICIAN TINNED MUSSELS IN ESCABECHE** — 26
*Sea salt crisps, guindillas, chervil (gf) (df) (I)*

**BABA GHANOUSH** — 24
*Goat's milk feta, pine nuts, mint, ciabatta*

## CHARCUTERIE

**OLIVES FROM BROKE** *(v) (gf) (df) (ve)* — 3.5

**PORK RILLETTE** — 24
*Pickles, croute*

**SMOKED HAM HOCK TERRINE** *(df) (gfo)* — 27
*Pickles, croute*

**MORTADELLA** *(gf) (df)* — 24
*Kiss peppers, cornichon*

**WILD VENISON TARTARE** *(df) (gfo)* — 36
*Confit duck fat onions, blackberry, tarragon, croutes*

## CHEESE

**BURRATA** (v) (gf) — 26
*Fennel jam, bronze fennel, marigold*

**3 CHEESEBOARD** *(gfo)* — 44
*A selection of International & Australian cheeses, Clayfields Artisan honeycomb, quince paste, muscatels, croute*

Please order drinks & food at the bar

v = vegetarian | ve = vegan | gf = gluten free | gfo = gluten free optional | df = dairy free | dfo = dairy free optional

Cashless venue | A public holiday and Sunday service surcharge of 15% applies | Seafood Origin = *(A)* Australian, *(I)* Imported, *(M)* Mixed

*Wine Club members may apply their discount for up to two people | Ask your waiter for matched Brokenwood wine selections*