

## Shares

<b>Toasted Artisan Turkish Bread (V)</b> Beetroot Hummus	14
<b>Salt &amp; Pepper Calamari</b> Crispy Baby Squid served with Lemon & Spicy Mayo	18
<b>Korean Fried Chicken</b> Korean Fried Chicken served with Homemade Secret Sauce, Pink Ginger & Kewpie Mayo	18
<b>Chips (V)</b> Chips, Roasted Garlic Aioli	10
<b>Wedges (VGO, V)</b> Sweet Chilli, Sour Cream.	13
<b>Freshly Shucked Oysters (DF, NF, GF)</b> Coffin Bay Oysters served with Mignonette	6ea
<b>Chipotle BBQ Glazed Pork Belly Bites</b> Crispy slow cooked pork belly with chipotle BBQ, house pickles	19
<b>Moroccan Spiced Prawn Skewers 6 pcs (GF,DF)</b> Seared Prawns, Parsley, Cucumber, Cherry Tomato, Pomegranate Pearls, Sweet Dressing & Sumac Aioli	18
<b>Terrace Signature Share Board</b> Calamari, Spanish Chorizo, Turkish Bread, House Marinated Olives, Beetroot Hummus, Tzatziki, Sumac Aioli	38

## Classics

<b>Chicken Parmigiana</b> An Australian Classic. Chicken Schnitzel topped with Napoli Sauce, Cheese, Ham. Served with Chips & Salad	26
<b>Beer Battered Snapper &amp; Chips</b> Beer Battered Snapper & Chips served with Tartare Sauce.	25
<b>Steak Sandwich</b> 150g Scotch, Lettuce, Tomato, Onion Relish, Ciabatta, Chips	26
<b>Angus Beef Burger</b> Angus Beef, Lettuce, Tomato, Onion, Pickles, Aioli, Potato Bun, Chips	24
<b>Korean Fried Chicken Burger</b> Twice Fried Chicken, Homemade Spicy Secret Sauce, Coleslaw, Potato Bun, Ginger Pickles, Chips	24
<b>Grilled Halloumi Burger (V)</b> Grilled Halloumi, Smashed Avocado, Tomato Relish, Lettuce, Tomato, Chips	24

V = Vegetarian  
 VG = Vegan  
 VGO = Vegan option available  
 GF = Gluten Free  
 GFO = Gluten Free Option Available  
 NF = Nut Free  
 DF = Dairy Free

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## Mains

<b>Char Grilled Scotch (GFO)</b> 300g served with Chips & Salad. Choice of Sauce Red Wine Jus, Mushroom, Pepper or Garlic Cream	38
<b>Surf &amp; Turf (GFO)</b> 300g of Grass Fed Scotch Fillet topped with Creamy Garlic Prawns. Served with Chips & Salad	48
<b>Slow Roasted Cauliflower (VG, VE)</b> Spiced Chickpea, Mediterranean Salad, Beetroot Hummus	22
<b>Pan Seared Salmon (GFO, NF)</b> Pearl Barley, Shaved Seasonal Veg Salad & Salsa Verde	32
<b>Slow Cooked Pork Belly</b> Slow Cooked Pork Belly, carrot Puree, Herbed Baby Potatoes, House Pickle and Red Wine Jus	28
<b>Middle Eastern Slow Cooked Lamb Shoulder</b> Middle Easter Slow Cooked Pulled Lamb, Pita Bread, Mediterranean Salad, Tzatziki	24
<b>Garlic Prawns (GF,NF)</b> Pan seared Prawns in creamy garlic sauce with Mushroom Pilaf	E:13 M: 26

## Salads

<b>Tuna Nicoise (GF,NF DF,VO, VGO)</b> 180gram Yellow Tuna, Baby Potatoes, Olives, French Beans, Baby Gems, Cherry Tomatoes, Poached Eggs, Sweet Dressing	24
<b>Classic Caesar (VO)</b> Crunchy Cos Lettuce, Herbed Croutons, Parmesan, Poached Egg's & Local Butcher's Bacon. Add Grilled Chicken +7 Add Halloumi +7 Add Prawn's +7	20
<b>Mongolian Beef Salad (DF)</b> 24 hr soy marinated beef, pickled ginger, sesame ,baby lettuce ,cucumber, onion, cherry tomato	22

## Dessert

<b>Mango Panna Cotta GF, NF</b> Shredded Coconut, Berry Coulis, Seasonal Fresh Berries	14
<b>Terrace Sundae GF NF</b> Vanilla Ice Cream, Berry Coulis, Seasonal Fresh Berries & Whipped Cream.	14
<b>Affogato</b> Hot Rich Espresso Poured over Creamy Vanilla Ice Cream. Add Frangelico or Shankys Whip +8	14

**Please come up to the counter when you are ready to order**

While we try our best to ensure no cross contamination occurs in our kitchen we cannot guarantee that any product is 100% gluten free, dairy free, nut free or contain any trace amount of shellfish, wheat, soy beans, tree nuts, peanuts & fish



The Terrace Hotel