

# TERRA

## SNACKS

Terra Flat Bread   foie gras parfait, cucumber pickles	\$11
Longline Snapper Toast   spanish mackerel pate, pickled onion, sourdough	\$7ea
16hr Smoked Beef Brisket Croquette   beer cheese sauce	\$4ea

## SMALL PLATES

Chargrilled Scampi   tree ripened fig, hazelnut, aged balsamic	\$21
Smoked Eggplant v2   almond tarator, spiced yoghurt, charred lime	\$17
Linguine   blue cheese sauce, 'all good' mushrooms, pangrattato	\$19
Fried Octopus   crispy potato skin, pickled green tomatoes, aioli	\$20

## SMOKE & FIRE

Terra Charcoal Chicken   terra hot sauce	H \$18 / W \$32
Spit Roast Lamb Shoulder (Cowra, NSW)   chimichurri rojo	\$30
Charred Barramundi   leek, fontina, basil	\$27
8 hour Smoked Pork Belly (Hilltops, NSW)   peach ketchup	\$28
Scotch Fillet Dry-Aged 180 Days (grass-fed)   salsa verde	\$175 per kg

## SIDES

Chargrilled Broccolini   burnt miso butter, garlic chips	\$9
Charred Local Corn   sambal butter, truffle cheddar	\$9
Cucumber Salad   pickled gherkin, red radish, dill	\$8
Fat Fries   smoked brisket fat, paramount mayo	\$8
Fried Cauliflower   vincotto, harissa, almonds, crispy shallots	\$9
Terra Pickles	\$4

## DESSERT

Deep Fried Cheesecake   banana custard, jack daniels ice cream... smoked maple syrup	\$13
Pineapple Iteration Three   spit roasted pineapple... burnt marshmallow ice cream, almond praline	\$8
Charred Stonefruit   dark chocolate mousse, passionfruit sorbet	\$13

## FEED ME \$65 PP

minimum 2 people