

TERRA

SNACKS

Snapper Toast spanish mackerel pate, pickled onion, sourdough	\$7ea
Smoked Pork Hock Croquette pickles	\$4ea
Pork Terrine charred sourdough, preserved fig, pistacio	\$15

SMALL PLATES

Charred Stuffed Squid nduja, bacon sauce, preserved lemon	\$21
Smoked Eggplant v2 almond tarator, spiced yoghurt, charred lime	\$17
Fried Octopus crispy potato skin, pickled green tomatoes, aioli	\$20
Casarecce chestnut butter, zucchini, mushrooms, pangrattato	\$19
Smoked Fioretto black garlic, lardo, pork broth	\$17

SMOKE & FIRE

Terra Charcoal Chicken terra hot sauce	H \$18 / W \$32
Charred Barramundi leek, fontina, basil	\$27
Spit Roast Lamb Shoulder (Cowra, NSW) chimichurri rojo	\$30
8 hour Smoked Pork Belly (Hilltops, NSW) peach ketchup	\$28
Wagyu Porterhouse MB6+ (Cape Byron, NSW) salsa verde	\$200 per kg

SIDES

Chargrilled Broccolini burnt miso butter, garlic chips	\$9
Cucumber Salad pickled gherkin, red radish, dill	\$8
Fat Fries smoked brisket fat, paramount mayo	\$8
Polenta Chips truffle cheddar, yuzukoshō mayo	\$9
Salt Baked Potato akadashi miso, haloumi, almond	\$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
Flourless Chocolate Cake pedro ximénez crimson grapes passionfruit sorbet, charcoal meringue	\$14

FEED ME \$65 PP

minimum 2 people