

THE TERRACE



MENU

Members Prices shown. Add 20% for non members pricing.

Menu Legend: V = Vegetarian ▪ VG = Vegan ▪ GF = Gluten Free ▪ GFO = Gluten Free Option Available ▪ VGO = Vegan Option
Seafood: A = Australian ▪ I = International ▪ M = Mixed

Please be aware that some menu items are prepared across separate kitchens. We will always do our best to bring your food out together, however on occasion items may arrive at different times. We appreciate your patience.



STARTERS



Focaccia della Casa (V, VGO, GFO)

Herb and garlic focaccia, baked to a golden finish, served with extra virgin olive oil and aged balsamic.

Gluten Free option

\$12.00

+ \$2.00

Warm Marinated Olives (VG, GF)

A selection of olives warmed with Italian herbs, garlic, lemon, and extra virgin olive oil.

\$10.00

Garlic Pizza (V)

Nine-inch pizza base finished with house garlic butter.

Add mozzarella and Parmigiano-Reggiano

\$10.00

+ \$3.00

Salumi Piatto (GFO)

A selection of prosciutto, premium leg ham and cured salami, served with our house herb & garlic focaccia, extra virgin olive oil and aged balsamic.

Gluten Free option

\$30.00

+ \$2.00

Burrata Bruschetta (V, VGO, GFO)

Creamy burrata on toasted focaccia, with blistered cherry tomatoes, fresh basil, and extra virgin olive oil.

Gluten Free option

\$25.00

+ \$2.00

Arancini (V, GF)

(5) Pumpkin arancini, served with marinara, topped with shaved Parmigiano-Reggiano and basil.

\$18.00

Lemon Pepper Calamari (GF, I)

Lightly dusted calamari with lemon pepper, served with lemon and roasted garlic aioli.

\$18.00

Crab Ravioli (I)

(4) Squid-ink ravioli filled with fresh crab, herbs, and spices, in a creamy lemon-garlic butter sauce, finished with chilli oil.

\$20.00

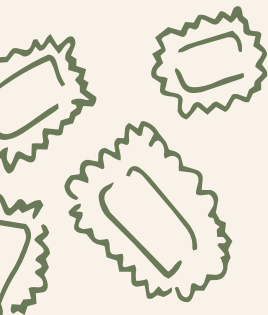
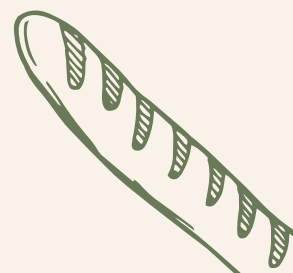
King Prawns Olea (A)

U6 Wild Caught Australian King Prawns sautéed with garlic, olives, and chilli in a rich Napoli sauce. Served with herb and garlic focaccia and garden salad.

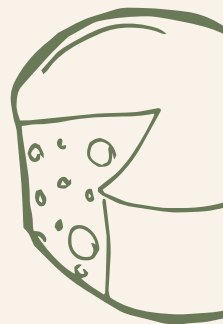
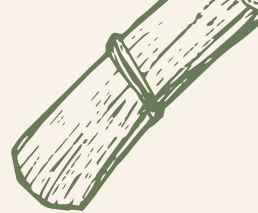
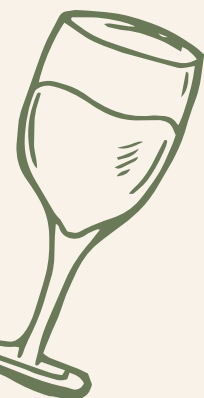
Gluten Free option

\$46.00

+ \$2.00



Members Prices shown. Add 20% for non members pricing.



OYSTERS

	Single	Dozen
Oysters Natural (GF, A)	\$4.00	\$48.00
Fresh Australian oysters with lemon. Served on rock salt.		
Oysters Mignonette (GF, A)	\$5.00	\$50.00
Fresh Australian oysters with a zesty mignonette and lemon. Served on rock salt.		
Oysters Kilpatrick (GF, A)	\$6.00	\$52.00
Fresh Australian oysters with bacon and tangy Kilpatrick sauce, grilled with lemon. Served on rock salt.		

INSALATE

Salata di Rucola e Parmigiano (V, GF)	\$22.00
Arugula, shaved parmesan, cherry tomatoes, lemon vinaigrette, cracked black pepper.	
Classica Arugula, Pera e Prosciutto (GF)	\$28.00
Arugula, crisp pear slices, prosciutto, shaved parmesan, toasted walnuts, lemon dressing.	
Insalata Mediterranea (V, GF)	\$25.00
Mixed leaves, marinated olives, semi-dried tomatoes, cucumber, red onion, feta, fresh herbs, lemon dressing.	

Make it a little more filling - add chicken to your salad \$7.00

Members Prices shown. Add 20% for non members pricing.

STONE-BAKED PIZZAS

Our pizza are stone-baked for a crisp, airy crust.

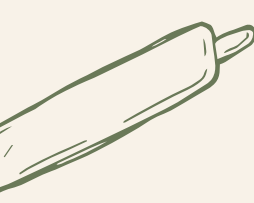
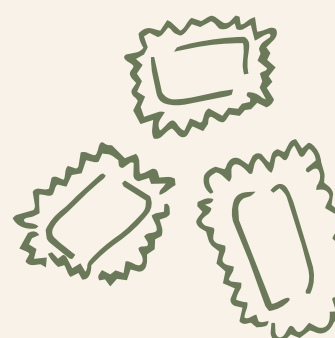
	9 inch	12 inch
Margherita (V, GFO, VGO) Neapolitan tomato sugo, mozzarella, cherry tomato, and basil oil.	\$20.00	\$24.00
Salami (GFO) Neapolitan tomato sugo, mozzarella, salami.	\$21.00	\$25.00
Mediterranean (V, GFO, VGO) Creamy pesto, sun-dried tomato, rocket, red onion, olive, mozzarella.	\$23.00	\$27.00
Italian (GFO) Neapolitan tomato sugo, mozzarella, rocket, prosciutto, finished with shaved parmesan. Add burrata	\$25.00	\$29.00 +\$6.00
Herbivore (V, GFO, VGO) Creamy sauce base, topped with mozzarella, roasted pumpkin, feta, baby spinach, and pine nuts, finished with a drizzle of olive oil.	\$25.00	\$29.00
Tandoori Picante (GFO) Neapolitan tomato sugo, tandoori chicken, spinach, cherry tomato, red onion, roasted capsicum, mozzarella, peri-peri.	\$26.00	\$30.00
Carnivoro (GFO) BBQ base, beef crumbles, smoked leg ham, bacon, pepperoni, Spanish onion, mozzarella, BBQ glaze.	\$26.00	\$30.00
Capricciosa (GFO) Neapolitan tomato sugo, mozzarella, bacon, pepperoni, beef crumbles, roasted capsicum, mushroom, Kalamata olive, pineapple, hollandaise.	\$25.00	\$29.00

Gluten Free base available upon request for an additional \$4.00

Members Prices shown. Add 20% for non members pricing.



PASTA & MAINS



Moreton Bay Bug Marinara (GFO, M) **\$42.00**

Moreton Bay bug, mussels, prawns, calamari in a rich Napoli sauce, finished with garlic, fresh herbs, and a touch of chilli. Served with fettuccini.



Prawn Puttanesca (GFO, M) **\$36.00**

Spaghetti with king prawns, olives, semi-dried tomatoes, garlic, parsley, anchovies, white wine, olive oil, and chilli flakes.



Creamy Mushroom Risotto (V, GF) **\$32.00**

Creamy Arborio risotto with mushrooms, semi-dried tomatoes, shallots, and cashews in a creamy garlic sauce, finished with fresh herbs and shaved parmesan.

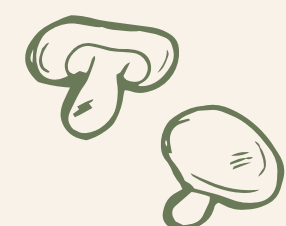
Add Chicken **+\$7.00**



Tuscan Gnocchi (GFO) **\$32.00**

Soft gnocchi with mushrooms, bacon, sun-dried tomatoes, shallots, and cashews in a creamy garlic sauce, finished with fresh herbs and shaved parmesan.

Add Chicken **+\$7.00**



Carbonara (GFO) **\$25.00**

Bacon, garlic, egg yolk, cracked black pepper, parsley, finished with shaved parmesan.

Add Chicken **+\$7.00**



Spinach & Ricotta Ravioli Rosa (V) **\$30.00**

Spinach and ricotta ravioli in a creamy rosa sauce (Napoli + cream), finished with shaved parmesan, fresh herbs, and cracked black pepper.



Spaghetti Bolognese (GFO) **\$28.00**

Beef Bolognese enveloped with spaghetti, finished with shaved parmesan.



Gluten Free Penne Pasta available upon request for an additional \$3.00



Members Prices shown. Add 20% for non members pricing.



BAMBINO MENU

All kids meals include a choice of soft drink or juice and a scoop of choice from our classic ice cream range - vanilla, choc, strawberry or rainbow.

Butter and Cheese Pasta (v)

\$15.00

Spaghetti ribbons lightly tossed in butter, topped with shaved parmesan.

Bolognese Pasta

\$15.00

Beef bolognese with spaghetti, finished with shaved parmesan.

Cheese Pizza (GFO)

\$15.00

Homemade Napoli sauce crowned with mozzarella cheese.

Ham and Pineapple Pizza (GFO)

\$15.00

Neapolitan tomato sugo, crowned with ham, pineapple and mozzarella.

Chicken Nuggets

\$15.00

Nuggets served with chips and tomato sauce.

Members Prices shown. Add 20% for non members pricing.

DESSERTS

House Made Tiramisu (V)

Classic layered espresso tiramisu.

\$18.00

Cannoli Siciliani (V)

Ricotta cannoli with pistachio.

\$16.00

CAFFE & TEA

Barista Selection

Barista Coffee | Chai | Hot Chocolate

Extra Shot | Decaf

Cup

Mug

\$5.00

\$6.00

\$1.00

Tea Selection

Earl Grey | English Breakfast | Chamomile |
Peppermint | Green | Lemongrass | Ginger |
Chai

For 1

For 2

\$4.00

\$6.50

Milk Options

Bonsoy | Oat | Almond | Coconut | Lactose
free

\$1.00

Syrups

Caramel | Vanilla | Hazelnut

\$1.00

GELATO & ICE CREAM

Choose from our Gelato, Sorbet, Classic, Premium,
and Gourmet Ice Cream ranges.

Gelato, Premium, and Gourmet Ice Cream ranges
are an additional \$1.00 per scoop.

Single Scoop

\$4.00

Double Scoop

\$7.00

Triple Scoop

\$11.00

Members Prices shown. Add 20% for non members pricing.

THE TERRACE



DRINKS

COCKTAILS

Bella Blue

gin | elderflower liqueur | blueberry puree | lemon juice | topped with soda

Vanilla Passionfruit Spritz

prosecco | passionfruit liqueur | galliano | passionfruit puree | topped with soda

Sunkiss'd

aperol | coconut rum | lime juice | pineapple juice

Coco Limone

tequila | limoncello | agave | coconut puree | lemon juice

Strawberry Lemon Drop

flavoured vodka | limoncello | lemon juice | strawberry puree

Amalfi Sour

amaretto | lemon juice | aromatic bitters | foaming agent

La Rosa

watermelon vodka | elderflower liqueur | watermelon puree | topped with soda

ZERO PROOF

Strawberry Nojito

zero proof gin | strawberries | mint leaves | lime juice | strawberry puree | topped with soda

Sun Sour

tropical juice | sour mix | lemon squash | mango coulis

SANGRIA

White Sangria

sauvignon blanc | peach schnapps | peach syrup | lemonade | soda | fresh strawberries and peach

Luscious peach flavours with a delicate sweetness and a crisp, refreshing sparkling finish

Pink Sangria

moscato | lychee liqueur | lychee juice | soda | fresh strawberries and lychee

Playfully light, fruity and refreshingly sweet

Red Sangria

cabernet merlot | lemonade | orange juice | soda | fresh citrus and fruit

Rich and juicy with ripe red fruit, zesty citrus and a smooth, refreshing finish.

SPARKLING

150ml 250ml Bottle

T’Gallant Sparkling Proseco

Victoria

Fresh and dry with aromas of citrus, apple and pear leading to a bright zesty finish. Best paired with seafood, fish.

Penfolds Cuvee Brut

Australia

Bright and refined with citrus, green apple and subtle brioche notes, fine bubbles and a crisp, refreshing finish; pairs beautifully with oysters, prawns, salmon and chicken.

Veuve Cliquot NV

Champagne, France

Rich and refined with ripe citrus, pear and stone fruit, complemented by subtle brioche and toasty notes with fine bubbles and a crisp finish; pairs well with oysters, prawns, salmon and chicken.

Moet & Chandon Ice Imperial

Champagne, France

Lush and vibrant with ripe tropical fruit, stone fruit and raspberry notes, balanced by refreshing citrus and a crisp finish; pairs beautifully with prawns, lobster, salmon and chicken.

WHITES

150ml 250ml Bottle

Juliet Blush Moscato - *On Tap*

Victoria

Medium-sweet with refreshing red berry and white musk flavours. Best paired with Asian food.

Cavaliere d'Oro Pinot Grigio DOC

Italy

Fresh lemon & ripe tropical fruits with good acidity. Best paired with chicken or pasta.

Squealing Pig Sauvignon Blanc - *On Tap*

New Zealand

Dry and zesty with lime flavours.

Oyster Bay Sauvignon Blanc Marlborough

New Zealand

Enticing citrus notes and tropical flavours - youthful, elegant and fresh, with a lingering zesty finish.

Konunga Hill Chardonnay

South Australia

Fresh and vibrant with citrus, white peach and stone fruit, complemented by subtle creamy oak and a crisp, balanced finish; pairs well with grilled chicken, salmon, prawns and white fish.

RED

150ml 250ml Bottle

Fickle Mistress Pinot Noir

New Zealand

From Marlborough's cool climate, this wine bursts with intense strawberry aromas and perfumed notes. Complex oak and spice characters unfold, creating a delightful experience.

Munda Grenache 2023

South Australia

Aromas of raspberry, dried cherries, and rhubarb. Mediumbodied with earthy, spicy fruit notes and a soft, elegant finish. Best paired with lamb and beef.

Wolf Blass Private Release Merlot

South Australia

A soft, medium-bodied wine with rich fruit flavours enhanced by hints of oak complexity and a smooth, lingering finish.

Pepperjack Core Shiraz

South Australia

Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish. Well paired with beef and lamb.

ROSE

150ml 250ml Bottle

M de Minuty Rose

France

Crisp aromas of red fruits and delicate peach with a fresh, vibrant and beautifully balanced finish. Perfect with seafood, prawns, fresh salads, antipasto and light Mediterranean dishes.

Minuty Prestige Rose

France

Elegant and vibrant with delicate floral and ripe fruit notes, balanced by fresh saline minerality and a long, refined finish. Pairs beautifully with seafood, burrata, grilled fish, pasta and light Italian dishes.

ZERO ALCOHOL

150ml 250ml Bottle

Wolf Blass Zero Sauvignon Blanc

South Australia

Cut grass, asparagus, tropical notes and citrus. Good crisp acid with citrus flavours, tropical fruits with a touch of sweetness. Best paired with seafood, fish.

Wolf Blass Zero Shiraz

South Australia

Palate has red fruits up front with chalky tannins, darker fruits become obvious in the mid-palate with nice texture. Best paired with lamb.