



WELCOME!

TERRACE DINING & BAR IS OUR ROOFTOP BAR
WE OFFER THE SAME MENUS THROUGHOUT THE VENUE
WE HOPE YOU ENJOY THE COCKTAILS, VIEWS & PUB FARE!

****TERRACE IS FULL TABLE SERVICE****

****NO BAR SERVICE AVAILABLE****

ESSENTIALS



- SELECTION OF "QUAY" SUNGLASSES \$25 EACH



- PHONE CHARGING POWER PACKS AVAILABLE
(CREDIT CARD REQUIRED)



- SPF 50+ SUNSCREEN AVAILABLE ON REQUEST

****PLEASE NOTE GROUP BOOKINGS OF 10 OR MORE, or SUNDAY & PUBLIC HOLIDAYS ATTRACT A 10% SERVICE SURCHARGE****

CHARCUTERIE & CHEESE

Choose min. of 2 up to 8 charcuterie & cheeses combined. Served on boards with mixed olives, pickled veg, lavosh, sourdough, quince paste & beetroot chutney.

CHARCUTERIE

PROSCUITTO DI SAN DANIELLE

13

From Italy's northern region of Friuli. Mountain air, sea salt and pork legs are the only ingredients. Pure & delicious. Served thinly sliced.

CHORIZO PAMPLONA - 'LA BOQUERIA'

12

A larger diameter air cured salami with a coarse grain - we serve it thinly sliced. It is paprika driven to give a strong flavour & dry finish.

FUET ANIS (FENNEL SALAMI) - 'LA BOQUERIA'

12

Recipe is from a small town called La Garriga in north of Barcelona. Cured to a semi solid state with a moist feel and full fennel flavour.

CHARCUTERIE SPECIAL OF THE WEEK

POA

Ask our friendly staff!

CHEESE

BOUCHE D'AFFINOISE - RHONE ALPS, FRA

12

This soft, double-cream cows milk cheese is luscious & subtle. It leaves a satiny, buttery mouth feel with a sweetly lactic aftertaste

STILTON BLUE - CROPWELL BISHOP, UK

9

Prime pastures on top of coal fields is said to create Stilton's unique flavours. Natural bacteria in the milk, helps to create blue the mould

MAFFRA 'CLOTH' CHEDDAR - MAFFRA, AUS

9

This hard cheese exhibits the classic cheddar profile - sweet & rich with complex after tones & grassy aroma. Moist, and slightly crumbly texture

CHEESE SPECIAL OF THE WEEK

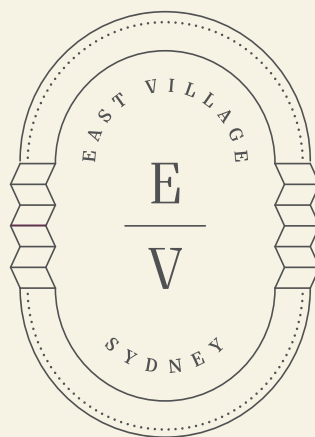
POA

Ask our friendly staff!

TAPAS

4 - 6 tapas per two people is a good amount for 'dinner'

MARINATED MIXED OLIVES (VEGAN, DF, GF)	6
FRESHLY SHUCKED OYSTERS 'Merimbula' <i>Natural with mignonette dressing</i> (GF, DF)	EA 5 DOZ 50
ROAST VEGETABLE DIP OF THE DAY (VEGAN, GFO) <i>With grilled Greek flat bread</i>	11
PRAWN ROLL <i>Diced prawns, celery mayo, celery leaves, soft milk bun</i>	12
BURRATA (V, GFO) <i>Basil pesto, tomato gazpacho, sourdough</i>	15
FRIED HALOUMI (V, GF) <i>Cypriot haloumi, honey, lemon & lemon thyme</i>	9
SPICED CAULIFLOWER (V, GF) <i>Spiced Cauliflower deep fried with mint yogurt</i>	10
ITALIAN MEATBALLS <i>Pork & beef meatballs in house-made Napolitana sauce, parmesan</i>	13
SALT & PEPPER CALAMARI (GF, DF) <i>Lightly floured & fried baby squid, coriander, chilli & lemon mayo</i>	11
POPCORN CHICKEN <i>E.V.S. special crispy coating with Sriracha mayo</i>	10
HAM, BACON & BECHAMEL CROQUETTES (2) <i>with mustard pickle mayo</i>	8
TATER TOTS DELUXE (GF) <i>Crispy potato gems with truffled sour cream, green Sriracha & furikake</i>	9



V - Vegetarian

VO - Vegetarian Option

GF - Gluten Free

GFO - Gluten Free Option

DF - Dairy Free

DFO - Dairy Free Option

VE - Vegan

VEO - Vegan Option

SIDES

SHOE STRING FRIES (V, GFO) <i>with aioli (add gravy +1)</i>	10
MASHED POTATOES & GRAVY (V)	5
SWEET POTATO FRIES (VEGAN, GF, DF) <i>Chimmi churri, dukkah & Murray River pink salt</i>	11
BROCCOLINI (VEGAN, GF) <i>Charred & tossed in olive oil</i>	8

PUB CLASSICS

PAN FRIED GNOCCHI & PESTO (V) <i>with house made basil & rocket pesto, goats curd, toasted almonds & parmesan</i>	22
GRILLED SALMON FILLET (GF) <i>with smashed pea puree & a pickled fennel & herb salad, lemon</i>	27
CHICKEN SCHNITTY & GRAVY (DFO) <i>Panko crumbed schnitzel, parmesan slaw & fries or mash</i>	22
CHICKEN PARMIGIANA <i>Panko crumbed schnitzel, tomato sugo, double smoked leg ham, melted mozzarella, parmesan slaw & fries or mash</i>	25

BOWLS & SALAD

SALMON POKE BOWL (GF, DF) 25

Marinated raw salmon, pickled cucumber, edamame, black rice, avocado, furikake, coriander, soy wasabi dressing & Sriracha hot sauce

BURRITO BOWL (GF, VO) 23

Chipotle chicken, guacamole, black beans, brown rice, sour cream, iceberg, grilled corn, pico de gallo, coriander & jalapeno

BUDDAH BOWL (VEGAN, GF) 22

Fried chick peas, sweet potato, ginger brown rice, pepitas, spiced cashews, cavolo nero, pickled veg, houmous, lemon dressing & thai basil

KOREAN BIBIMBAP BOWL (V, VEO, GF, DF) 22

Red rice, pickled carrot, enoki mushrooms, cucumber, braised spinach, red cabbage, kimchi, fried egg & gochujang sauce

RAINBOW BOWL (VEGAN, DF, GF) 22

Garlic & rosemary pumpkin, curried cauliflower, avocado, broccolini, pickled fennel & red cabbage, grape tomatoes on tumeric quinoa with coriander cashew cream

KALE & QUINOA CHICKEN SALAD (DFO) 23

Grilled chicken thigh, medley of quinoa, kale, mint, parsley, toasted almonds, pomegranate, lemon dressing & tahini yogurt

GRILL

200G RUMP STEAK (GFO, DF) 20

Pub side salad, fries, gravy

250G SIRLOIN STEAK (GF) 30

Sevred sliced with compound garlic butter, charred broccolini & red wine jus

ADD mash +5 ADD fries \$5

ASK FOR STEAK SPECIALS

BURGERS

EXTRAS: DOUBLE BEEF PATTY +5 / BACON +2 / FRIED EGG +3 / PINEAPPLE +3

VILLAGE BURGER 19

Angus beef, Monterey Jack cheese, pickles, beetroot relish, red onion, tomato, butter leaf lettuce, mayo on a seeded milk bun & shoestring fries

CLASSIC CHEESEBURGER 17

Angus beef, American cheese, pickles, onion, ketchup, American mustard on a soft milk bun & shoestring fries

BACON CHEESEBURGER DELUXE 21

Angus beef, American cheese, bacon, pickles, onion, ketchup, mustard, tomato, butter leaf lettuce, mayo on a milk bun & shoestring fries

FRIED CHICKEN BURGER 20

Special fried buttermilk chicken, guacamole, swiss cheese, sriracha slaw, on a soft milk bun & shoestring fries

CRUMBED HALOUMI BURGER (V) 18

Panko crumb haloumi, houmous, pickled fennel & red cabbage, baby spinach leaves, chimmi churri on a soft milk bun & shoestring fries

BATTERED FLATHEAD BURGER 19

Battered flathead, American cheese, shredded iceberg, house tartare soft milk bun & shoestring fries

SWEETS

PLEASE ASK OUR STAFF FOR SPECIALS!