

THE GARDEN TERRACE

White Wine

SPARKLING

Yellowglen YELLOW – 200ml

Australia's highest selling piccolo, this popular sparkling has Melon and Pineapple aromas and leaves your mouth with a crisp and clean finish.

7.00

Oyster Bay – Brut

Another winner in the Oyster Bay stable, this sparkling cuvee typifies the Marlborough region in NZ using 100% chardonnay grapes, with lively bubbles and a refreshing taste that is a result of the natural secondary fermentation

28.00

TRAMINER

Abel's Tempest (Tasmanian premium wine)

Our cool climate allows this wine to develop floral aromas with a hint of citrus that leaves you with a clean palate.

7.00

28.00

CHARDONNAY

Abel's Tempest (Tasmanian premium wine)

Our cool climate allows this wine to develop it's tangy palate with herbaceous aromas and a lovely fragrance

7.00

28.00

Wolf Blass – Yellow Label

The highly specialized chardonnay vineyards are amongst the estates most precious assets.... Loaded with fruit, fragrance and an enjoyable flavour

6.00

24.00

Notley Gorge

Produced at Rosevears Estate, this wine has herbaceous fruit characters in bouquet and palate..... one of Tasmania's most popular brands

28.00

SAUVIGNON BLANC

Abel's Tempest (Tasmanian premium wine)

Our cool climate allows this wine to develop vibrant fruit characters with a crisp finish.

7.00

28.00

Oyster Bay

Assertive passionfruit and tropical fruit profiles with a thread of ripe citrus, this is one of New Zealand's leading wines

7.00

28.00

Leaning Church (Tasmanian premium wine)

Tasmania's next "big thing" on the International Stage, Mark and Sarah Hirst are producing award winning wines from their vineyard only 20km's from Launceston. Their philosophy is to produce wines that are "Fresh, Funky, Bold and Breath-Taking"

32.00



THE GARDEN TERRACE

Red Wine

PINOT NOIR

Abel's Tempest (Tasmanian premium wine)

Our cool climate allows this wine to develop it's cherry mulberry and spice characteristics, finishing with a smooth velvety mouth-feel

7.00 28.00

MERLOT

Penfold's Rawson's Retreat

Aromas of cherry, violets, plum and spicy sweet fruitcake supported by ripe, soft and subtle tannins, resulting in an easy drinking vibrant Merlot

5.50 22.00

Oyster Bay

Vibrant alluring aromas of ripe plums, cherries and mulberry. A medium bodied wine with a smooth and lingering finish

7.00 28.00

Leaning Church (Tasmanian premium wine)

Looking for a smooth and aromatic wine with a pleasant finish, then here is another of the Leaning Church stable that we have enjoyed and selected for our menu to showcase Tasmania. Sold only by the bottle, this Merlot is guaranteed to satisfy you.

32.00

CABERNET MERLOT

Lindemans Reserve

A soft medium bodied wine, ripe in berry and plum flavours, with an elegant spiced finish

6.00 24.00

Notley Gorge

Arguably our most requested wine. A rich and voluptuous ripe bouquet with delicious blackcurrant and mulberry flavours

29.00

CABERNET SAUVIGNON

Jamiesons Run

This wine has rich vibrant flavours of mulberry, blackcurrant and dark plum

6.50 26.00

SHIRAZ CABERNET SAUVIGNON

Jim Barry

This popular smooth wine has been produced in the Clare Valley for over fifty years.

25.00

SHIRAZ

Annies Lane

Another from the Clare Valley with dark cherry aromas and a lovely berry texture

26.00



THE GARDEN TERRACE

Beer

PREMIUM IMPORTED

Asahi Super Dry, Corona, Stella Artois, Mythos **7.00**

PREMIUM AUSTRALIAN

Crown Lager, Boags "Pure", Boags Lager, Cascade Lager **6.00**

REGULAR

Victoria Bitter, Carlton Cold Filtered, Boags Draught, Tooheys New, Coopers Clear **5.00**

PREMIUM LIGHT

Cascade Premium or Boags Premium **4.00**

Other

ALCOHOLIC CIDER

Mercury Sweet or Mercury Draught **5.00**

READY TO DRINK MIXED SPIRITS

Varies Daily: Bacardi, Vodka, Bourbon, Rum, Scotch **8.50**

SPIRITS MIXED TO YOUR ORDER

30ml nip **6.00**

15ml nip (half) **4.50**

SOFT DRINKS BY THE GLASS

Coca-Cola, Lemonade or Lemon **2.50**

Lemon Lime & Bitters **3.00**

Orange Juice or Apple Juice **2.50**

ESPRESSO COFFEE & HERBAL TEAS

Latte, Cappuccino, hot chocolate, herbal teas – all to your liking **3.80**



THE GARDEN TERRACE

Entrée

CARAMALIZED ONION TARTLETTE

Crunchy shortcrust pastry and caramelised onions combine to create a taste sensation, presented on seasonal leaves with a blueberry jus **14.00**

SAGANAKI

Grilled premium Kefalograviera – “Greek style” cheese with a fresh lemon wedge **16.00**

SCALLOPS

Poached scallops in Napoli sauce with aioli, served on seasonal leaves **17.50**

GARLIC PRAWNS

Traditional Garlic Prawns, served on a bed of aromatic Jasmine rice **16.50**

MOROCCAN CHICKEN KEBAB

Grilled chicken kebab, marinated in Moroccan spices, served on a bed of cous cous, lemon and yoghurt dressing **15.50**

BEEF & BLACK BEAN SKEWERS

Beef skewers, in traditional Black Bean sauce, served on a bed of fried rice **16.50**

PEPPERED PORK SALAD

Porterhouse Loin, lightly grilled and served on seasonal leaves **17.00**

BRUSCHETTA

Fresh Turkish bread, topped with basil pesto, tomato concasse and parmesan, grilled until golden brown **12.50**

Can we tempt you with any side dishes tonight ?

Garlic or herb bread (our special Turkish bread) **7.00**

Bowl of chips **6.00**

Traditional garden salad **7.50**

Traditional Greek salad **10.50**



THE GARDEN TERRACE

Main

TEMPURA BLUE EYE TREVALLA

Finely filleted Tasmanian Blue Eye Trevalla, deep fried in delicate Japanese style tempura batter with fresh mayonnaise **28.50**

HERB CRUSTED TASMANIAN SALMON

Tassie's finest, coated in crushed, hand torn breadcrumbs and fresh herbs and oven baked to perfection **26.50**

CHICKEN PARMIGANA

Whole crumbed butterfly chicken breast topped with ham, our own relish and lashings of mozzarella cheese **22.50**

HERBED CHICKEN BREAST

Succulent chicken breast filled with fresh herbs and grilled, served with a citrus twist **24.00**

PORK FILLET

Tender pork fillet, pan fried and served with a quince and orange sauce **26.50**

HOISIN LAMB RUMP

Small lamb rumps (250grams), oven baked in Hoisin Sauce **28.50**

LAMB CUTLETS

Sumptuous lamb cutlets, grilled and served with apple and red currant glaze **27.50**

EYE FILLET STEAK

200g Eye fillet steak served with your choice of sauce and butters listed below **34.00**

SCOTCH FILLET STEAK

300g served with your choice of sauce and butters listed below **29.50**

VEGETARIAN RISOTTO

Creamy Arborio rice, combined with fresh seasonal vegetables and topped with shaved parmesan cheese **19.50**

Your selection of sauces and butter (served with steak meals)

Diane
Peppercorn
Red Wine Jus
Creamy Mushroom
Selection of Mustards
Garlic or Herb Butter

“ All mains are served with your choice of seasonal vegetables or chips and salad “



THE GARDEN TERRACE

Dessert

COOKIES & CREAM PARFAIT

With a base of chocolate mousse, crushed chocolate cookies and freshly whipped cream, this is sure to be a crowd pleaser

11.50

TRIPLE CHOC FUDGE SUNDAE

“Chocoholics delight” – layers and layers of white, milk and dark chocolate and ice cream, combine to excite the palate

11.50

LEMON MERINGUE PIE

Freshly baked tangy lemon tart, with a sweet meringue topping

11.50

CHAMPAGNE JELLY with SUMMER BERRIES

A light and refreshing Summer dessert, served with Vanilla ice cream

11.50

FRESH FRUIT SALAD & ICE CREAM

The freshest seasonal produce is sliced to create a refreshing conclusion to your evening meal, served with Vanilla ice cream

10.50

CHEESE PLATTER

A varied platter of Tasmanian cheddar, blue vein & soft cheeses, served with fruit, nuts and crackers

19.00

