

WESTPAC TERRACE DINNER MENU

SNACKS

QLD Prawn & lemongrass spring roll, Viet mint, nuoc cham (2e)(DF)	\$18
Grilled O'Connor beef tenderloin skewer, Ume furikake, sesame miso (2e) (DF, GF)	\$24
Pino's dolce vita originale salami, pickle vegetables, grilled bread (50g) (DF)	\$18
Broken heirloom tomato, black garlic, sherry vinegar, chilli, basil (2e) (V, DF, NF)	\$18
Fried taco, chicken, broccoli mole, sesame sauce (2e)	\$20
Crispy salt bush calamari, lemon, karkalla, dessest lime (GF, NF, DF)	\$24

LAID BACK

"Poke Bowl" watermelon, avocado, sushi rice, ponzu, sprouts, tofu (VG, GF, NF, DF)	\$28
Chicken souvlaki, tomato, onion, flat bread, fermented chilli sauce, fries	\$36
"Po Boy" Australian prawns, native spices, finger lime sauce, crispy roll, fries	\$38
Dry aged wagyu burger, swiss cheese, house sauce, pickles, potato bun, fries	\$36
Crispy battered rockling fish fillet and chips, pickled summer slaw, cornichon mayonnaise (GF, DF, NF)	\$38

SIDES

Shoestring fries, espelette pepper salt	\$14
Green leaf salad, fennel, mustard dressing	\$14
Sprouting broccolini, hazelnuts, baby spinach	\$14

SWEET ITEMS

Brioche donuts, chocolate and biscoff (NF)	\$8e
Mango, pineapple, blueberry, lime syrup, mint leaves (VG, GF, DF, NF)	\$16
Fabbrica's hazelnut tiramisu	\$16
Chocolate olive oil cake, raspberry sorbet, macadamia, hemp seeds (VG, GF, DF)	\$18
Artisan local cheeses (2), lavosh, fruit paste, grapes (To-Go)	\$26

DF - Dairy Free

GF - Gluten Free

NF - Nut Free

V - Vegetarian

VG - Vegan

