



WESTPAC TERRACE MENU

TASTING AND SMALL PLATES

Citrus-marinated Alto olives (GF, DF, V, VG, NF)	\$8
Sydney rock oysters (GF, DF, NF) <i>White balsamic peach mignonette</i>	\$8/38/68
Peeled Australian king prawns 350g/700g (GF,NF) <i>Marie rose sauce, lemon</i>	\$35/65
Brioche bun slider (NF, GFO) Salmon rilette Prawn salad	\$16 ea
Hummus (V, DFO, NF) <i>Olive & bullhorn pepper relish, fried chickpeas, pita crisps</i>	\$22
Grilled corn ribs (V, GF, NF) <i>Buttermilk ranch, green tomato relish</i>	\$22
Vannella burrata (V, GF, NF) <i>Heirloom tomato, basil, olive oil, coriander relish</i>	\$28
NZ king salmon crudo (GF, DF, NF) <i>Burnt citrus vinaigrette, cucumber & caper salsa</i>	\$32
Buttermilk popcorn - Prawn Chicken Cauliflower (NF, VO) <i>Remoulade, lemon</i>	\$26

SIGNATURE MAINS

Grilled fish 'n' chips (GF, NF) <i>Australian market fish, summer tomato salad, cornichon mayo, hot chips, lemon</i>	\$36
Baked NZ king salmon (GF, NF) <i>Green apple, celery, coconut espuma, trout roe, herbs</i>	\$36
Roasted cauliflower steak (VG, GFO, NF) <i>Cauliflower purée, saltbush, pickled golden raisin, kataifi crunch</i>	\$30

(DF) Dairy free – (NF) Nut free – (V) Vegetarian – (VG) Vegan – (DFO) Dairy free option
(GFO) Gluten free option – (VO) Vegetarian option

Dishes are served as prepared. For a coursed experience, please order each course separately. Please advise your host of any accessibility or communication requirements. While every precaution has been taken, some dishes may still contain traces of allergens, as they are prepared in shared facilities.



WESTPAC TERRACE MENU

Slow cooked sovereign lamb shoulder (GF, NF) \$43
Tasmanian pepperberry chimichurri, fennel salad, rocket

Brisket cheeseburger (GFO, DFO, NF) \$34
American cheese, caramelised onion, pickles, comeback sauce, fries

Crispy fish sandwich (DFO, *may contain nuts) \$34
Panko-crumbed white fish, American cheese, cornichon mayo, dill, fries

SIDES

Hot chips (DF, NF) \$14
Botanical salt

Watermelon & tomato salad (V, DFO, GF, contains alcohol) \$20
Ouzo honey vinaigrette, marinated feta, fennel, mint

Sweet potato salad (GF, DF, VG) \$16
Maple mustard, charred corn, pepita crumble

Cos lettuce wedge (V, DFO, GF) \$16
Fennel, orange, green goddess dressing

DESSERT

Strawberry shortcake \$18
Tonka bean Chantilly cream, macerated berries

Chocolate caramel brownie \$18
Candied cocoa nib

Westpac OpenAir pavlova \$18
Tropical fruit, passionfruit, coconut

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WESTPAC TERRACE MENU

'FEED ME' SHARED MENU

MINIMUM 2 GUESTS, APPLIES TO GROUPS OF 10+

\$82PP

Brioche bun sliders

Salmon rilette or prawn salad – *please select one per guest*

Hummus

Olive bullhorn pepper relish, fried chickpeas, pita chips

King salmon crudo (GF, DF)

Burnt citrus vinaigrette, cucumber caper salsa

Slow cooked sovereign lamb shoulder (GF, NF)

Tasmanian pepperberry chimichurri, fennel salad, rocket

Watermelon & tomato salad

Ouzo honey vinaigrette, marinated feta, fennel, mint

Hot chips

Botanical salt

Strawberry shortcake

Tonka bean Chantilly cream, macerated berries

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