

SNACK & SHARE

OLIVES \$6
marinated medley V

OUR DAILY BREAD \$10
with dukkah & infused oil V

SOFT BAO BUNS \$12
with our treacle glazed pork belly & chilli peanut crumb (2)

JERK FRIED CHICKEN \$15
with lemon sour cream GF

BITTER BALLEEN \$12
dutch meatballs with mustard (3)

TERRACE MEAT SAMPLER \$26
with black bean brisket, jerk fried chicken, bitter ballen, grilled chorizo, homemade relish & freshly baked bread



CHEESE

with lavoush & poppy seed brioche cracker

1 cheese \$22 | 2 cheeses \$28 | 3 cheeses \$32



SIDES

+ **BABY POTATOES \$8**
with warm mint vinaigrette GF, V

+ **LARDER ROASTED CARROTS \$8**
with salsa verde GF, V

+ **ASIAN GREENS \$8**
with palm sugar & black vinegar dressing GF, V

+ **GREEN SALAD \$8**
with candied walnuts & sumac honey dressing GF, V

+ **HOUSE FRIES \$9.5**
hand-cut and skins on with balsamic aioli GF, V

ENTRÉES

WARM GORGONZOLA SALAD \$17.5
with a blackened wedge of lettuce, poached free range egg, mustard sprouts & whey dressing GF, V

SHREDDED LAMB \$22
with toasted cashew dukkah served on bruschetta with mint cucumber yoghurt GF

MUSSEL & SEMOLINA FRITTER \$16
with lemon and mango remoulade & coriander froth GF

SEARED VENISON \$24
served rare with sweet red onion, black olive tapenade, flaxseed biscuit & juniper pinot gel GF

TOMATO & CUCUMBER SALAD \$16.5
marinated with feta & basil panna cotta, crushed olives & spinach salsa verde V GF

ROASTED BONE MARROW \$14
with kawakawa crumb, tomato jam & freshly baked bread

TENDER PRESSED PORK JOWL \$16.5
with pickled greens, pumpkin & slaw GF

GRILLED PANEER \$16
homemade & served with turmeric courgette, crisp kawakawa & activated pumpkin seed paste GF, V

SWEET POTATO & MANGO NOODLE SALAD \$16
with sesame crème tofu, tatsoi greens, chilli rice wafer & black sesame glaze GF, V

MAINS

WAIKATO SCOTCH FILLET \$32
with crushed green olives, confit garlic & oregano GF

SMOKED PORK BELLY \$28
with anise treacle, apple labneh, candied carrot & cumin crackle GF

PULLED VEAL SHANK \$28
with orange fennel, red pepper romesco, feta & salted lemon GF

MARKET FISH \$34
with tomato emulsion, fresh sugar snaps, edamame, white miso & bonito flakes GF

CONFIT CHICKEN BREAST \$30
tender cornfed free range chook with a crumble of roasted broccoli & red onion, Ajwain pastry disc & jus

AGRIA POTATO GNOCCHI, \$32
with grilled chard, sweetcorn creme, roquette & grated pecorino

GRILLED VEGETABLE SALAD \$28
served warm with parmesan aubergine, toasted spelt & black tahini V

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LARGE
for grazing & sharing

TERRACE PORK RIBS \$38
with a sugar & vinegar mop sauce, Asian slaw & buttered corn

NZ LAMB \$79.5
slow roasted prime whole shoulder with turmeric, raisins, tomato jam & coriander GF

Allow 40 minutes for Lamb or pre-order with your reservation.

DESSERTS *all \$14.5*

SALTED CARAMEL MOUSSE
walnut shards, crème fraiche & chocolate brownie crostini

WARM GINGER & LEMONGRASS BRÛLÉE
with pear and pimenta sable GF

POACHED SUMMER STONE FRUIT
with earl grey granita GF

BITTER CHOCOLATE OPERA CAKE SANDWICH
with hazelnut mocha & white chocolate ganache GF

LIQUID DESSERTS (R18) *all \$16*

SMOOTH OPERATOR
cointreau noir, espresso, rum, spiced syrup, orange bitters

TARTED UP
grapefruit vodka, limoncello, lemonade syrup, egg white

MAD IF YOU DON'T
toffee infused vodka, white vermouth, butterscotch liquor

SCOOBY SURPRISE
chambord, strawberry liquor, housemade chocolate, fresh cream

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An aerial photograph of a terraced landscape. The terraces are arranged in a roughly circular pattern, with some filled with a vibrant green color, likely representing vegetation or water. The surrounding terrain is a mix of dark and light brown, suggesting different soil types or vegetation. A white house icon is positioned at the bottom center of the image.

Terrace Kitchen

