



the Terrace

ESCAPE
IMITATION

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. While we take care to accommodate dietary requirements, we cannot guarantee allergen-free dishes. A 15% surcharge applies on public holidays. A non-refundable 1.1% surcharge applies to all credit and tap and go payments.

LUNCH SPECIAL

For a midday moment above it all

Monday to Friday 12pm - 4pm

Salmon Aburi Rice Bowl (A)

30.0

Wakame, pickled ginger, tobiko, Japanese mayo (df, gf)

Bulgogi Beef Tacos (2)

25.0

Soft taco, Asian slaw, chilli, teriyaki glaze

SERVED WITH FRIES

Soy Braised Pork Belly

25.0

Steamed greens, garlic fried rice (df, gf)

Crispy Chicken Burger

25.0

Spicy mayo, fresh slaw

SERVED WITH FRIES

df dairy free | gf gluten free | n contains nut
o option | v vegan | vg vegetarian

Seafood Origin: A Australian | I Imported | M Mixed

M E N U

Grazing

Tasmanian Pacific Oyster (A)

6.5 each

Apple cider mignonette, coriander, finger lime (df, gf)

Korean Gimbab Roll

24.0

Raw salmon (A), egg, cream cheese, cucumber, sesame, nori
spicy tobiko mayo (gf)

Charcuterie + Cheese Board

34.0

Condiments + crackers (n)

Korean Fried Chicken

25.0

Sweet + spicy sauce, house pickles, cashews (df, gf, n)

Tempura Eggplant

25.0

Terrace sweet chilli sauce (gf, v)

Soy Braised Pork Bao (2)

22.0

Pumpkin puree, Asian greens, toasted sesame (df)

Mooloolaba King Prawn Sliders (2) (A)

22.0

Wasabi mayo, tobiko, lemon

Pan Fried Octopus + Monkfish (1)

22.0

Crispy potato, romesco sauce (df, gf, n)

Vine-Ripened Tomato + Pistachio Pesto

24.0

Feta stuffed tomato, pistachio rocket pesto + yuzu dressing (gf, n, vg)

Bulgogi Beef Tacos (2)

20.0

Soft taco, Asian slaw, chilli, teriyaki glaze

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Premium Grazing

Terrace Sashimi (M) 56.0

Tuna, salmon, snapper, scallops, wakame, ponzu, tobiko + wasabi (df, gf)

Korean BBQ Pork Ribs 58.0

Garlic fried rice, apple + onion pickle (gf)

Char-Grilled Grainfed OP Rib (500g) 78.0

Vine tomato, Korean yellow mustard, red wine jus (gf)

Sides

Truffle Fries 20.0

Truffle mayo + grated parmesan (vg)

Fries 14.0

Sweet chilli mayo (df, vg)

Steamed Greens 12.0

Seasonal selection of greens, sea salt + garlic (gf, v)

Desserts

Warm Chocolate Brownie 16.0

Salted caramel ice cream (gf)

Vegan option: Chocolate brownie slice, raspberry sorbet (gf, v)

Matcha Brulée 18.0

Seasonal berries (gf)

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CHILDREN'S MENU

For curious little appetites

Terrace Fried Chicken

Fries + tomato sauce (df, gf)

18.0

Prawn Mayo Sliders (1)

Fries

20.0

Desserts

Warm Chocolate Brownie

Salted caramel ice cream (gf)

15.0

Vanilla Ice Cream

Fresh berries (gf)

10.0

df dairy free | gf gluten free | n contains nut
o option | v vegan | vg vegetarian

Seafood Origin: A Australian | I Imported | M Mixed

ESCAPE IMITATION

COCKTAILS

Signature Creations



Day Spring

Single Malt Whiskey, Spiced Liqueur, Lemon, Agave + Citrus Essence



Café + Cask

Bumbu Original Rum, Coffee Tequila, Demerara Sugar, Walnut + Chocolate



Spring Apothecary

Bumbu Original Rum, Pineapple, Amaretto, Frangelico, Pandan Syrup, Orange Blossom



Bloom + Doom

Bumbu Original Rum, Lavender Liqueur, Apricot Brandy, Orgeat, Lime Juice, Absinthe



Sunset Margarita

Altos Plata Tequila, Pama Liqueur, Passionfruit, Lime + Dash of Cranberry



Liquid Sunshine

Absolut Vodka, Strawberry, Lillet Rose, Saffron



Golden Hour

Beefeater Gin, Italicus Rosolio di Bergamotto, Marigold, Lemon Zest, Prosecco, Bitter Citrus



Salt n' Sour

Amaretto, Rye Whiskey, Salted Plum Umeshu, Honey, Lemon + Whites



Tropicalita

Beefeater Gin, Coconut Rum, Pandan, Vanilla, Lime Zest

Any classics can be made on request

WINE

Champagne

NV Bollinger Special Cuvée — Aj, FR

NV Penfold's Champagne Cuvée Brut — Champagne, FR

2017 Dom Perignon — Épernay, FR

2015 Perrier-Jouët Belle Époque — Épernay, FR

NV Perrier-Jouët Blanc de Blanc — Épernay, FR

NV Perrier-Jouët Grand Brut — Épernay, FR

NV Mumm Cordon Rouge — Reims, FR

NV Mumm Brut Rosé — Reims, FR

Sparkling

NV Bellebonne-Bis Rosé — Tamar Valley, TAS

NV AIX Beau Vista Non Alcoholic Sparkling Rosé — Provence, FR

NV Mumm Napa Brut — Napa Valley, USA

NV Bandini Prosecco — Veneto, IT

White

Shaw + Smith Sauvignon Blanc — Adelaide Hills, SA

Henschke 'Peggy's Hill' Reisling — Clare Valley, SA

DiGiorgio Coonawarra Chardonnay — Coonawarra, SA

Te Mata Elston Chardonnay — Hawke's Bay, NZ

Totara Sauvignon — Marlborough, NZ

Domaine Pinson Chablis — Chablis, FR

Louis Latour Grand Ardeche Chardonnay — Mâconnais, FR

Delibori Pinot Grigio — Veneto, IT

Rosé

Penfolds Max's Rosé — Adelaide Hills, SA

Maison AIX Rosé — Provence, FR

Red

Henschke 'Five Shillings' Shiraz Mataro — Barossa, SA

Kaesler 'The Fave' Grenache — Barossa, SA

Shaw + Smith Shiraz — Adelaide Hills, SA

Penny's Hill Edward's Road Cabernet Sauvignon — McLaren Vale, SA

Two Hands 'Sexy Beast' Cabernet Sauvignon — McLaren Vale, SA

River Estate Reserve Shiraz — Wattonbully, SA

William Downie 'Cathedral' Pinot Noir — Gippsland, VIC

Moss Wood 'Amy's Blend' Bordeaux Blend — Margaret River, WA

Chateau De Meursault Bourgogne Rouge — Burgundy, FR

Louis Latour Valmoissine Pinot Noir — Marconnais, FR

Cerbaia Rosso Di Montalcino Riserva DOCG — Tuscany, IT

Podere La Capella Chianti Classico — Tuscany, IT

Fortified

Penfolds Grandfather Tawny Port — *Multi-Regional, SA*

Looking for something rare?

Feel transported with a curated pour from The Reserve Cellar.

Our extensive collection of fine and aged wines is available on request.

BEER + CIDER

Tap Beer/Cider

Hahn SuperDry (5.2%)

Kirin Hyoketsu Lemon (6.0%)

Kirin Ichiban (5.0%)

Stone & Wood Easy Pale (3.5%)

Stone & Wood Pacific Ale (4.4%)

Stella Artois (4.8%)

XXXX Ginger Beer (3.5%)

XXXX Gold Lager (3.5%)

Bottled

Heineken 0.0 (0.0%)

James Boag's Premium Light (2.9%)

Corona (4.6%)

Monteiths Apple Cider (4.5%)

Asahi Super Dry (5.0%)

NON-ALCOHOLIC

Mocktails



Roselia Spritz

Rose, Ginger, Lemon, Soda

16.0



Hugo's Passion

Zero Proof Gin , Elderflower, Passionfruit, Mint, Elderflower

16.0



Perfect Lychee

Lychee, Mint, Lime, Apple Juice, Soda

16.0

Cold Beverages

Iced Latte

5.5

Iced Long Black

5.5

Juices Orange, Cloudy Apple, Pineapple, Tomato, Cranberry

5.0

Soft Drinks

5.0

Coke, Diet Coke, Coke No Sugar, Lemonade, Lemon Squash, Ginger Beer, Ginger Ale, Tonic, Soda

Water

9.0

Apani, Apani Sparkling

Hot Beverages

Barista Made Coffee

5.5

Long Black, Short Macchiato, Cappuccino, Flat White, Latte, Mocha

Hot Chocolate

5.0

Chai Latte

5.0

Loose Leaf Tea

5.0

Chai, Chamomile, Earl Grey, English Breakfast, Peppermint, Sencha Green Tea

Alternative Milk

0.5

Oat, Soy, Almond, Macadamia, Lactose Free



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