

# ON THE TERRACE



# CAFE & BAR

**WELCOME TO ON THE TERRACE – Since August 2009**

*Management & all staff wish you an enjoyable experience whether it be dining, wining, afternoon tea or cocktails!!*

<b>Mon – Wed</b>	8am – Late
<b>Thursday</b>	8am – 2am Big night out promoting Claremont's best D'Js from 9pm
<b>Fri – Sat</b>	8am – Late Live Jazz by Tiarryn Griggs from 7pm
<b>Sunday</b>	8am – 4pm Champagne Breakfast also available all day

**Are you looking for a venue?**

We specialise in all functions from corporate events to formal social occasions!

Visit our website:

**[www.ontheterrace.com.au](http://www.ontheterrace.com.au)**

## TAPAS - MODERN AUSTRALIAN

<b>Marinated Olives</b> Wild olives and stuff green olives with citrus, garlic and thyme	\$8
<b>Crispy Battered Prawns</b> Chilli jam, coriander and apple salad	\$17
<b>Smoked Salmon Bruschetta</b> Smoked salmon, avocado and rocket with red onion jam	\$14
<b>Chilli Mussels</b> Local mussels with chilli, garlic and tomato	\$13
<b>Soft Shell Crab Szechuan Pepper</b> Soft shell crab with a spring onion and beanshoot salad, house made sweet chilli sauce	\$15
<b>Grilled Asparagus</b> Haloumi and crispy pancetta with lemon salsa verde	\$14
<b>Sausage Plate</b> Cacciatore sausage, parma ham, sun dried tomato	\$14
<b>Beef Mignon</b> 3 mignons, wilted spinach with grilled prawns	\$17
<b>Empanadas</b> Spicy lamb and sweet potato, with a tomato kasundi	\$14
<b>Jamon Iberico Croquettes</b> Jamon and egg croquette with a garlic aioli	\$14
<b>Cheese Board</b> Two of Australian finest cheeses with quince paste and crackers	\$14
<b>OTT tasting plate (2)</b> 3 Tapas – changed regularly	\$32

## BREADS

<b>Assortment of House Baked Breads</b> Served with balsamic & evoo from WA	\$8
<b>Dips</b> Fresh bread and croutons	\$10
<b>Garlic Pizza Bread</b> Fresh garlic, herbs and evoo	\$8

## PIZZA

<b>Tandoori Chicken</b> Roasted peppers, coriander and cucumber raita	\$24
<b>Pancetta</b> Pineapple, pancetta & mozzarella cheese	\$22
<b>Chorizo</b> Cacciatore, smoked chorizo, olive, basil with bbq sauce	\$24
<b>Goats Cheese</b> Field mushroom, red peppers, pumpkin and olives	\$24
<b>Margherita</b> Roma tomato, bocconcini and fresh basil	\$20

## SALADS

<b>Pear &amp; Parmasen Cheese</b> Rocket, candied walnut and vinaigrette	\$21
<b>Salt &amp; Pepper Squid</b> Mixed greens, capers, red onion, chilli and herb aioli	\$23
<b>Avocado &amp; Feta</b> Spinach, cherry tomato, pine nuts, pancetta with red wine vinaigrette	\$21
<b>Pumpkin Salad</b> Green beans, goats cheese and baby spinach	\$23
<b>Asparagus Salad</b> Roasted almonds and sundried tomato	\$22
<b>OTT Caesar Salad</b> Crispy pancetta, anchovy, parmesan and egg with creamy caper aioli	\$19
* Add chicken	\$7
* Add prawn	\$10
* Add smoked salmon	\$10

## LUNCH MAINS

<b>Gnocchi</b> Made in house gnocchi with sage, walnut, tomato and brown butter sauce	\$23
<b>Fettuccini</b> Chicken, mushroom and pancetta with white wine cream sauce	\$26
<b>Angel Hair</b> Prawns, chorizo, spinach, tomato salsa and evoo	\$27
<b>Beer Battered Fish &amp; Chips</b> Baby reef fish, garden salad, caper and dill aioli	\$26
<b>Thai Chicken</b> Asian greens, coriander, pea shoot, chilli and garlic sauce	\$30
<b>Lamb Shank</b> Braised lamb shank with roasted vegetable mint gastrix	\$28
<b>Beef Sirloin</b> Garlic prawns, potato gratin, field mushroom and red wine jus	\$33

## MAINS

<b>Seafood Risotto</b> Prawn, scallop, mussels and fish in a saffron cream stock	\$34
<b>Atlantic Salmon</b> Beetroot, asparagus, goats cheese and rocket salad	\$35
<b>Fish</b> Changed daily	\$M/P
<b>Thai Chicken</b> Asian greens, coriander, pea shoot, chilli and garlic sauce	\$30
<b>Beef Fillet</b> Garlic prawns, potato gratin, field mushroom and red wine jus	\$38
<b>Lamb Shank</b> Braised lamb shank with roasted vegetable, mint gastrique	\$28
<b>Confit Duck</b> Crispy skinned duck legs, green beans, garlic mash and red wine jus	\$36
<b>Pork Belly</b> Seared scallops, blueberry jus & garlic mash	\$32
<b>Gnocchi</b> House made gnocchi with sage, walnut, tomato and brown butter sauce	\$23
<b>Fettuccini</b> Chicken, mushroom and pancetta with white wine cream sauce	\$26
<b>Angel Hair</b> Prawns, chorizio, spinach, tomato salsa and evoo	\$27

## SIDES

<b>Panache of Vegetables</b>	\$8
<b>Side Salad</b>	\$8
<b>Roasted Field Mushrooms</b>	\$8
<b>Shoestring Chips</b> chilli salt or plain	\$8

## DESSERTS

<b>Churros</b> Spanish doughnuts dusted with cinnamon and served with dark warm chocolate pot	\$14
<b>Vacherin</b> Fresh strawberry, vanilla bean ice cream and berry coulis	14
<b>Cheese Board</b> Two of Australian's finest cheeses with quince paste & crackers	\$14
<b>Home Baked Cakes</b> See Daily Display	

## COCKTAILS

### CHAMPAGNE STYLE

- Kir Royal** Crème de cassis liqueur topped with Sparkling wine \$14  
**Bei Chambord**, Apple liqueur & fresh strawberries topped with Sparkling wine \$16

### MARTINI STYLE

- Amour** Vodka, Peach liqueur, freshly squeezed lime juice shaken with Parfait Amour liqueur \$16  
**OTT Cocktail** Amaretto, Malibu, pineapple juice, & cream shaken with Advocaat liqueur \$17  
**African Martini** Galliano, Vodka Vanilla, Brown crème de cacao liqueur, Banana liqueur shaken with Amarula \$17  
**Fuji Mountain MarTEAni** \* Midori, Lychee liqueur, Limoncello blended with Zen Green Tea liqueur & a dash of Elderflower Cordial \$18  
**Daiquiri** \* Bacardi, Cointreau & fruit liqueur blended with lemon juice & your choice of fresh fruit (Strawberry, mango, blueberries, raspberry, apple, citrus, banana, lychee) \$16  
**Vodka/ Gin Martini** Vodka or Gin served dirty, naked with speared olives or lemon twist \$16  
**Modern Martini** Apple, Espresso, French, Chocolate, Lychee \$17

### LONG DRINK STYLE

- Long Island Redbull Ice Tea** Gin, Vodka, Cointreau, Tequila, Rum, topped with Redbull \$17  
**Tropicana** Framboise liqueur, Midori, Cointreau, Vodka crowned with orange & pineapple juice \$16  
**Blood Orange Margarita** Grand Marnier, Tequila, Lemon juice, topped with Sparkling blood orange \$16  
**Toblerone** \* Bailey's, White Crème de Cacao, Kahlua, Frangelico blended with milk & cream \$16

### STICK DRINK STYLE

- Royal Passion Fruit Mojito** Fresh lime & freshly ripped mint muddled shaken with passion fruit pulp shaken, Bacardi, Passion fruit liqueur, topped with soda & lemonade \$17  
**Blushing Monk** Fresh lime chunks muddled with raw sugar shaken with Chambord, Malibu & Green Chartreuse \$17  
**Mai Tai** Fresh lime muddled with raw sugar shaken with Bacardi Oro, Cointreau, & Almond syrup \$17

\*Not available on Thursday nights

## BEER & CIDER

\$7.5 scho  
HOLLAND  
5% ALC



**Heineken**

A refined, easy drinking pilsner brewed to the same recipe since 1873 using 100% natural ingredients.

\$7.5 scho  
AUSTRALIA  
4.4% ALC



**James Squire  
Sundown Lager**

James Squire Sundown Lager is crisp, refreshing & subtle. With a fresh grassy aroma & distinctive hoppiness

\$8.5  
GERMANY  
5% ALC



**Beck's**

A crisp, bitter taste. Its pale colour belies its rich malt sweetness with a pronounced bitter hop finish.

\$8.5  
HOLLAND  
4.7% ALC



**Amstel**

A distinctly refreshing, clean & crisp full strength beer with the bonus of low calories & carbs.

\$8.5  
JAPAN  
5% ALC



**Kirin Ichiban**

Pure smooth flavours & a pale amber shine, crowned with a rich creamy head & an appetizing floral aroma.

\$?  
ITALY  
4.6% ALC



**Birra Moretti**

Unchanged since 1859, a light golden colour lager, delicate malty flavour and a clean, slightly bitter finish.

\$?  
AMERICA  
5% ALC



**Budweiser**

Barley malt, rice, hops, yeast and water. Nothing more. Nothing less. Five ingredients. One classic taste

\$9  
AUSTRALIA  
5.6% ALC



**Knappstein**

A beer with passion fruit & citrus hop aromas balanced out with a gentle warming palate, with a dramatic bitter finish.

\$8.5  
AUSTRALIA  
4.5% ALC



**James Squire  
Golden Ale**

An ideal thirst-quenching beer with a tropical fruit aroma and dry refreshing finish. Ale richness - lager refreshment.

\$8.5  
AUSTRALIA  
5% ALC



**James Boag's  
Premium**

A European style lager brewed from the finest quality pilsener malts & fermented at a lower temperature.

\$8.5  
AUSTRALIA  
4.5% ALC



**James Boag's  
Pure**

Approachable tasting liquid developed using only ingredients sourced from tasmania & nothing more.

\$7.5  
AUSTRALIA  
2.9% ALC



**James Boag's  
Premium Light**

A full flavoured light beer with a smooth, pleasant bitterness. Fresh aroma with a malty, fruity character & refreshing taste.

\$8  
AUSTRALIA  
4.6% ALC



**Hahn  
Super Dry**

Full flavoured yet low in carbs, using only the finest quality ingredients with no additives or preservatives.

\$8  
AUSTRALIA  
5% ALC



**Tooheys  
Extra Dry**

A crisp dry finish lager with a mellow middle palate & a clean aftertaste.

\$8  
AUSTRALIA  
5% ALC



**5 Seeds  
Cider**

5 Seeds is a medium sweet cider with apple & champagne-like characteristics coming through in both the aroma & flavour.

\$7.5  
AUSTRALIA  
3.3% ALC



**Hahn  
Super Dry 3.5**

Full flavoured yet low in carbs, using only the finest quality ingredients with no additives or preservatives.

• Corona \$9 • Peroni Nastro \$9

## WINE LIST

### CHAMPAGNE

	Gls.	Btl.
Taltarni Brut Tache	\$9	\$40
Chandon NV	\$9	\$45
Andrew Garret Sparkling Shiraz		\$38
Piper Heidsieck NV		\$115
Moet ET Chandon NV	\$25	\$120
Veuve Clicquot NV		\$135
Bollinger Special Cuvee NV		\$145
Dom Perignon		\$375
Krug MV		\$475

### WHITE

Henschke Peggys Hill Riesling Eden Valley SA	\$9	\$36
Petaluma Riesling Clare Valley SA		\$48
Cloudy Bay Riesling Marlborough NZ		\$60
Sandalford Classic Dry Margaret River WA	\$9	\$35
Wither Hills Pinot Gris Marlborough NZ	\$8	\$35
Capel Vale Chenin Blanc West Australia		\$35
Corte Giara Pinot Grigio Veneto, Italy		\$35
Villa Maria Sauvignon Blanc Marlborough NZ		\$38
Cloudy Bay Sauvignon Blanc Marlborough NZ		\$55
Wither Hills Sauvignon Blanc Marlborough NZ	\$8	\$35
Shaw & Smith Sauvignon Blanc Adelaide Hills SA		\$44
Shoe Fly Chardonnay Margaret River WA	\$7	\$30
Leeuwin Estate Prelude Chardonnay Margaret River WA		\$49
Clairault Estate Chardonnay McLaren Vale SA		\$48
Howard Park Chardonnay Great Southern WA		\$59
Leeuwin Estate Art Series Chardonnay Margaret River WA		\$140
Watershed Shades Semillon Sauvignon Blanc Margaret River WA		\$38
Edwards Semillon Sauvignon Blanc Margaret River WA		\$36
Cape Mentelle Semillon Sauvignon Blanc Margaret River WA	\$9	\$40
Pierro LTC Semillon Sauvignon Blanc Margaret River WA		\$55

### ROSÉ

Watershed Shades Rosé Margaret River WA		\$38
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### RED

Devils Corner Pinot Noir Tasmania	\$8	\$34
Stonier Pinot Noir Mornington Peninsula VIC		\$46
Villa Maria Private Bin Pinot Noir Marlborough NZ		\$46
Cloudy Bay Pinot Noir Marlborough NZ		\$80
O'Leary Walker Cabernet Merlot Claire Valley SA		\$36
Edwards Cabernet Sauvignon Margaret River WA		\$42
Cape Mentelle Cabernet Merlot Margaret River WA	\$10	\$44
Voyager Estate Cabernet Merlot Margaret River WA		\$64
Moss Wood Amy's Cabernet Sauvignon Margaret River WA		\$46
Bowen Estate Cabernet Sauvignon Coonawarra SA	\$11	\$55
Ebenezer Cabernet Sauvignon Barossa Valley SA		\$65
Penley Estate Cabernet Sauvignon Coonawarra SA		\$72
Alkoomi Shiraz Viognier Margaret River WA		\$34
Leeuwin Estate Siblings Shiraz Margaret River WA		\$40
Domaine Chandon Heathcote Shiraz Heathcote VIC		\$42
Mitolo Jesters Shiraz Barossa Valley SA	\$10	\$44
Bowen Estate Shiraz Coonawarra SA		\$48
Taltarni Heathcote Shiraz Heathcote VIC		\$65
Penfolds 389 Cabernet Shiraz South Australia		\$78
Alkoomi Blackbutt Shiraz (Museum Release) Margaret River WA		\$97

### DESSERT

Betteney's Lost The Plot First Blush Rosé	\$8
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