

# TERRA

## SNACKS

Terra Flat Bread   duck foie gras parfait, dill pickles	\$9
Smoked Ox Tongue & Toast   chimichurri, fresh tasmanian wasabi	\$8ea
Tempura asparagus & crispy pork   gochujang mayo	\$9
Chargrilled Oysters   jalapeno pickles & apple sauce, shiso	\$3ea

## SMALL PLATES

Smoked Eggplant   avocado, pepperonata, hazelenut, charred lime	\$15
Six Mushrooms three Ways   dashi broth, burnt cauliflower puree	\$16
Confit Salmon In A Jar   schmaltz, creme fraiche, gherkin, watercress	\$18
Fried Octopus   potato skin, pickled green tomatoes, aioli	\$19

## FROM THE ROTISS / SMOKER

6hr Smoked Beef Short Rib (black pepper, paprika)   jalapeno pickles	\$30
Terra Charcoal Chicken (fennel; brown sugar)   miso gravy, hot sauce	H \$18
	W \$32
Spit Roasted Pork Belly Bone in 230g   terra sauerkraut, miso gravy	\$28
Sticky Cowra Lamb Ribs (fennel, paprika)   cashew, sweet BBQ sauce	\$25
Terra Dry Age Beef   ask staff for todays selection	MP

## SIDES

Salt Baked Chat Potatoes   akadashi miso, soy pickled mushroom, haloumi	\$9
Cucumber Salad   pickled gherkin, red radish, dill	\$8
Ox Heart Tomatoes   stracciatella, smoked baba ganoush, hazelnut	\$10
Fat Fries   smoked brisket fat, paramount mayo	\$8
Fried Cauliflower   vincotto, harissa, almonds, crispy shallots	\$9
Terra Pickles	\$4

## DESSERT

Deep Fried Cheesecake   banana custard, jack daniels ice cream, smoked maple syrup	\$13
Poached Bosc Pear   caramelised white chocolate crumb, candied ginger ice cream	\$13

## FEED ME \$58 PP

minimum 2 people