

# The Terminus Hotel

PUBLIC BAR & DINING ROOM

## ◆ MENU ◆

### WINES BY THE GLASS

#### SPARKLING

Monichino 'Tramontino' Sparkling NV, Goulburn Valley, VIC — 9/43

Santa & D'Sas Prosecco, King Valley, VIC — 11/53

#### ROSE

Amherst 'Rachel's' Rosé '16, Pyrenees, VIC — 11/53

#### WHITE

Eden Hall Riesling '16, Eden Valley, SA — 11/53

Munamuna Sauvignon Blanc '16, Marlborough, NZ — 10/48

Jericho Fume Blanc '15, Adelaide Hills, SA — 12/58

Mr Mick Pinot Grigio '16, Limestone Coast, SA — 9/43

One Block Pinot Gris '15, Merricks, Mornington Peninsula, VIC — 13/63

Pachamama Chardonnay '15, Yarra Valley, VIC — 12/58

#### RED

Ingram Road Single Vineyard Pinot Noir '15, Yarra Valley, VIC — 11/53

Crittenden Estate 'The Zumma' Pinot Noir '14, Dromana, VIC — 16.5/79

The Fix Shiraz '15, Clare Valley, SA — 9/43

Hairy Arm Shiraz '12, Sunbury, VIC — 14/68

Accuro Malbec '14, Mendoza, Argentina — 11/53

Crittenden Estate 'Pinocchio' Sangiovese '15, Dromana, VIC — 11.5/55

Jericho GSM '15, McLaren Vale, SA — 12/58

Yelland & Papps 'Vin De Soif' '14, Barossa Valley, SA — 11/53

Monichino Cabernet Sauvignon '14, Goulburn Valley, VIC — 11/53

◆ Full Bottle List Available on Request ◆

### COCKTAILS AND APERITIFS

**Tom Collins** with Archie Rose Dry Gin with lemon juice, sugar syrup & soda water – 16.9

**Jerry's Julip** with Sailor Jerry spice rum with fresh mint, sugar syrup and soda water – 14.9

**Margarita** with El Jimador tequila with Triple Sec, sugar syrup & fresh lime juice – 17.9

**Blueberry Negroni** with Blueberry infused gin, Campari, Cinzano Rosso and orange peel – 14.9

**Australian Negroni** with Four Pillars Spiced Negroni Gin, Adelaide Hills Bitter Italian, Maidenii Sweet Vermouth & orange peel – 19.9

### DINING

#### SHARING

**Pacific oysters**, freshly shucked & served natural – 3.5ea 18 ½ doz.

**Crispy calamari** with pickled red cabbage, pomegranate seeds, yoghurt, green chilli salsa, coriander & lime – 15.9

**Spicy fried chicken** with Korean chilli sauce, roasted peanuts & spring onions – 14.9

**Pork & duck terrine** with cherry gel, piccalilli, cornichons, herbs & sourdough crisps – 15.9

**Haloumi chips** with thyme infused honey, almond dukkah, pickled fennel, dill & lemon – 14.5

**Roasted king prawns** with orange & sumac butter, currants, toasted pine nuts & herbs – 16.9

**Crispy cauliflower** with hummus, harissa, coriander & lemon – 14.5

**Crispy pork or tofu bao (2)** with Korean red dragon sauce, apple slaw, chilli & coriander – 10.9

**Oven baked sourdough bread** with extra virgin olive oil – 1.9 p.p.

#### SALADS & VEGETABLES

**Shaved pear** with grapes, frisee, haloumi, smoked almonds & Nigella seed dressing – 10.9

**Broccoli** with edamame, spring onions, peanut dressing & roasted sesame – 10.9

**Watermelon** with red onion, feta, basil, olive oil & dukkah spice – 10.9

**Roasted truss tomatoes** with Manchego cheese, garlic crumbs, olive oil & herbs – 10.9

**Fries** with tomato sauce – 8.9

**Hand cut chips** with aioli – 9.9

### MAINS

**Char-grilled lamb loin** with grilled eggplant, tahini yoghurt, chickpea & cauliflower salad – 31.9

**Lemongrass & chilli roast chicken** with coconut, chilli & peach slaw & fresh lime – 28.9

**Pappardelle** with broccoli, caramelized onions, chilli, garlic, lemon mascarpone cream, crispy capers & sourdough crumbs – 24.9

**Roasted summer squash** with white bean, tomato & herb salad, crispy polenta, goats cheese & herbs – 24.9

**Market fish** – see specials

**Beer battered flathead fillets** with fries, green salad, tartare sauce & lemon – 23.9

**100% wagyu beef burger** with cheese, lettuce, pickles, tomato, onion, American mustard & tomato sauce served with fries & aioli – 23.9

**Chicken parma** with Napoli sauce & cheese served with green salad & fries – 24.9

#### STEAKS - PASTURE FED BEEF

**300g Scotch Fillet** – O'Connor, VIC – 38.9

**200g Eye Fillet** – O'Connor, VIC – 37.9

#### STEAKS - GRAIN FED BEEF

**300g Bavette** (150 days grain fed) - AACO, NT – 28.9

**300g Rump** (150 days grain fed) - AACO, NT – 33.9

**250g Black Angus Porterhouse** (150 days grain fed) - AACO, NT – 35.9

**450g Black Angus Rib Eye** (120 days grain fed) - T&R, SA – 49.9

*All steaks are served with salad, your choice of hand cut chips or fries and your choice of pepper sauce, béarnaise, garlic butter, truffle butter or French mustards*

#### DESSERTS

**Pavlova** with summer fruits, mascarpone cream & berry coulis – 12.9

**Grilled pineapple tarte tatin** with ginger custard, coconut sorbet & brandy snap biscuit (allow 15 minutes) – 12.9

**Buttermilk panna cotta** with yoghurt cake, apricot, walnut, honey & cinnamon – 13.9