

Terminus Hotel

Clifton Hill

Small Plates

- Mount Zero **olives** 6.9
Spanish-style **meatballs** in tomato sauce 7.5
Calamari rings with chili salt 8.9
Corn fritters with capsicum rouille 7.5
Tasmanian **smoked salmon**,
spelt bread, lemon, olive oil 8.9

Starters

- Goat's cheese, pancetta, red peppers & pesto
flatbread 12.9
Twice baked blue swimmer crab **soufflé** 11.9
Seared **scallops**,
French bean salad, walnuts 13.9
Cumin spiced **falafel**,
frisee, cumin yoghurt 12.9

Pub Mains

- Local wheat beer battered market
fish and chips, sauce tartare 20.5
Spice **roasted chicken**, panzanella salad,
salsa verde 21.9
Chicken parma, salad, fries 19.9
Pumpkin gnocchi, confit cherry tomatoes,
stuffed zucchini flowers 19.9
Beef burger, feta cheese, cos lettuce, dill
pickles, tomato relish 20.5
Lentil du puy, Persian feta, **stuffed eggplant**,
roast capsicum 18.9

Side Dishes

- Roasted beetroot and Persian feta salad 7.5
Shaved fennel and artichoke salad 7.5
Broccolini, spinach, garlic soy 8.5
Hand cut chips 8.9

Meat

- 600g Gippsland VIC grass fed **rib eye** with
roast shallots, rocket salad, rosemary fries,
aioli (serves two) 25 per person

250g Gippsland Vic **Rack of lamb** 28
250g Rockdale NSW
120 day grain fed **Rump** 26
400g Gippsland Vic grass fed **T-Bone** 31
200g Ballan Vic marble 7+ **Wagyu** rump 30
250g Gippsland Vic grass fed **Sirloin** 29
300g Warwick Qld 150 day grain fed
Scotch Fillet 33

All served with hand cut chips and salad
Sauce: pepper or béarnaise

Market Fish

- Pan fried snapper fillet**,
creamed spinach, prawn tortellini 27
Roasted blue eye, cauliflower puree,
crushed peas, caper butter 26

Desserts

- Hot chocolate and pistachio **pudding** 10
Dulce le leche **semifrio** 10
Raspberry and sherry **trifle** 10
Rhubarb **Pavlova** 10

Cheese Board

- with fruit bread, fresh pear,**
dried muscatels 22
Maffra longhorn cheddar
Jenson's Red washed rind
Berry's Creek Oak blue