

The Terminus Hotel

Share

200g Mixed Mount Zero olives,
Grampians, Vic 9.9

Grilled chorizo, tomato chipotle sauce 9.9

Chargrilled calamari, salsa verde 9.9

Mushroom arancini (3), Romesco sauce 8.9

Jamon & Queso Manchego croquettas (5),
mojo picon sauce 9.9

Caprese flatbread, tomatoes, burrata,
basil, balsamic reduction 12.9

Local King prawns (2), corn tortillas, cos,
green chilli salsa fresca 12.9

Kingfish ceviche, Asian herbs, chilli, lime,
shallot vinaigrette 16.9

Zucchini, pea & mint fritters (3), fetta, dill 10.9

Grilled haloumi, asparagus, cherry tomatoes,
tapenade, basil oil 13.9

Seared pepper-crust beef, horseradish
mascarpone, cornichons, truffle oil 13.9

Mains

Beer battered fish and chips, salad,
tartare sauce 21.9

Wagyu beef burger, fetta, pickles, tomato,
cos, tomato relish, fries 23.9

Chicken Parma, salad, fries 21.9

Tasmanian Atlantic Salmon, spring vegetable
salad, Champagne & dill vinaigrette 27.9

Slow-cooked pork belly, Anna potatoes,
apple & fennel coleslaw,
orange & star anise jus 27.9

Free range corn fed chicken breast,
spring vegetables, herb infused broth,
lemon oil 25.9

Sweet potato, corn & silverbeet frico,
spring vegetable salad 22.9

Polenta, mushroom & haloumi salad,
pinenuts, roast tomato dressing 23.9

Slow-cooked lamb shoulder (min 2 persons),
chimmichurri, chargrilled corn,
spinach & pearl couscous salad 36.9 p.p.

Freshly Shucked Oysters

served with shallot vinegars

Coffin Bay, SA

Pittwater, Tas

3.5 each

Steak

Grass Fed

400g **T-bone** – Gippsland, Vic 35.9

300g **Scotch fillet** –
Darling Downs, Qld 36.9

Grain Fed

350g **Sirloin** – Darling Downs, Qld
150 days grain fed 39.9

200g **Eye fillet** – Darling Downs, Qld
150 days grain fed 37.9

200g **Wagyu rump** – Rangers Valley, NSW
650 days grain fed 32.9

Dry Aged

200g **Sirloin** – Gippsland, Vic 38.9

300g **Rump** – Gippsland, Vic 28.9

All steaks are served with hand cut chips or
fries and salad

Your choice of pepper sauce, béarnaise sauce,
horseradish cream or French mustards

Sides

Spring vegetables, roasted quinoa,
roast tomato dressing 9.9

Spinach & pearl couscous salad 8.9

Fries, rosemary salt 6.9

Heirloom tomatoes, burrata, basil oil 9.9

Beetroot, lentils, yoghurt 8.9

Hand cut triple cooked chips,
parmesan mayonnaise 8.9

Desserts

White chocolate ice cream, raspberry sorbet,
fresh berries, meringue, berry sauce 12.9

Coconut crème brûlée, ginger crumble,
mango & passionfruit sorbet 10.9

Chocolate pistachio pudding, dark chocolate
sauce, pistachio ice cream 12.9

Peanut butter parfait, salted caramel, peanut
crumble, chocolate Chantilly cream 11.9

Cheese

Cheese plate, 3 cheeses, quince paste, breads
21.9

or

35g Locheilan Farmhouse Brie –
Goulburn Valley, Vic 8.9

35g Pyengana Cheddar –
Pyengana, Tas 8.9

35g Shadows of Blue –
Gippsland, Vic 8.9