

## - DESSERTS -

### STICKY DATE PUDDING (V) 16

Butterscotch sauce, praline & vanilla bean ice cream

### APPLE & BLUEBERRY CRUMBLE (V) 16

Custard & hokey pokey ice cream

### CHOCOLATE BROWNIE (V) 15

Candied walnuts, chocolate soil & vanilla bean ice cream

### PEANUT BUTTER & CHOCOLATE FUDGE PIZZA (V) 15

Macerated strawberries & toasted shaved coconut

GF available

### PEAR & CINNAMON PIZZACAKE (V) 16

Pear, crème patissiere, chocolate & strawberries

### GELATO BAR 1 x scoop 5 Cup or cone 2 x scoops 8

## - DAILY SPECIALS -

### MONDAY

RUMP, FRIES & SAUCE 15

### TUESDAY

PASTA OF THE DAY 15

### WEDNESDAY

2 4 1 PIZZAS

2ND PIZZA FREE TO EQUAL OR LESSER VALUE

### THURSDAY

SCHNITZEL & FRIES 15

### FRIDAY

CHEFS SPECIAL

### SATURDAY

CHEFS SPECIAL

### SUNDAY

TRADITIONAL SHEPHERDS POT PIE 20



## FUNCTIONS

With a versatile range of indoor & alfresco areas, contemporary menus, extensive beverage options and a casual ambience, we can create an unforgettable experience for you and your guests. Whether it be a decadent cocktail style function, a sumptuous sit down dinner, an important corporate event or a casual board meeting, the Terrigal Hotel is the ideal location for your next function.

Bookings - [info@terrighalhotel.com.au](mailto:info@terrighalhotel.com.au)

02 4384 1033 | [www.terrighalhotel.com.au](http://www.terrighalhotel.com.au)



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# MENU



## - TO SHARE -

<b>GARLIC &amp; HERB PIZZA (v)</b>	9
Rosemary & hop salt	
<b>GARLIC, HERB &amp; CHEESE PIZZA (v)</b>	11
<b>BRUSCHETTA (2) (v)</b>	9.5
Tomato, onion & basil on olive sourdough	
<b>OYSTERS NATURAL</b>	3.5ea
Caiprioska sorbet	
<b>OYSTERS KILPATRICK</b>	4ea
<b>WOOD FIRED HALOUMI (v)</b>	14
Truffled honey, marjoram & wood fired olive bread	
<b>CHARRED CAULIFLOWER (v)</b>	14
Ginger miso glaze	
<b>SIZZLING PRAWN CLAY POT</b>	18
White wine, garlic & chive cream, coconut & char grilled sourdough	
<b>*GF bread available</b>	
<b>SALT &amp; PEPPER SQUID (gf)</b>	16
Lime aioli	
<b>HOT BUFFALO WINGS (gf)</b>	16
Drowned in Franks hot sauce & ranch dressing	
<b>SOFT SHELL TACOS (2)</b>	18
<b>Chicken</b> - Pico de gallo, charred corn & coriander	
<b>Pulled Beef</b> - Pickled green tomato, chilli, guacamole & sour cream	
<b>Haloumi</b> - Pico de gallo, charred corn & coriander (v)	
<b>Additional tacos 7.5ea</b>	
<b>BEEF &amp; BEAN NACHOS BOARD</b>	23
<b>(2-4 guests)</b>	
Pico de gallo, sour cream & guacamole	
<b>BUTCHERS BOARD</b>	49
½ Rack of ribs, buffalo chicken wings, pulled beef, local bangers & accompaniments	

## - BOWLS -

<b>CAESAR</b>	20
Baby cos, maple smoked bacon, parmesan, croutons & boiled egg	
<b>MEXICAN (v)</b>	18
Beans, tortilla, corn, coriander, iceberg, sour cream & guacamole	
<b>VEGAN BUDDHA BOWL (vegan)</b>	18
Sweet potato, spiced activated chickpeas, edamame, grated carrot & beetroot, black sesame, miso aioli & brown rice	

<b>Add</b>
Chicken 5 - Pulled beef 6 - Prawns 6

## - BURGERS & ROLLS -

All served with chips

<b>AUSSIE BEEF</b>	22
200g patty, American cheese, bacon, tomato, lettuce, kuhne gherkins, house mayo & ketchup	
<b>SOUTHERN FRIED CHICKEN</b>	22
Lettuce, slaw, jalapeños & sweet baby rays BBQ sauce	
<b>VEGAN HEMP &amp; SPLIT PEA (v)</b>	20
Vegan cheese, grated beetroot & carrot, chipotle vegan mayo & lettuce	
<b>BRISKET ROLL</b>	22
Louisiana rubbed slow cooked beef brisket, slaw, baby rays BBQ & chipotle mayo	

<b>Add</b>
Bacon 2.5 - Egg 2.5 - Onion rings 2 - Gluten free Bun 4

## - SIDES -

<b>CHIPS (v)</b>	10
Aioli	
<b>POTATO WEDGES (v)</b>	12
Sour cream & sweet chilli	
<b>BEER BATTERED ONION RINGS (v)</b>	12
<b>SWEET POTATO FRIES</b>	14
Aioli	
<b>CREAMY MASH</b>	9
<b>SEASONAL VEGETABLES</b>	10
Edamame, peas & broccoli	
<b>CHEF'S SALAD</b>	9
Mesclun, tomato, cucumber, Spanish onion & capsicum	

## - WOODFIRED PIZZAS -

	11 inch		
<b>MARGARITA (v)</b>	18		
Sugo, fior de latte & basil			
<b>WINTER VEGE (v)</b>	21		
Wood roasted eggplant, peppers, Spanish onion, roast pumpkin, pine nuts, baby rocket & feta			
<b>HAWAIIAN</b>	20		
Sugo, ham, mozzarella & pineapple			
<b>CHIILI &amp; PRAWN</b>	25		
Sugo, Spanish onion, roast capsicum, cherry tomatoes, rocket, parsley, mozzarella & fresh rocket			
<b>TERRIGAL SUPREME</b>	23		
Sugo, salami, ham, pepperoni, peppers, mushroom & olives			
<b>MEATLOVERS</b>	26		
Choice of sugo or BBQ sauce, bacon, brisket, pepperoni, ham, mushroom, caramelised onion & shallots			
<b>SMOKED BEEF BRISKET</b>	24		
BBQ sauce, jalapeños, mushroom, Spanish onion, shallots & chipotle mayo			
<b>PEPPERONI</b>	19		
Sugo, pepperoni, mushroom, chilli, oregano & mozzarella			
<b>TANDOORI CHICKEN</b>	23		
Spanish onion, red peppers, mozzarella cashew nuts, minted yoghurt & peri peri			
<b>SATAY CHICKEN</b>	22		
Red peppers, Spanish onion, mozzarella, fresh cucumber, toasted charred coconut & coriander			
<table border="1"> <tr> <td style="text-align: center;">Gluten Free Available \$3 extra</td> </tr> <tr> <td style="text-align: center;">Check out our Dessert Pizzas - No ½ ½ Pizzas</td> </tr> </table>		Gluten Free Available \$3 extra	Check out our Dessert Pizzas - No ½ ½ Pizzas
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## - MAIN COURSES -

<b>THE SWINDLER BATTERED FISH &amp; CHIPS</b>	24
Tartare, lemon & salad	
<b>SALMON FILLET (gf)</b>	32
Ratatouille, smashed chats & gremolata	
<b>SEAFOOD LAKSA</b>	34
Prawns, mussels, squid, soft shell crab, vermicelli, coriander, ginger, chilli & coconut cream	
<b>LAMB SHANKS</b>	28
Braised overnight, glazed carrots, peas & truffle mash	
<b>BBQ PORK RIBS</b>	32
Full rack of sweet baby rays basted pork & chips	
<b>BANGERS &amp; MASH</b>	21
Local butchers sausages of the day, onion rings & gravy	
<b>STEAK &amp; GUINNESS PIE</b>	25
Slow braised beef with puff pastry, mash & pea puree	
<b>FETTUCINE (v)</b>	19
Mushroom ragu, garlic croutons & cream sauce	
<b>Add bacon 2.5</b>	
<b>Add chicken 5</b>	
<b>CHICKEN SCHNITZEL</b>	19
Chips, slaw & your choice of sauce	
<b>CHICKEN PARMI</b>	22
Chips & slaw	

## - STEAKS -

All meat standards Australia	
All served with chips, mesclun salad & your choice of chimichurri butter, gravy, dianne, pepper or mushroom sauce	
<b>Add creamy garlic prawns 6</b>	
<b>NY SIRLOIN</b>	31
220g - grass fed - marble score 2+ pinnacle, Great southern beef	
<b>RUMP</b>	20
250g - 150 day - grain fed angus, Riverina NSW	
<b>WAGYU FLAT IRON</b>	32
220g - 300 Days - Marble Score 6+, Darling Downs NSW	
<b>RIB EYE CUTLET</b>	39
350g - 150 day - grain fed angus, Riverina NSW	