

TERMINAL ONE
Sunday breakfast

turkish pide with local organic preserves	7.0
fresh strawberries with yoghurt & Hunter organic stringy bark honey	9.0
bircher muesli with fresh honey & berries	10.0
blueberry pancakes with vanilla bean cream & maple syrup	14.0
poached eggs w/ warmed brie, rocket, basil & truss tomatoes on crispy turkish bread	15.0
eggs benedict - soft poached eggs w/ short bacon & hollandaise	15.0
pecorino scrambled eggs w/ truffle oil & crispy bacon on sourdough	14.0
wild mushroom and chive omelet with goats cheese & basil tomato	14.0
baked white beans with Italian sausage & toast	14.0
terminal one breakfast served on thick cut toast with eggs, sausage, tomato, basil mushroom, bacon & hash brown	16.0
vegetarian breakfast, two eggs with baked beans, basil mushrooms, hash browns & truss tomatos	13.0
free range eggs on toast – poached, fried or scrambled	12.0

	soft drinks
coca cola, diet coke, sprite, lift, dry ginger ale, tonic water	2.5
glass bottled coca cola, diet coke & coke zero, appletiser sparkling apple juice	3.5
red bull	4.0
	water
still - Mt Franklin Still 250ml	3.5
sparkling – San Pellegrino 500ml	5.5
	juices
orange, pineapple, cranberry, apple or tomato	4.0
mango, guava	4.5
	coffee
macchiato, espresso,	3.0
cappuccino, latte, flat white, long black,	3.0
mocha, chai latte	4.5
hot chocolate	5.0
liqueur coffees, affogato	8.0
caramel, hazelnut or vanilla syrup	+1.0
decaf, doppio, soy milk	+0.5
	tea
breakfast blend, earl grey, green tea, punjabi chai, lemon myrtle, chamomile, peppermint	3.5

lunch

breads

country style sourdough served w/ hummus, baba ghanoush & semi sun dried tomato salsa 7.0

starters

sydney rock oysters w/
_ natural
_ oven roasted worcestershire bacon
_ wrapped in smoked salmon w/ ponzu dressing
_ mirron pickled sea cucumber
_ sherry vinegar & sliced French shallot
_ slightly smoked on nori roll w/ wasabi soy 16.0 32.0
_ oyster tasting - two oysters of each variety 34.0

pan seared hervey bay scallops wrapped in pancetta on sumac turtle beans & taramasalata 18.0

herb cured beef served w/ a warm green bean salad & black olive dressing 16.0

warm salad of lamb sweetbread & king prawn served on confit leek & roast pancetta 19.0

star anise braised pork belly on white asparagus w/ a spiced paw paw salad 18.0

light meals

king prawn & clam angel hair pasta w/ fresh vine ripened tomato & roasted garlic	25.0
warm salad of sumac roast pumpkin & pine nut in risoni pasta	14.0
terminal one club sandwich served w/ fries	16.0
traditional caesar salad w/ cos lettuce, croutons & parmesan - add chicken	14.0 +3.0
chemoula spiced chicken tortilla wrap w/ rocket, tomato salsa, roast spanish onion & aioli dressing	16.0
steamed mussels a la mariniere served with turkish bread	16.0
open steak burger served on turkish bread w/ fresh beetroot, garden tomato, egg, onion & hand cut chips	18.0
beer battered flat head fillets w/ fries & tartare	16.0
salt & pepper squid served on a char grilled pineapple & rocket salad	17.0
chef's fresh frittata of the day served w/ a greek salad	16.0
noosa spanner crab salad on shaved fennel, sorral, lime & baby watercress	21.0
king prawn served w/ sesame seaweed, avocado & ginger salad	19.0

mains

pan seared fish of the day served w/ fries and fresh garden salad	23.0
roast organic chicken breast on pumpkin and french shallot tart tatin, w/ black pepper jus	27.0
macadamia crusted barramundi w/ choy sum asparagus & baby corn	30.0
fillet of beef crusted in sunflower seed w/ roasted portabello mushroom & vanilla bean jus	33.0
gratinated semolina gnocchi, caramelized shallots, pear, walnuts & parmesan cheese crumble	23.0
seafood mezze plate – a chef's selection of fresh seafood	48.0

sides

fries w/ aioli	7.0
rocket & parmesan salad	7.0
seasonal vegetables	7.0
roasted chat potatoes w/ garlic salt	7.0

dessert

lime tart w/ pernod marinated pineapple & roast coconut salad	12.0
mango & strawberry mint & lime salad w/ blood orange sorbet in a black sesame tuille	12.0
chocolate tart w/ white coffee gelato & cinnamon caramel	12.0
burnt caramel brulee w/ macadamia biscotti	12.0
cheese plate – a chef selection of various cheese	20.0
dessert tasting plate for two	25.0

10% surcharge on public holidays

dinner

bread

vienna style country white bread served w/ hummus, olive tapenade & semi sun dried tomato salsa		7.0
chive & garlic bread w/ truffle butter		4.0

starters

sydney rock oysters w/		
_ natural		
_ oven roasted worcestershire bacon		
_ black bean, green onion and ginger		
_ parmesan crusted with apple and basil pesto		
_ cucumber jelly, sour cream & ocean trout pearls		
_ grilled chorizo and wilted spinach	16.0	32.0
_ oyster tasting - two oysters of each variety		34.0
noosa spanner crab salad on shaved fennel, sorrel, lime & baby watercress		21.0
salt & pepper squid served on a char grilled pineapple & rocket salad		17.0
star anise braised pork belly on white asparagus & spiced paw paw		18.0
pressed tomato & eggplant terrine drizzled w/ aged balsamic & extra virgin olive oil		16.0
warm salad of lamb sweetbreads & king prawn served on confit leek & roast pancetta		19.0
pan seared hervey bay scallops wrapped in pancetta on sumac turtle beans & taramasalata		18.0
herb cured beef served w/ a warm green bean salad & black olive dressing		16.0
king prawn served w/ sesame seaweed, avocado & ginger salad		19.0
salmon pastrami served on cucumber gazpacho w/ black sesame tulle		17.0

mains

roast organic chicken breast on pumpkin and french shallot tart tatin, w/ black pepper jus	27.0
crispy skinned salmon on braised pencil leek w/ prawn ravioli & red wine caramel	28.0
gratinated semolina gnocchi w/ caramelized shallots, pear, walnuts & parmesan cheese crumble	23.0
roasted duckling served on herb potato cake & broccolini, chinese pepper & mandarin stock	31.0
macadamia crusted barramundi w/ choy sum asparagus & baby corn	30.0
king prawn & clam angel hair pasta w/ fresh vine ripened tomato, parsley oil & roasted garlic	25.0
fillet of beef crusted in sunflower seeds w/ roasted portobello mushroom & vanilla bean jus	33.0
pan seared lamb rack on cannelloni of auborigine confit & shallot jus	29.0
seafood mezze plate – a chef's selection of fresh seafood	48.0

sides

fries w/ aioli	7.0
rocket & parmesan salad	7.0
seasonal vegetables	7.0
roasted chat potatoes w/ garlic salt	7.0

dessert

burnt caramel brulee w/ macadamia biscotti	12.0
lime tart w/ pernod marinated pineapple & roast coconut salad	12.0
mango & strawberry mint & lime salad w/ blood orange sorbet in a black sesame tulle	12.0
chocolate tart w/ white coffee gelato & cinnamon caramel	12.0
cheese plate – a chef selection of various cheese	20.0
dessert tasting plate for two	25.0

dessert wines

Audrey Wilkinson Dessert Sémillon	NSW Hunter Valley	10.0	44.0
Constable Botrytis Semillon	NSW Hunter Valley	8.0	36.0

fortified

Marienberg 12yr old Port	SA McClaren Vale	4.0
Penfolds Grandfather Port	SA, Magill Estate	12.0

cognac

Remy Martin VSOP	9.0
Hennessy VSOP	11.0
Remy Martin Excellence XO	26.0
Hennessy XO	28.0

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minimum one course per customer