



# THE TERMINUS

PYRMONT

## Smalls

- Olives**, charred bread, EVO balsamic (vg) \$12
- Burrata**, grilled local asparagus, sourdough (v) \$14
- Taleggio & Truffle Arancini**, (3) aioli (v) \$16
- Kingfish Sashimi**, seaweed, buckwheat, apple vinaigrette (gf) \$16
- House Made Fish Fingers**, lemon, house tartare \$16
- Suckling Pig Sausage Roll**, apple sauce \$14
- Scotch Eggs** (2), suckling pig mince, mustard, herbs, relish \$16
- Charcuterie Board**, chefs selection of cold meats, cheese, pickled veg, casava, bread \$36

## Mains

- Roasted Cauliflower**, barley, quinoa, seeds, lemon vinaigrette (vg) \$19
- Chicken Schnitzel**, chips, slaw, lemon \$25
- Battered Local Fish**, chips, salad, house tartare \$29
- Chicken & Leak Pie**, mash, greens, jus \$26
- Fish of the day**, see chalkboard
- 250g Rump Steak**, chips, salad, choice of jus \$29
- 12hr Smoked Brisket**, loaded potato skins, slaw \$32
- Lamb Shoulder for 2**, brocolini, sprouts, truffle potato, salsa verde \$79

## Burgers

- The "T" Burger**, beef patty, cheese, lettuce, tomato, pickle mayo, chips \$20
- Chicken Burger**, buttermilk fried chicken, cheese sriracha mayo slaw, pickles, chips \$20
- Fish Burger**, crumbed fish, cheese, lettuce, tartare, chips \$24
- Crumbed Mushroom Burger**, provolone, lettuce, tomato, pickles, relish, chips (v) \$22
- Add maple bacon \$3 / beef patty \$5**

## Salads

- Lamb Salad**, cucumber, mint, tomatoes, radish \$24
- Miso Salmon**, confit fennel, soft herbs (gf) \$23
- Caramelized Mushroom**, falafel, chard, garlic, herbs, radish (gf, (vg) \$18

## Pasta

- Prawn Spaghetti**, chilli, garlic, spinach, olive oil \$25
- Gnocchi**, spring peas, ricotta, mint, dressing (v) \$25
- Cheese Wheel Pasta**, fresh linguine, cream, truffle, mixed in a parmesan wheel (v) \$25

## Add Protein

- Grilled Chicken** (gf) \$5 **Bacon** \$3 **Kings Prawns** (4) (gf) \$7 **Miso Salmon** (gf) \$7

## Sides

- Chips** (v) \$10
- Curry Chips** (v) \$12
- Truffle Parmesan Spuds** (v) \$12
- Garlic Bread** (v) \$8
- Mixed Leaf Salad** (gf, vg) \$11
- Roast Brocolini & Brussel Sprouts**, cranberry, almond slithers, chilli oil (gf, vg) \$12

## Sauces

- Curry, Aioli or Tartar** (gf) \$2
- Red Wine, Peppercorn or Mushroom Jus** (gf) \$3

## Dessert

- Tim Tam Ice-Cream**, caramel sauce (v) \$10
- Cinnamon Donut**, chocolate sauce (v) \$10
- Cheese Plate 3**, cheeses, crackers, quince, fruits (v) \$19