

FOOD MENU

STARTERS & SALADS

Mushroom Soup 	12
Mixed mushrooms, cream & croutons	
Terra Salad 	17
Baby spinach, kale, mesclun, broccoli, purple cabbage, avocado, hummus, quinoa, goji berries, black beans, roasted peppers, cucumber, olives, tomatoes, corn, pickles, pomegranate, jalapeño, cashew, garlic chips, edamame, butternut pumpkin, pumpkin seed dukkah, chilli-chimichurri dressing	
Burrata Salad 	18
Burrata, pickled beetroot, oranges, cherry tomato, cucumber, almond flakes, with homemade pesto dressing.	
Salmon Poke Bowl	15
Salmon, edamame, red cabbage, scallions, furikake, tobiko, brown rice	
Cheese Platter	24
Selection of Cheese (4 types) Quince paste, duo crackers, nuts, and dried fruits.	
Mediterranean Avocado Toast 	19
Choose 1 topping: cumin-spiced roasted chickpeas  or poached eggs Served with pomegranate, cherry tomatoes, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, mesclun	

TO SHARE

OP Rib	128
1200GM Oven-prepared (OP) Rib, prime beef. Comes with home-made BBQ sauce, Red wine sauce and 2 choices of side dish.  45 MIN. PREP TIME. PRE-ORDER RECOMMENDED	
Ham Hock	78
1500GM Popularly known as Pork Knuckle which is the extreme shank end of the leg bone, is oven-roasted, all wrapped in crispy crackling skin. Comes with home-made BBQ sauce, Red wine sauce and 2 choices of side dish.  10 MIN. PREP TIME. PRE-ORDER RECOMMENDED	

BURGERS

Grilled Chicken Burger	20
Marinated chicken thigh with melted cheddar cheese, arugula, tomato, and sweet gherkin mayo in brioche bun, fries.	
Juicy Lucy Burger	21
Grass-fed beef patty (200GM), cheddar, arugula, tomatoes, Jalapeño-baconnaise, brioche bun and fries.	
Impossible™ Mushroom Burger 	22
Impossible™ patty, vegan sesame bun, sauté mushroom, caramelised onion, arugula, vegan mayo, vegan cheese sauce and fries.	
Southbridge’s Burger	24
Grilled minced pork & beef patty with melted cheddar cheese, onion jam, gherkins, mayonnaise, tomato, and lettuce in brioche bun. -comes with fries and cheese sauce.	

LUNCH SPECIALS

Daily 11AM - 6PM

Terra Salad 	
Grilled Chicken Burger	
Southbridge’s Burger	
Classic Fish & Chips 1995	
Gochujang Glazed Norwegian Salmon	
Red Wine Braised Oxtail 1995	
Breaded Chicken Cutlet	
Lemon & Herbs Roast Poussin Chicken	
Spaghetti Aglio-Olio 1995 	
Beef Bolognaise Spaghetti	
Spaghetti Carbonara	
Impossible™ Meatball Spaghetti 	
\$10.80	\$15.80
Choice of 1 main course	Inclusive of 1 mushroom soup, 1 main course and 1 soft drink

SIGNATURE CUTS

All signature cuts are served with 2 side dishes of your choice & red wine sauce	
Wagyu Ribeye Steak	78
210GM. Australian Sanchoku MB 8/9	
Herb Rubbed Rack Of Lamb	38
200GM. Grilled spiced lamb cutlets with homemade mint sauce.	
Wagyu Fillet Mignon	58
210GM. Australian Sanchoku MB 6/7	

PASTAS

Spaghetti Aglio-Olio 1995 	21
Olive oil, sliced garlic, parsley, chili flakes, and dried chili	
Beef Bolognaise Spaghetti	19
Beef ragu, tomato sauce, fresh basil, parmesan	
Spaghetti Carbonara	21
Bacon, egg yolk, and parmesan cheese in white wine sauce.	
Impossible™ Meatball Spaghetti 	21
Tomato ragout, basil	
Spicy Arrabbiata Prawn Spaghetti	22
Basil, cherry tomatoes, zucchinis, red & green chilli, parmesan	

MAIN COURSES

Sirloin Steak Aus	34
210GM. Grilled sirloin steak with red wine sauce. (choose 2 side dish)	
Classic Fish & Chips 1995	26
Crispy battered dory fish, coleslaw, and fries, served with tartar sauce.	
Gochujang Glazed Norwegian Salmon	30
“Manuka honey Gochujang glazed” grilled salmon fillet, kimchi crisps, with kimchi tartar sauce. (choose 2 side dish)	
Red Wine Braised Oxtail 1995	30
Slow-cooked oxtail, onion, carrot, and herbs in red wine sauce.	
Lemon & Herbs Roast Poussin Chicken	25
Oven-roast marinated poussin chicken with lemon, herbs, and spices. (choose 2 side dish)	
Pork Chop	31
200GM. Grilled seasoned pork chop, grilled pineapple slice, with ripe pineapple sauce. (choose 2 side dish)	

ASIAN DELI'S

Roasted Pork 	16.80
150GM. Crispy roasted pork belly, housemade chili sauce, cucumbers	
Chinese BBQ Pork 	15.80
125GM. Roasted pork shoulder, sweet and savoury marination, housemade chili sauce, cucumbers	

PIZZAS

	half & half	whole
Hawaiian	11.8	20
Chicken ham, capsicum, pineapple, and mozzarella cheese in tomato base.		
Margherita Blue Cheese 	11.8	20
Blue cheese, sliced tomatoes, and truffle oil in tomato base.		
Seafood	12.8	24
Salmon, prawn and squid with Mentai sauce.		
Meat Galore	12.8	24
Parma ham, pepperoni, premium ham, Cajun chicken, onion, capsicum, and mozzarella cheese in tomato base.		
Parma Ham & Burrata	14	26
Parma ham, shredded mozzarella, and rocket leaves in tomato base.		

English Menu



Chinese Menu



Drinks Menu



Ba Dao Guan | Terra Pagoda | Terra Madras | Terra Wheelock

Hours Monday to Saturday: 11AM-11:30PM
Sunday: 11AM-11PM

Network wireless@sbh | **Password** tsbh6567

*All prices are subject to 10% service charge and prevailing GST

 contains pork  Vegan

Kindly inform us of any food allergies or requirements. Please be aware of the risk of cross-contamination or changes in the content of any commercial ingredients we use. 1 Menu items may contain coconuts. Whilst we take extra care, we cannot guarantee that what we serve is free of nuts, gluten, allergens or animal products. Terra Cafe Group, its subsidiaries, and staff will not be liable for adverse reactions from consuming any of our products or while at our premises.

 Terra Café  terra_210  terracafegroup.com/terra-southbridge

BAR BITES, DESSERTS & BEVERAGES

TERRA
Southbridge

BAR BITES

18% OFF
during Happy Hours 11AM -8PM

Spicy Peanuts Crunchy peanuts stir-fried in dry chilli, and Szechuan peppercorns. Hot, Spicy, and Mala!	7
Tater Tots Deep-fried Tater Tots with cheese sauce, and jalapeno mayonnaise.	13
King Oyster Mushroom Battered king oyster mushrooms with truffle mayonnaise.	13
Southbridge Fries with cheese sauce on the side.	13
Mozzarella Cheese Sticks Deep-fried breaded cheese sticks with tangy salsa dip.	14
Crunchy Anchovies Deep-fried dried anchovies with spices & curry leaves.	14
Spiced Chicken Quesadilla Filled tortilla flat bread with spiced chicken served with Japanese curry aioli, and tangy salsa dip.	14
Satay Spiced chicken. Comes with cucumber and onion with peanut sauce.	14
Fish Nuggets Deep-fried dory fish fillet with tartar sauce.	14
Bratwurst Sausage Griddle grilled German pork sausages served with mashed potatoes.	14
Calamari Deep-fried battered squid rings with tartar sauce.	15
Goma Teba Age Deep-fried sesame chicken wings.	15
Buffalo Drumlets Grilled spiced buffalo drumlets with blue cheese dip.	15
Atlantic Octopus Karaage Deep-fried battered octopus tentacles served with spiced dried scallop aioli.	15
Crispy Spring Roll Golden fried rolls filled with cabbage, carrots, and vermicelli noodles	8

EXPRESSO & COFFEES

We use ethically sourced coffee beans by locally run coffee artisans Guerilla coffee Go dairy-free with soy, oat or almond milk +\$0.5		
	hot	iced
Espresso	4.5	
Coffe Americano	5.5	
Coffe Latte	6.5	
Cappuccino	6.5	
Vanilla Latte	7.5	
Coffe Mocha	7.5	
Flat White	7.5	

BLENDED ICED COFFEES

	hot	iced
Caramel		7.5
Mocha		7.5
Matcha		8.0
Vanilla		6.5

TEAS & CHOCOLATE

	hot	iced
Matcha Latte		7.0
Iced Lemon Tea		8.0
Honey Milk Tea	8.0	

SIDE DISHES

Fries	4
Sidewinders	4
Mixed Salad	4
Buttered Corn Kernelss	4
Coleslaw	4
Mashed Potatoes	4

FRESHLY SQUEEZED FRUIT JUICES

	hot	iced
Granny Smith		9.8
Fresh Fruit Juices		8.8
• Orange • Watermelon • Apple		
Watermelon Crush		8.8
Fresh Coconut		8.8

DESSERTS

Seasalt Caramel Cheesecake Immaculately balanced with sweet caramel and savoury sea salt to give wholesome experience.	9.8
Affogato Kahlua coffee liqueur, single shot espresso, and Movenpick vanilla ice-cream.	16.8
Double Chocolate Fudge Cake Chocolate lovers unite! Classic sponge cake layered with rich premium couverture chocolate mousse.	9.8
Movenpick Ice-Cream Single scoop/Double scoop Flavors: Vanilla/Swiss Chocolate	6.8 10.8

WATER/ SOFT DRINKS

Dasani Drinking Water (Bottle)	2
Coke (Glass)	4.9
Coke Zero (Glass)	4.9
Sprite (Glass)	4.9
Singha Soda Water (Glass)	4.9
Tonic Water (Glass)	4.9
Juices (Orange / Lime / Pineapple)	4.9
Jasmine Green Tea (Can)	4.9
Red Bull (Can)	5.9

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