

# FOOD MENU

**TERRA**  
Whealock

## BREAKFAST

till 5PM

<b>Acai Bowl</b> 	17.5
Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut	
<b>Full Breakfast</b> 	18
2 cage free eggs (any style), 6-inch pork Bratwurst (nitrite-free), maple-glazed thick-cut bacon, baked beans, roasted tomato, sautéed button mushroom, tater tots, multigrain	
<b>Mediterranean Avocado Toast</b> 	14
Cumin-spiced roasted chickpeas 	
Served with pomegranate, cherry tomatoes, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, mesclun	
<b>Harvest Breakfast</b> 	18.5
Plant-based patty, tofu scramble, roasted red peppers, 1/2 avocado, hummus, baked beans, roasted tomato, sautéed button mushroom, tater tots, mesclun, multigrain	
<b>Build-Your-Own Omelette</b>	15.5
Choose 1 filling: mild cheddar, smoked leg ham, sautéed button mushrooms, feta or baby spinach. Served with roasted tomatoes, multigrain, mesclun, cage free egg	
<b>Egg Benedict</b>	16
Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, arugula, cage free egg	

## STARTERS & SALADS

<b>Mushroom Soup</b> 	12
Mixed mushrooms, cream & croutons	
<b>Terra Salad</b> 	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	
<b>Burrata Salad</b> 	18
Burrata, pickled beetroot, oranges, cherry tomato, cucumber, almond flakes, with homemade pesto dressing.	
<b>Salmon Poke Bowl</b>	15
Salmon, edamame, red cabbage, scallions, furikake, tobiko, brown rice	
<b>Cheese Platter</b>	24
Selection of Cheese (4 types) Quince paste, duo crackers, nuts, and dried fruits.	

## BURGERS

<b>Grilled Chicken Burger</b>	20
Marinated chicken thigh with melted cheddar cheese, arugula, tomato, and sweet gherkin mayo in brioche bun, fries.	
<b>Juicy Lucy Burger</b>	21
Grass-fed beef patty (200GM), cheddar, arugula, tomatoes, Jalapeño-baconnaise, brioche bun and fries.	
<b>Impossible™ Mushroom Burger</b> 	22
Impossible™ patty, vegan burger bun, sauté mushroom, caramelised onion, arugula, vegan mayo, vegan cheese sauce and fries.	
<b>Southbridge's Burger</b>	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

Monday to Friday: 11.30AM - 2.30PM

<b>Grilled Chicken Burger</b>
<b>Classic Fish &amp; Chips 1995</b>
<b>Gochujang Glazed Norwegian Salmon</b> (+\$1)
<b>Red Wine Braised Oxtail 1995</b> (+\$1)
<b>Spaghetti Aglio-Olio 1995</b> 
<b>Beef Bolognaise Spaghetti</b>
<b>Impossible™ Meatball Spaghetti</b> 

**\$10.80**

Choice of 1 main course

**\$15.80**

Includes 1 mushroom soup, 1 main course, 1 soft drink or 1 coffee

## SIGNATURE CUTS

All signature cuts are served with 2 side dishes of your choice & red wine sauce

<b>Wagyu Ribeye Steak</b>	78
210GM. Australian Sanchoku MB 8/9	
<b>Herb Rubbed Rack Of Lamb</b>	38
200GM. Grilled spiced lamb cutlets with homemade mint sauce.	

## PASTAS

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

## MAIN COURSES

<b>Sirloin Steak Aus</b>	34
210GM. Grilled sirloin steak with red wine sauce. (choose 1 side dish)	
<b>Classic Fish &amp; Chips 1995</b>	26
Crispy battered dory fish, coleslaw, and fries, served with tartar sauce.	
<b>Gochujang Glazed Norwegian Salmon</b>	30
"Manuka honey Gochujang glazed" grilled salmon fillet, kimchi crisps, with kimchi tartar sauce. (choose 1 side dish)	
<b>Red Wine Braised Oxtail 1995</b>	30
Slow-cooked oxtail, onion, carrot, and herbs in red wine sauce.	
<b>Lemon &amp; Herbs Roast Poussin Chicken</b>	25
Oven-roast marinated poussin chicken with lemon, herbs, and spices. (choose 1 side dish)	
<b>Pork Chop</b>	31
200GM. Grilled seasoned pork chop, grilled pineapple slice, with ripe pineapple sauce. (choose 1 side dish)	

## ASIAN DELI'S

<b>Roasted Pork</b> 	16.80
150GM. Crispy roasted pork belly, housemade chili sauce, cucumbers	
<b>Singapore Laksa</b>	18.80
Prawns, squid, fishcake, quail egg, tofu puffs, rice noodle, coconut milk broth	
<b>Nasi Goreng</b>	21.80
Fried rice, baby shrimp, chicken satay, fried egg, sambal, cucumbers, crispy shallot	

## PIZZAS

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

# BAR BITES, DESSERTS & BEVERAGES

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## BAR BITES

	18% OFF during Happy Hours 11AM -8PM	
<b>Tater Tots</b> Deep-fried Tater Tots with cheese sauce, and jalapeno mayonnaise.	13	
<b>Southbridge Fries</b> with cheese sauce on the side.	13	
<b>Satay</b> Spiced chicken. Comes with cucumber and onion with peanut sauce.	14	
<b>Fish Nuggets</b> Deep-fried dory fish fillet with tartar sauce.	14	
<b>Calamari</b> Deep-fried battered squid rings with tartar sauce.	15	
<b>Goma Teba Age</b> Deep-fried sesame chicken wings.	15	
<b>Buffalo Drumlets</b> Grilled spiced buffalo drumlets with blue cheese dip.	15	
<b>Atlantic Octopus Karaage</b> Deep-fried battered octopus tentacles served with spiced dried scallop aioli.	15	

## 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
<b>Espresso</b>	4.5	
<b>Coffe Americano</b>	5.5	
<b>Coffe Latte</b>	6.5	
<b>Cappuccino</b>	6.5	
<b>Vanilla Latte</b>	7.5	
<b>Coffe Mocha</b>	7.5	
<b>Flat White</b>	7.5	

## BLENDDED ICED COFFEES

	hot	iced
<b>Caramel</b>	7.5	
<b>Mocha</b>	7.5	
<b>Matcha</b>	8.0	
<b>Vanilla</b>	6.5	

## SIDE DISHES

<b>Fries</b>	4
<b>Mixed Salad</b>	4
<b>Buttered Corn Kernelss</b>	4
<b>Coleslaw</b>	4
<b>Mashed Potatoes</b>	4

## TEAS & CHOCOLATE

	hot	iced
<b>Matcha Latte</b>	7.0	
<b>Iced Lemon Tea</b>	8.0	
<b>Honey Milk Tea</b>	8.0	

## DESSERTS

<b>Seasalt Caramel Cheesecake</b> Immaculately balanced with sweet caramel and savoury sea salt to give wholesome experience.	9.8
<b>Affogato</b> Kahlua coffee liqueur, single shot espresso, and Movenpick vanilla ice-cream.	16.8
<b>Movenpick Ice-Cream</b> Single scoop/Double scoop Flavors: Vanilla/Swiss Chocolate	6.8   10.8

## FRESHLY SQUEEZED FRUIT JUICES

	hot	iced
<b>Granny Smith</b>	9.8	
<b>Fresh Fruit Juices</b>	8.8	
• Orange	Watermelon	Apple
<b>Watermelon Crush</b>	8.8	
<b>Fresh Coconut</b>	8.8	

## WATER/ SOFT DRINKS

<b>Jaade Still And Sparkling</b> (Bottle)	6
<b>Coke</b> (Glass)	4.9
<b>Coke Zero</b> (Glass)	4.9
<b>Sprite</b> (Glass)	4.9
<b>Singha Soda Water</b> (Glass)	4.9
<b>Tonic Water</b> (Glass)	4.9
<b>Juices</b> (Orange / Lime / Pineapple)	4.9
<b>Jasmine Green Tea</b> (Can)	4.9
<b>Red Bull</b> (Can)	5.9