
TERRAE
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Entree

Salt baked beetroot, bay aioli, smoked ricotta, honey candied walnuts, celery, mint, pickled raisins (GF, NF, V) $24

Charcoal grilled sardines, whipped chickpeas, green beans, cos, cherry tomato, olives, pistachio picada (GF, NF*, DF) $24

Pork belly, pigs head fritti, crackling, potato hash, kohlrabi, cumquat, vermouth jus (GF*, DF*, NF) $28

Pan fried potato gnocchi, roasted cauliflower, comte fondue, nettle oil, hazelnuts, rocket (NF*, V) $24

Chargrilled ox tongue, toasted brioche, parmesan aioli, caramelised onion, pickled carrot, mustard leaf (NF) $22

Beetroot cured ocean trout, orange, linseed, radish, buttermilk, beetroot, wasabina leaf (GF, NF) $26

Asparagus, leek & parmesan tart, dill, whipped ricotta, parsley, hens egg (NF, V) $24

Pasta/risotto

Our pasta is handmade from freshly milled Australian wheat by Goodness Flour, Harcourt & Australian semolina

Casarecce - Asparagus, peas, broad beans, broccolini, lemon, egg yolk, cultured cream, pecorino pepato (NF, V) $38

Rigatoni - Beef shin ragu, confit garlic, a little chilli, gremolata (NF, DF*) $38

Ravioli - Mushroom ravioli, tuscan kale, bianco pork ragu, cumquat, sage (NF) $42

Risotto - Pea & spinach, zucchini flower, garden leaves & herbs, salted ricotta, cured yolk (GF, NF, V) $40

Squid Ink Spaghetti - Australian prawns & crab, nduja, warrigal greens, fennel, sorrel (NF, DF*) $50

Main course

Confit duck leg, roasted duck breast, spatzle, parsnip, mandarin, sprouting broccoli, beetroot jus (GF*, NF) $52

Chargrilled beef, dauphinois potato, roasted shallots, pancetta, thyme & mushrooms, red wine jus (GF, NF, DF*) $56

Slow roasted parsnip, parsnip puree & chips, radicchio, orange, local pistachios (GF. DF*, NF, V, VE*) $38

Charcoal grilled market fish, potato rosti, parsley puree, fennel, asparagus, sauce maltaise, soft herb salad (GF, NF) $52

Garden greens pie, Long Paddock 'Driftwood' cheese, white bean puree, minted yoghurt, marigold (NF, V) $44

Crumbed cauliflower, black garlic, yeasted cauliflower puree, asparagus, brown butter, fried sage (NF, V, VE*) $40

Sides

Salad of leaves, fennel, garden radish & herbs, mustard vinaigrette (GF, DF, NF, V, VE) $12

Garden slaw - Shaved savoy cabbage, fennel, herbs, capers, parmesan, peas, pear, radish (GF, NF, DF*, V, VE*) $16

Steamed greens, goat cheese, parsely, shallot, sherry vinegar, olive oil (GF, DF*, NF, V, VE*) $18

Hand cut fries, rosemary salt, aioli (GF, DF, NF, V, VE*) $16

Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of meal preparation and possible cross-contamination, Terrae, Bendigo is unable to guarantee the absence of the above ingredients in its menu items. Please inform staff of any allergies or intolerances and we will do our best to look after you! 1.5% surcharge on credit cards. 10% Saturday and Sunday Surcharge, 15% surcharge applies on public holidays.


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Dessert

Chocolate & Cherry - Chocolate sponge, chocolate mousse, seasonal local cherries, preserved cherries, white chocolate & cherry sorbet, meringue (GF, NF, V) $22

Fig leaf panna cotta, shortbread, poached pear, blackberries, Collins Honey gelato, honeycomb (GF*, NF, V) $18

Whipped goat curd cheese cake, olive oil & pistachio sable, roasted apricots & thyme, tuille (V) $20

Cheese

1 cheese (60gm) - our quince paste, muscatels, fresh apple, house made lavosh .. $18
Additional cheese $10 ea

Prom Country Cheese 'Farmhouse Brie', white mould, cow's milk, Bass Coast, VIC.
Rich & velvety. Hand made using premium milk this cheese has an intense flavour & stunning creamy mouthfeel.

Long Paddock 'Banksia', semi hard, cow's milk, Castlemaine, VIC.
Earthy & complex with creamy, sweet flavours that become more pungent as the cheese matures.
A delicious example of just how good Victorian cheese can be!!

Ossau Iraty, sheep's milk, semi hard, Basque Region, Southern France
Multi layers of flavour including apple, pear & toasted nuts with a sweet clean finish. Creamy mouthfeel.
Perfect to enjoy with red wine.

Manchego, sheep's milk, hard, La Manche, Spain
Has a creamy mouthfeel with sharp flavour & a lingering aftertaste of sweet sheeps milk.
Delicious paired with a glass of tempranillo or pinot grigio.

Long Paddock 'Bluestone', cow's milk, blue cheese, Castlemaine, VIC
Rich & creamy with a balanced tang, earthy undertones & velvety finish.