



EST - 1990

AROMAS

TERRIGAL

FUNCTION MENU

ENTREES

Crusty Sourdough Bread

Served w/ home made dips & mixed olives

Salt & Pepper Calamari (GF)

Served w/ sirracha aioli, chili, fresh herbs & lemon wedge

Fish Tacos

Served w/ avocado, tomato salsa, capers, herbs, chili, coriander, aioli & pickled red cabbage

Chicken Skewers (GF)

Marinated chicken w/ fresh mint yoghurt

Grilled Haloumi (GF, V)

Served w/ rocket, tomato salsa, basil pesto & lemon wedges

Pork Belly (GF)

Served w/ Asian slaw & Byron Bay chili sauce

MAINS

Crispy Skin Salmon

Grilled Atlantic salmon served w/ sautéed chorizo & potatoes, rocket & fennel salad, caper & dill salsa

Sirloin Steak (GF)

Char-grilled grain-fed MSA 250g sirloin served w/ roasted chat potatoes, green beans, grilled mushroom, grilled tomato & green pepper sauce

Creamy Pumpkin & Mushroom Linguini

Linguini tossed w/ garlic, onion, chili, tomatoes, semi dried pesto & finished w/ spinach & parmesan

Mediterranean Plate

Marinated chicken skewer, garlic prawn skewer, sautéed choizo & potatoes, basil pesto served w/ greek salad, crunchy sea salted chips & toasted sourdough

DESSERTS

All served with strawberry coulis, fresh cream or ice-cream

Baked Almond Cheesecake (GF)

Chocolate Mud Cake (GF)

Lime Tart

For a delightful alternative, ask your server for the special cake of the day

GF = Gluten Free / V = Vegetarian