



WITCHMOUNT

# Terrazzo Menu

casual dining + bar

**ARANCINI**

chefs famous home-made arancini served with garlic aioli and tomato relish (ask staff for the flavour of the day)

**3pc/12**

**6pc/21**

**10pc/30**

**SALT & PEPPER CALAMARI (GFO)**

flash fried calamari dusted with our secret salt and pepper mixture and served with a fresh rocket salad  
add fries

**16.5**

**+4**

**WITCHMOUNT STYLE FRIES (V/DF/VGO)**

cajan & mixed herb fries served with tomato relish

**14**

**SIGNATURE WEDGES**

served with sweet chilli and sour cream

**16**

**BURNT BUTTER AND SAGE GNOCCHI**

roast pumpkin, pinenuts, spinach and parmesan

**26**

**SOUTHERN FRIED CHICKEN TENDERS**

served with Witchmount style fries & chipotle

**16**

**CHARCUTERIE BOARD (GFO)**

3 cheeses, cold meats, olives, crackers and home made dip

**27**

**WITCHMOUNT BEEF CHEESEBURGER**

served with golden fries

**24**

**TODAYS DESSERT**

ask our staff for todays dessert options

**15**



Menu items may contain traces of nuts, egg, wheat, seeds, shellfish, soy & other allergens. Although all care is taken, due to the nature of food preparation, Witchmount Estate cannot guarantee the absence of these ingredients in our menu items.