

# *Top of the Terrace*

*Today*

## LIGHTER OPTIONS

Chilli Mussels with coriander and lemon grass entrée 12.50  
Main 16.50

Pumpkin & Ricotta Ravioli entree \$14.95  
with creamed spinach and Napolitano sauce & shaved parmesan  
Freshly made by our Chef—perfection takes a little time, main \$18.95

Caramalised Onion Tart \$14.95  
With Roasted tomatoes and Goat's Cheese

Bruschetta \$14.95  
Served with Olive Tapenade  
It just couldn't get any better.....

Thai Fish Cakes \$15.95  
With Vietnamese Slaw & Sweet Chilli Sauce

Smoked Salmon Salad with Marinated Artichoke Hearts \$16.50  
Finished with a Raspberry Dressing

Chef's Caesar Salad  
Cos Lettuce, Croutons, Anchovies (if you like) Locally smoked Speck  
Freshly Grated Parmesan Cheese, finished with a Poached Egg \$14.00  
With Chicken \$16.50

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## SOMETHING MORE SUBSTANTIAL

Avon Valley Tasting Plate \$18.00

Kytren Goats Cheese from Morangup  
Sausage—locally grown and made fresh for Top of the Terrace  
Chef made Houmos and Dukka  
Local Olive Oil with Balsamic infusion  
Accompanied by grilled Turkish bread  
It could not get any more local and delicious than this

Char Grilled Beef Eye Fillet 35.00

with Potato gratin, green beans & Red wine jus  
Prime Beef cooked to your liking

Rib Eye Steaks 37.00

With Salsa verda and a baked parmesan & herb crusted sweet Potato mash.

Tamarind & Lime Tiger Prawns entrée 18.50

With Nam Jim dipping sauce mains 26.95

Fish of the day Market Price

Served the Chef's Way

Chermoula Chicken with Preserved Lemon 27.00

Served on a bed of Cous Cous topped with Raita and Harissa

Sides:	Greek Salad	5.00
	Garden Salad	5.00
	Grilled Mediterranean Vegetables	5.00
	Bowl of Rustic Fries	5.00
	Garlic Bread—made with fresh Panini	6.50
	Chilli and herb bread on Fresh Panini	6.50

# *Top of the Terrace*

*Toodyay*

## DESSERTS

### Crème Brulee

8.50

Fresh Avon Valley Cream with free range eggs combine to make this a dessert from heaven. Finished with a toffee layer that will melt in your mouth

### Chocolate Mousse

8.50

Belgian Couverture Chocolate (yum) gently melted and combined with the finest ingredients. A delightful way to finish your meal

### Chocolate Frangelico Tarts

8.50

Decadent Chocolate Ganache infused with Frangelico  
Finished with a scattering of Roasted Hazelnuts and served  
With a little extra cream

### Raspberry Cheesecakes

8.50

Delightful little Cheesecakes full of juicy Raspberries and topped  
With shaved white chocolate.

### Apple Puddings

8.50

Individual puddings warmed, with glorious sauce.  
Shards of Toffee adorn this sinful little pud!

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*Toodyay*

## BEVERAGES

Flat White	4.00
Cappucino	4.00
Short Black	4.00
Long Black	4.00
Short Macchiato	4.00
Long Macchiato	4.00
Moccachino	4.00
Hot Chocolate with Marshmallows	4.00
Fine selection of Teas	3.50
English Breakfast	
Irish Breakfast	
Chai	
Melaleuca Chamomile	
Peppermint Herbal Infusion	
Herbal	
Earl Grey	
Cold Beverages	
Pellegrino by the bottle	4.00
Soft Drink by the Glass	2.00
Corkage	2.00 per person

# TOP OF THE TERRACE

UPSTAIRS

123 STIRLING TERRACE

TOODYAY

9574 5425

Opening Hours

Wednesday—Sunday

11.00—3.00 pm for Lunch

6.00pm—late for dinner

Beverages and Cakes in between

Jon Lowe, Head Chef

