



# terra ROSSA

RESTAURANT + BAR

87 Flinders Lane Melbourne

## Wine, Drinks & Food Menu

Terra Rossa, the name, the place, the philosophy

Beverages

Aperitifs / Spirits / Liqueurs

Beers

White Wine

Red Wine

Breads / Tapas

Degustation / Salads

Pizza / Pasta

Mains / Sides

Desserts / Port / Dessert Wines

Cheeses and more

Function Information

### **Terra Rossa Restaurant & Bar**

Weekdays breakfast from 6.30am till noon. All day menu noon till late.  
Saturday breakfast from 8.30am till 1pm. Public Holidays attract 15% surcharge

[www.terrarossarb.com.au](http://www.terrarossarb.com.au)



### **terra rossa.....the name**

‘Terra Rossa translates to Red Earth’

It is the land we live in called Australia. It embraces the rich culture which has grown in this country from afar. It signifies a place for the modern spirit

### **terra rossa.....the place**

Originally, the building sat in an area of Flinders Lane that homed Melbourne’s best textile, hosiery and tailor businesses.

It became a Chinese laundry until the 1950’s when fire destroyed the building.

In the late 1950’s, The Swiss Club of Victoria acquired the building and rebuilt it.

More recently, we not only restored the interior and exterior to it’s original condition but we modernised the space giving the landscape extra charm and warmth.

### **terra rossa.....the philosophy**

We love to create spaces that are a platform for all spirits to experience any desired ambience and to reflect individuality.

A place where you create your own story.....

# beverages

## coffee

latte	3.0
flat white	3.0
cappucino	3.0
espresso	3.0
long black	3.0
short macchiato	3.0
long macchiato	3.0
cafe mocha	4.0
hot chocolate	4.0
café glace chilled	5.0
mocha glace chilled	5.0
affogato	5.0
chai latte	4.5

mug/tall	0.5
soy	0.5

## tea drop-leaf 4.0

english breakfast	
lavender grey	
honeydew green	
peppermint leaves	
cleopatra's champagne	
fruits of eden	
malabar chai	
lemongrass ginger	

## juices

pineapple juice	5.0
apple juice	5.0
banana & mango juice	5.0
orange juice	5.0
tomato juice	5.0
cranberry juice	5.0
pink grapefruit	5.0
fruit mocktail	8.0

## soft drinks 3.5

pepsi	
diet pepsi	
lemonade	
lemon squash	
soda water	
lemon lime bitters	

## mineral water

schweppes sparkling 750ml	8.0
schweppes sparkling 300ml	4.5
fiji water still 500ml	4.5

schweppes citrus	3.5
schweppes orange & mango	3.5
schweppes tropical	3.5

## verge verjus spritzer

non alcoholic grape & soda	5.5
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## iced tea

lemon	4.0
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## aperitifs & digestifs

campari	8.0
vermouth	6.0
averna	8.0
aperol	7.0
limoncello	9.0
jagermeister	8.0
chartreuse green	10.0
pimms	8.0
pernod	9.0

## spirits

### gin

gordons	8.0
hendricks	11.0
tanqueray	9.0
tanqueray 10	12.5

### vodka

smirnoff red, apple, raspberry, citrus	8.0
42 below classic	8.5
42 below passionfruit	8.5
42 below kiwi	8.5
42 below manuka honey	8.5
absolut classic	8.5
absolut citron	8.5
absolut kurrant	8.5
absolut vanilla	8.5
absolut pepper	8.5
absolut raspberri	8.5
chopin	12.0
grey goose	14.0
aviy	9.0
zubrowka	8.5

### rum

bundaberg	8.0
bacardi	8.5
bacardi 151	10.5
mount gay	8.5
malibu	8.0
english harbour	10.0

### bourben

slate	8.0
jack daniels	8.5
basil hayden	13.0
wild turkey	8.5
makers mark	9.0

### scotch

johnny walker red	8.0
johnny walker black	9.5
johnny walker blue	40.0
johnny walker gold	18.0
johnny walker green	15.0

### tequila

petron silver	12.0
jose cuervo	8.0
1800 cuervo	10.0
porfidio anejo	17.0
porfidio plata	17.0

### whisky

canadian club	8.0
jamesons	8.0

## liqueurs

amaretto	8.5
frangelico	8.0
grand marnier	9.5
galliano	8.0
sambuca (white)	8.0
sambuca (black)	8.0
chambord	8.5
baileys	8.0
kahlua	8.0
drambuie	9.0
midori	8.0
dom benedictine	9.5
absinthe lafee	11.0
agwa	8.5
southern comfort	8.5
tia maria	8.5
cointreau	8.0

We also have an extensive cocktail list – please ask to see it

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# beers

## on tap fully imported

	300ml	500ml
erdinger hefe wheat beer (germany)	8.5	10.5
dab original pilsner (germany)	7.5	9.5
feature beer (changes monthly)	P.O.A	P.O.A

## international

	btl
duvel blond ale (belgium)	12.5
chimay red (belgium)	10.5
chimay blue (belgium)	13.5
budvar original (czech republic)	8.0
floris cherry (belgium)	9.0
birra moretti lager (italy)	9.0
birra moretti la rossa double malt (italy)	9.0
peroni (italy)	8.0
tiger (singapore)	8.0
corona (mexico)	8.0
asahi (japan)	8.5
la guillotine (belgium)	8.5
heineken (holland)	8.0
amstel (holland)	8.0
tripel karmeliet (belgium)	14.5
monteith's radler lager	8.0

## australian

james boags premium	8.0
james boags blonde (low carb)	7.5
james boags light	6.5
tooheys extra dry	7.0
mountain goat (pale ale)	8.0
pipsqueak cider	8.5

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# white wines

vintage				150ml	750ml
NV	Blue Pyrenees Brut	<i>Pyrenees, VIC</i>	Chardonnay/Pinot	9.0	40.0
NV	Chevalier blanc de blanc brut	<i>Burgundy, France</i>	Chard Colombard UgniBlanc	9.0	38.5
NV	Chevalier brut rose	<i>Burgundy, France</i>	Pinot Noir and Gamay		45.0
NV	Louis roederer	<i>Champagne, France</i>	Pinot Noir/Chardonnay		120.0
2008	Sandalford	<i>Margaret River WA</i>	Semillon Sauvignon Blanc	8.0	33.0
2008	Crowded House	<i>Marlborough, NZ</i>	Sauvignon Blanc	8.5	35.0
2008	Sticks	<i>Yarra Valley, VIC</i>	Sauvignon Blanc	8.5	36.0
2008	Gypsie Jack	<i>Marlborough, NZ</i>	Sauvignon Blanc	8.5	36.0
2008	Norfolk Rise	<i>Mt Benson, SA</i>	Pinot Grigio	8.5	35.0
2008	Thornbury	<i>Marlborough, NZ</i>	Pinot Gris	9.5	45.0
2007	Pauletts	<i>Clare Valley, SA</i>	Riesling	9.0	38.0
2008	Plunkett	<i>Strathbogie Ranges, VIC</i>	Riesling	7.5	30.0
2007	Silverwaters	<i>Bass, VIC</i>	Chardonnay	8.5	34.0
2007	Chapel Hill	<i>Mc Laren Vale, SA</i>	Unoaked Chardonnay	8.5	36.0
2007	Tahbilk	<i>Nagambie, VIC</i>	Marsanne	7.5	30.0
2007	Dowie Doole	<i>Mc Laren Vale</i>	Chenin Blanc	8.5	35.0
2006	Forrest Estate	<i>Marlborough, NZ</i>	Gewurtztraminer	9.5	43.0
2008	Crittendon "Los Hermanos"	<i>King Valley, VIC</i>	Albarino	10.0	49.0
2008	Two Hands	<i>Barossa Valley, SA</i>	Moscato		32.0
2008	Innocent Bystander	<i>Yarra Valley, VIC</i>	Pinot Rose	8.0	34.0

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## red wines

				150ml	750ml
2005	Hirsch Hill	Yarra Valley, VIC	Pinot Noir	8.5	34.0
2006	Siverwaters	Bass, VIC	Pinot Noir		36.0
2006	Crowded House	Marlborough, NZ	Pinot Noir	9.0	38.5
2006	Sticks	Yarra Valley, VIC	Pinot Noir	9.0	38.5
2006	Joseph Chromy	Rieba, Tas	Pinot Noir		49.0
2005	Killara	Yarra Valley, VIC	Merlot	8.5	35.0
2005	King River Estate	King Valley, VIC	Merlot	8.5	35.0
2004	Silverwaters	Bass, VIC	Cabernet Sauvignon	8.5	36.0
2006	Norfolk Rise	Mt Benson, SA	Cabernet Sauvignon	8.5	36.0
2005	Hirsh Hill	Yarra Valley, VIC	Cabernet Sauvignon		34.0
2007	Capel Vale	Margaret River, WA	Cabernet Merlot	8.0	35.0
2004	Penny's Hill	McLaren Vale, SA	Shiraz/Cabernet/Merlot	9.5	41.0
2005	King River	King Valley, VIC	Shiraz	9.5	41.0
2005	Hasketh Protagonest	Barossa Valley, SA	Shiraz	9.0	40.0
2004	Browns of Padthaway	Padthaway, Sa	Shiraz	8.5	36
2005	Campbell's Bobbie Burns	Rutherglen, VIC	Shiraz	9.5	43.0
2006	Rockbare	Mc Laren Vale, SA	Grenache/Shiraz/Mourvedre	8.5	37.0
2006	Bidgeebong	Wagga Wagga, NSW	Tempranillo	9.0	39.0

## dessert & fortified

				60ml	375ml
2006	Mitchell	Clare Valley, SA	Noble Semillon	7.0	33.0
	Valdespino	Jerez, Spain	Pedro Ximenez	7.0	
	Penfolds Grandfather	Barosssa, SA	Tawny Port	14.0	
	Ramos Pinto 6YO	Duoro Valley, Portugal	Tawny Port	7.5	
	Ramos Pinto 20YR	Duoro Valley, Portugal	Tawny Port	15.0	
	Campbells	Rutherglen, VIC	Muscat	8.0	
	Campbells	Rutherglen, VIC	Tokay	8.0	

*continue to food*  
*continue to food*

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## **breads**

- 6.5 garlic, rosemary & cheese pizza bread
- 5.5 oven baked italian bread w olive oil & dukkah
- 7.5 herb, pesto & parmesan cheese pizza bread
- 13.5 trio of dips w warm house made bread

## **tapas**

- 9.0 field mushrooms filled w feta & spring onion \*
- 9.0 duo of kalamata, silverwater estate green olives, pan fried in garden herbs & garlic oil accompanied by terra rossa's lavosh
- 9.0 deep fried gnocchi w a fresh tomato, roasted capsicum, spanish onion & basil salsa & grated parmesan
- 9.5 caprese salad w vine ripened tomatoes, buffalo mozzarella & basil, on homemade Italian bread, drizzled w virgin olive oil
- 9.0 spicy chicken balls rolled in oven roasted coconut served w vietnamese mint dipping sauce \*
- 9.5 lemon pepper crusted calamari w a citrus mayonnaise
- 9.5 spicy meatballs tossed in an apple, tomato & onion passatta
- 10.0 pan fried haloumi cheese served in a hot pan w lemon & capsicum chilli jam \*
- 9.5 deep fried pumpkin, ricotta & parmesan risotto balls w an aioli dipping sauce
- 10.5 warmed pickled octopus w focaccia fingers & dill mayonnaise
- 12.5 pan seared scallops w pistachio nut, chilli, olive oil & a white balsamic reduction \*
- 10.5 pork belly braised in italian stock w fig & sauvignon blanc reduction\*
- 12.5 garlic & chilli king prawns w a coriander & lime dipping sauce \*
- 11.5 skewered lemon & thyme chicken kebabs w minted yoghurt \*
- 15.0 king prawns marinated in tequila, pan fried in olive oil & garlic served w a coriander, mint, chilli & yellow pepper salsa \*
- 42.0 **tapas platter to share** (minimum 4 people)

\* Indicates gluten free

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## degustation - tapas

Chefs selection of 6 tapas includes a glass of wine of the month

**\$55 per person** (minimum 2 people)

for today's selection please see daily specials

## salads

- 18.5** sticky thai chicken – marinated sweet chilli chicken breast, tomatoes, green beans & coriander vinaigrette \*
- 17.0** caesar – cos lettuce, crispy bacon, anchovies, parmesan shavings  
w garlic croutons & a soft poached egg
- 13.0** greek – cos lettuce, marinated feta, tomatoes, olives, red onion  
& cucumber w a green herb dressing\*
- 18.5** calamari – caramelised calamari tossed in mixed lettuce, tomato,  
roasted red peppers & cucumber w vinaigrette \*
- 21.0** minted lamb – char grilled lamb rump, marinated in mint &  
garlic tossed in rocket, fennel & crispy pancetta garnished w  
parmesan cheese shavings \*

### Customise your salad by adding

- 4.5** extra chicken
- 6.5** extra prawns
- 4.0** extra meatballs

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## **pizza**

- 15.0 **carbonara** – virginia ham, caramelised onion, egg & cheese
- 16.0 **prima vera** – roast capsicum, eggplant, feta, pine nuts & sun dried tomatoes
- 17.5 **lamb** – lamb, baby spinach, onions, red peppers, olives w a touch of feta
- 17.5 **pollo** – chicken breast, napoli, capsicum, chilli, olives, mozzarella w fresh basil
- 19.5 **marinara** – scallops, prawns, calamari cooked w fresh herbs, chilli & garlic
- 22.5 **prawn** – tequila prawns, vine ripened tomatoes, coriander, pesto & guacamole
- 12.0 **margarita** – napoli, basil, fresh tomato & bocconcini cheese
- 15.5 **roma** – pancetta, roasted peppers, black olives, tallegio, topped w roquette & parmesan on a tomato base
- 19.5 **mushroom** – wild forest mushrooms, asian mushrooms, sautéed field mushrooms, buffalo mozzarella & thyme

## **pasta**

- 18.5 **penne chicken** – grilled chicken breast, mushroom, garlic & cream w shaved parmesan
- 16.5 **gnocchi napoli** – made in house potato gnocchi tossed in a napoli & baby spinach sauce w crumbled fresh ricotta
- 22.5 **linguini** – scallops, prawns, calamari, baby capers, fresh tomato w garlic & extra virgin olive oil & clare valley wine
- 17.0 **lasagne** – beef, mushroom & spinach layered w fresh parmesan & mozzarella w a touch of napoli served w a garden salad
- 19.5 **chicken risotto** – slowly cooked chicken breast w pumpkin & rosemary finished w white wine & parmesan \*
- 20.5 **penne chorizo** – chorizo sausage, spanish onion, red & yellow peppers, black olives w a touch of napoli

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## mains

**29.5 veal scaloppine**

pan seared veal fillet in white wine, baby capers & basil pesto on a pear, parmesan cheese & roquette salad

**34.0 porterhouse**

char grilled porterhouse w a ricotta & spinach mash on caramelised shallots & port wine sauce

**34.0 chicken**

char grilled gremolata chicken breast on a mediterranean vegetable salad \*

**23.5 steak sandwich**

aged porterhouse steak marinated in red wine & mustard w sweet tomato relish, cucumber, candied olives & salad leaves, w lemon peppered fries

**32.0 roast lamb**

lamb rump on a spicy caponata & pan seared haloumi \*

## sides

7.5 char grilled mediterranean vegetables \*

7.0 garden salad \*

8.0 roquette leaves & parmesan dressed w balsamic & extra virgin olive oil \*

6.5 lemon peppered or plain chips w aioli & tomato sauce

6.5 roast kipfler potatoes w rosemary & garlic

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## dessert

- 11.5 mixed gelati
- 12.0 warm chocolate fudge cake w double cream
- 12.0 mixed berry crumble w vanilla bean ice cream
- 12.0 coffee & frangelico home made tiramisu
- 12.0 balsamic reduction strawberry w marsala zabaglione
- 12.0 citrus tart w blood orange syrup
- 11.5 vanilla bean panacotta on a wild berry & cointreau compote

## port

penfolds great grandfather (60ml)	14.0
ramos pinto reserva adriano tawny (portugal) (60ml)	7.5
ramos pinto quinto do bom retiro twenty year old tawny (60ml)	15.0

## dessert wines

	60ml	btl
mitchell noble semillon (clare valley, sa) 375ml	7.0	33.0
marenco moscato d'asti scrapona 2005 (piedmont, italy) 375ml		38.0
tentute cisa asinari dei marchesi moscato 2001 (piedmont, italy) 500ml		85
principi cuicciardini strozzo 2002 (tuscany, italy) 500ml		72.0

## COGNAC / ARMAGNAC

normandin mercier fine petite (30ml)	12.0
renier XO 25 year old (30ml)	16.0
castarede XO (30ml)	12.0

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# cheese

our staff can help you with your choice at the cheese room  
below is a list of what is usually available, but we often have new cheeses in to try out

**mauri taleggio, washed rind, italy**

this is the original taleggio made with a creamy texture & strong flavour

**ironstone extra mature farmhouse, cheddar, gippsland**

made in a traditional gouda style from cows milk, it has a sweet nutty aftertaste

**grana parmesan, southern italy**

made from cows milk, a hard cheese rich & sharp in flavour, 35% fat

**papillon black label, roquefort, france**

this blue vein is rich, salty & pungent, made from sheep milk

**cantal, semi hard cheddar, france**

a mild buttery cheese made from cows milk, this cheese is one of the oldest varieties made in france

**calendar farmhouse, hard cheddar, england**

hand made so the flavour will vary, but typically crumbly & moist with a lingering tang

**graindorge pont l'evêque, france**

a soft & creamy cheese with a strong distinct smell made from cows milk

**rouzaire brillat savarin, triple cream brie, france**

made from full cream milk & added crème fraîche, it has a silky texture

**rouzaire brie de nagis, france**

made from cows milk, this cheese has a soft rich oily texture

**all cheese plates served with homemade lavosh each cheese portion is 50 grams 8.5 per portion**

**add extras to your cheese plate:**

- 3.5 muscatels
- 2.5 roast tomato relish
- 3.5 silverwaters olives
- 3.5 quince paste
- 3.5 candied orange
- 3.0 organic honey comb
- 4.0 roasted macadamia nuts
- 2.5 california date

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## Functions at Terra Rossa

Terra Rossa is not like your regular venue. It's all about style. With the front bar ideal for breakfast or a casual lunch, a lounge area perfect for a drink or two with a gorgeous cheese room and a dining area excellent for a romantic dinner or a private function. Each space has it's own decorative features and is extremely versatile.

This destination is ideal for all types of functions, meetings, conferences, weddings, special events, product launches, cocktail parties and Christmas functions.

With an impressive selection of cocktails, premium beers, wines from around the globe and great coffee Terra Rossa is perfect for any types of get together. Take away menu and office catering available.

Some examples of current Terra Rossa functions: monthly philosophy talks, weekly business breakfasts, expo's, product launches, weddings, birthdays and other private functions.



## Capacities

	Sit down	Cocktail
Restaurant	90	150
Bar area	20	40
Front Area	40	40
Back Half	100	120
Entire Venue	120	150

We would love to tailor a package to suit your requirements just ask our function team for a quote. Just phone (03) 96 500 900 or [functions@terrarossarb.com.au](mailto:functions@terrarossarb.com.au)