



spring 2010

available monday to saturday 11am – 2 pm

middle eastern street bread \$19.50

topped with spiced minced lamb, ricotta, tomato, spinach, onion, sumac and lemon juice served with baked potato wedges and a red cumin dip

teriyaki chicken (df,gf) \$21.50

served with thai spiced noodle and vegetable salad and lime aioli

roasted chimichurri mushrooms (v,gf,ef) \$20.50

with grilled haloumi, turned vegetables and a tomato and rosemary sauce

terra viva BLT(this is as homemade as they come) \$20.00

our own maple-smoked bacon, green herb aioli and sourdough bread with locally grown tomatoes and lettuce served with homemade spicy potato skins

smoked chicken and sundried tomato spaghetti \$22.50

our own smoked chicken with fresh basil, pine nuts, olive oil and shaved parmesan

indian spiced potato, spinach and lentil cake (v,df) \$18.50

served with a spicy coconut cream and garlic rice ball

mussels \$22.50

filled with garlic and lemon infused rice, served with flat bread and bacon mayonnaise

roasted pork and tzatziki salad (gf,ef) \$21.00

with potatoes, mushrooms, feta, tomato, olive, capsicum, and mesclun lettuce

homemade ravioli \$23.50

smoked salmon and cream cheese ravioli served with an olive, garlic and caper tomato sauce, finished with parmesan

available 11am-4pm

farmers ploughman's platter \$18 for 1

terra viva chicken liver pate, cheese, grapes, homemade sourdough bread, pickles, tomato, relish and seasonal roasted vegetables \$32 for 2

antipasto platter \$22 for 1

a selection of our deli meats, two cheeses, relish, marinated figs, grapes, pickles, sundried tomatoes, olives, homemade sourdough bread and oatcakes \$40 for 2

chunky chips

with tomato sauce or aioli \$7.00
with both \$7.50

(df) dairy free, (gf) gluten free, (v) vegetarian, (ef) egg free



brunch 2010
available Sunday 8.30am – 3pm

terra viva breakfast \$22.50

bacon and two eggs any style served with roasted mushrooms, tomato, hash brown and sourdough toast.

sourdough toast, served with your choice of either

terra viva jam and lemon curd (v) \$7.00

two eggs any style (v) \$9.50

bacon and eggs \$15.50

homemade English muffin topped with your choice of either:
devilled kidneys; lightly spiced lambs' kidneys in a creamy sauce (ef) \$19.50

smoked salmon cream cheese and spinach (ef) \$21.50

mushroom ragout; garlic roasted mushrooms in a creamy sauce (v,ef) \$18.50

welsh rarebit with homemade boston beans (ef) \$19.50

benedict; choice of bacon or salmon, with 2 poached eggs and hollandaise \$21.50

french toasted; with berry compote and vanilla ice-cream (v) \$16.50

classic French toasted; with grilled banana, bacon and maple syrup \$21.50

terra viva muesli, served with fresh seasonal fruit and yoghurt (v,ef) \$12.00

roasted chimichurri mushrooms (v,gf,ef) \$20.50

with grilled haloumi, turned vegetables and a tomato and rosemary sauce

terra viva BLT (this is as homemade as they come) \$20.00

our own maple-smoked bacon, green herb aioli and sourdough bread with locally grown tomatoes and lettuce served with homemade spicy potato skins

roasted potatoes and caramelized onions (df,gf,ef) \$19.50

with bacon and chorizo in a sticky redcurrant and grainy mustard sauce

mussels \$22.50

filled with garlic and lemon infused rice, served with flat bread and bacon mayonnaise

available 11am -4pm

farmers ploughman's platter \$18 for 1

terra viva chicken liver pate, cheese, grapes, homemade sourdough \$32 for 2
bread, pickles, tomato, relish and seasonal roasted vegetables

antipasto platter \$22 for 1

a selection of our deli meats, two cheeses, relish, marinated figs, grapes, \$40 for 2
pickles, sundried tomatoes, olives, homemade sourdough bread and oatcakes

chunky chips with tomato sauce or aioli \$7.00

with both \$7.50

**all of the bacon and eggs on this menu are free range and all bread is made on
the premises**