

SALADS

CLASSIC CAPRESE	\$18
selection of gourmet tomatoes, sweet basil, mozzarella cheese	
GRILLED NECTARINE + BURRATA	\$25
creamy burrata cheese, cherry tomatoes, toasted pumpkin seeds, fresh grapes, sweet basil, lemon zest, house bread	

SHARES

GARLIC BREAD <small>V</small>	\$10
ciabatta, confit garlic, butter	
GRAZING BOARD	\$45
mushroom arancini, prosciutto, burrata, mozzarella cheese, cured meats, kalamata olives, romesco, pickled veg, toasted house bread	
ARANCINI <small>V</small>	\$24
three cheese arancini, porcini cheese, napoli sauce	
BRUSCHETTA <small>VG</small>	\$20
cherry tomatoes, red onion, fresh sweet basil, balsamic glaze, toasted house bread	
PATATINE FRITTE <small>GF, V</small>	\$14
house chips, aioli	
DUSTED CALAMARI	\$24
calamari fritti, mango aioli	
FRIED CAMEMBERT <small>V</small>	\$23
camembert, panko crumbed, date chutney	
WHITE ANCHOVIES	\$18
toasted house bread, lemon mayo, tomato salsa	
CRUNCHY STUFFED OLIVES	\$15
mozzarella stuffed olives, rosemary dipping sauce	

PASTA

GNOCCHI	\$21/\$29
house made golden gnocchi, tomato sugo, sweet basil, parmesan	
PUMPKIN PRAWN GNOCCHI	\$24/\$31
king island prawns, roast pumpkin, pine nuts, spinach, creamy white wine sauce	
CHICKEN TORTELLINI	\$22/\$28
selection of gourmet mushrooms, chicken breast, pecorino cheese, truffle oil, prosciutto crisp	
FETTUCCINE BEEF CHEEK RAGU	\$25/\$32
slow cooked beef cheek, fettuccine, house ragu, pecorino	
VENETIAN DUCK RAGU	\$26/\$33
confit duck leg, tomato, white wine, rigatoni, parmesan	
SPAGHETTI AL GRANCHIO	\$29/\$37
blue manna crab, fresh chilli, cherry tomatoes, garlic butter, white wine sauce	
LASAGNA AL FORNO	\$30
house made beef ragu, san marzano tomato, mozzarella, béchamel, pecorino, fresh basil	

MAINS

OSSO BUCO <small>GFO</small>	\$36
slow braised veal osso buco, tomato and red wine sauce, creamy soft polenta, salsa verde	
PARMIGIANA	\$36
chicken breast, tomato sugo, fior di latte, pecorino, basil	
MELANZANE PARMIGIANA <small>V</small>	\$25
roast eggplant, tomato sugo, mozzarella, fresh basil	
SALMONE CON MISO	\$31
grilled atlantic salmon, miso, roast teriyaki eggplant, seasonal farm greens, ginger mayonnaise, puffed rice, brown rice	
FILETTO	\$40
prosciutto wrapped 200g beef fillet, potato terrine, roast shallot, red wine jus (+\$19 two skull island king prawns)	

CLASSICO PIZZA

MARGHERITA <small>V</small>	\$21
san marzano tomato, mozzarella, basil	
PEPPERONI	\$25
san marzano tomato, mozzarella, pepperoni	
NAPOLETANA	\$26
san marzano tomato, mozzarella, anchovies, kalamata olives	
CAPRICCIOSA	\$28
san marzano tomato, mozzarella, leg ham, mushroom, artichoke, kalamata olives	
QUATTRO CARNE	\$29
san marzano tomato, mozzarella, soppressata hot salami, leg ham, pepperoni, pancetta	
FRIARIELLI	\$29
mozzarella, friarielli (italian broccoli), deli pork sausage, chilli, pecorino	
ZUCCA <small>V</small>	\$25
mozzarella, pumpkin puree, roasted pine nuts, pesto, red onion, pecorino, rocket	
HAWAIIAN	\$26
san marzano tomato, mozzarella, leg ham, pineapple	

PREMIO PIZZA

PROSCIUTTO	\$30
san marzano tomato, mozzarella, pecorino, san daniele prosciutto, rocket	
CALABRESE	\$30
san marzano tomato, mozzarella, sopressata hot salami, kalamata olives, red capsicum, chilli	
TRUFFLED MUSHROOMS	\$30
truffle cream, mozzarella, seasonal mushrooms, balsamic glaze	
TERRA MARE	\$32
unique tomato/garlic base, hot salami, prawns	
FRUTTI DI MARE	\$35
double skull island king prawn, house tomato, mozzarella, pesto	

DRINKS

SOFT DRINK	\$5
coke / coke-zero / sprite	
HAPPY HIPPIE SUPERFOOD SMOOTHIE	\$9
energise / cleanse	
LEMON LIME BITTERS	\$6
lime cordial, bitters, sprite	
SAN PELLEGRINO FLAVOURS	\$6
chinotto / limonata / aranciata	
SPARKLING MINERAL WATER	\$8
STILL WATER	\$8

GFO GLUTEN FREE OPTION	GF GLUTEN FREE
V VEGETARIAN	VG VEGAN
DF DAIRY FREE	DFO DAIRY FREE OPTION
+\$5 GLUTEN FREE PIZZA BASE	+\$2 GLUTEN FREE PASTA

Please let us know if you have any allergies. Note that some items may contain traces of seafood, meat, nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant, meal preparation and possibly cross-contamination, Terra Mare is unable to 100% guarantee the absence of these ingredients from all menu items. Some olives may contain pips. Prices subject to change without notice.



TERRA MARE

LUNCH & DINNER

(SEE REVERSE FOR BREAKFAST)

**OUR MENU IS DESIGNED
TO BE SHARED! YOUR DISHES
WILL BE SERVED TO YOUR
TABLE AS THEY ARE
READY TO ENJOY.**



**SHARE THE LOVE!
TAG US: @TERRAMARENORTHAM**

**SEE OUR BLACKBOARD
FOR TODAYS DELICIOUS,
FRESH FLAVOURS**

BREAKFAST	
TERRA MARE BIG BREKKY	\$28
two eggs (poached, fried or scrambled), mushroom, grilled tomato, avon bacon, hash brown, italian sausage, house toasted bread	
SMASHED AVO	\$20
smashed avocado, poached eggs, cherry tomatoes, house toasted bread	
VEGGIE SMASH	\$26
two poached eggs, veggie hash browns, ranch dressing, sesame chilli crunch, radish salad	
18 HOUR SMOKED BRISKET	\$29
smoked brisket, two fried eggs, hollandaise sauce, toasted house bread	
FRIED SOUTHERN CHICKEN	\$25
waffles, fried chicken, bacon, fried egg, smoked buffalo hollandaise	
EGGS ON TOAST	\$18
two eggs (poached, fried or scrambled) on house toast	
NUTELLA WAFFLES	\$24
chocolate waffles, vanilla ice cream, chocolate sauce, maple syrup, strawberries	
ITALIAN OMELETTE	\$30
mozzarella, fresh basil, parsley, sopressata, cherry tomatoes, whipped cream cheese, red onion, rocket, spicy tomato sauce	
TOFU MUSHROOM SCRAMBLE	\$26
miso butter mushrooms, sourdough, whipped tofu, scrambled egg	
HARVEST BRUNCH	\$23
pumpkin and poppy seed loaf, green tomato chutney, spinach, two poached eggs, chipotle hollandaise	
KIDS BREKKY	\$10
scrambeld eggs	

SIDES	
BACON	\$6
HOUSE MADE HASH BROWNS (2)	\$5
MUSHROOMS	\$3
SAUSAGE	\$5
1 EGG	\$6
SMOKED SALMON	\$7
AVOCADO	\$5
sides can only be added to a main meal, they are not for individual sale	

GF

GLUTEN FREE OPTION

GF

GLUTEN FREE

V

VEGETARIAN

VG

VEGAN

DF

DAIRY FREE

DF

DAIRY FREE OPTION

FIORI COFFEE			
FLAT WHITE		\$4.5	
CAPPUCCINO		\$4.5	
LATTE		\$4.5	
LONG BLACK		\$4.5	
LONG MACCHIATO		\$4.8	
MOCHA		\$4.8	
HOT CHOCOLATE		\$4.8	
CHAI LATTE		\$4.8	
MATCHA LATTE		\$4.8	
ESPRESSO		\$3.5	
DOUBLE ESPRESSO		\$4.0	
SHORT MACCHIATO		\$4.5	

ALMOND MILK	+80c	LACTOSE FREE	+80c
OAT MILK	+80c	MACADAMIA MILK	+80c
SOY MILK	+80c	EXTRA SHOT	+80c
UPGRADE TO MUG	+\$1	DECAF	+80c

ICED DRINKS	
ICED LATTE	\$8.5
ICED LONG BLACK	\$8.5
ICED CHAI	\$8.5
ICED MOCHA	\$8.5
ICED CHOCOLATE	\$8.5
includes cream & ice cream	

SHAKES	
OREO SHAKE	\$10
oreo cookies, ice cream, milk, chocolate sauce, whipped cream	
CLASSIC MILKSHAKE	\$9.5
chocolate, strawberry, caramel, vanilla, banana, spearmint or blue heaven	
CHOC CHIP COOKIE LATTE	\$12
cookie butter, coffee milk and choc cookie	
BISCOFF DONUT SHAKE	\$12
biscoff sauce, milk and biscoff donut	

TERRA MARE	
BREAKFAST	
THE JUICE BAR	
FRESH JUICE	\$9
choose three: orange, watermelon, celery or apple	
I LOVE GREEN	\$9
kale, spinach, cucumber, celery, fennel, green apple	
HAPPINESS	\$9
pineapple, watermelon, orange, apple, cucumber	
DR BEET	\$9
beetroot, celery, apple	
SMOOTHIES	
BLIND DATE	\$9.5
banana, rolled oats, cinnamon, dates, milk	
CLASSIC MANGO UNCHAINED	\$9.5
mango, papaya, passionfruit, apple juice	
BERRY & THE BEAST	\$9.5
mixed berries, chia seeds, cherries, apple juice	
HULK	\$9.5
kale, celery, spinach, banana, spice blend, apple juice	
INFUSED LOOSE LEAF TEAS	
ENGLISH BREAKFAST	\$5
FRENCH EARL GREY	\$5
CHAMOMILE	\$5
PEPPERMINT	\$5
GREEN SENCHA	\$5
MASALA CHAI	\$5
LEMONGRASS + GINGER	\$5