

MENU



the terrace
by ecco

PH: 07 3831 8461

WWW.THETERRACEBYECCOBISTRO.COM

@theterracebyecco

#theterracebyecco

Cocktails

Spritz | 16
aperol | campari | pampelle

Espresso Martini | 18
ketel one, tia maria,
coffee, sugar

Beijing Bellini | 16
lychee liqueur, prosecco

Happy Endings | 18
four pillars gin, pampelle,
pineapple, lemon, sugar

Mojito | 18
white rum, lime juice, sugar
syrup, mint, soda water

Cherry Blossom | 18
tanqueray, elderflower
liqueur, dry vermouth,
violette liqueur, rose syrup,
lime juice

Negroni | 18
gin, sweet vermouth, campari

Godfather Sour | 20
whiskey, amaretto disannoro,
lemon, egg white, sugar

Sleeping Tiger | 20
vodka, elderflower, mandarin,
lemon, bitters, egg white

Beer

tap

The terrace 300ml | 10

Asahi 'Super Dry' 300ml 400ml | 11 | 14

Peroni 'Nastro Azzurro' 300ml 500ml | 10 | 14

bottled/can

Newstead 'Session Ale' | 9

Newstead 'IPA' | 10

Napoleon Apple Cider | 10

Peroni 'Leggera' | 9

Spirits

vodka

Ketel One | 9

Grey Goose | 14

sake

Go-Shu green sake 250ml 18 | 50

gin

Tanqueray | 9

Bombay Sapphire | 10

Hendricks | 12

Four Pillars 'Rare Dry' | 14

Four Pillars Shiraz | 15

whiskey

Bulleit | 9

Maker's Mark | 10

Glenfiddich 12yrs | 12

Johnnie Walker Black | 9

Nikka From The Barrel | 20

rum

Pampero Blanco | 9

Pampero Anejo | 9

Kraken | 12

tequila

Don Julio Blanco | 10

Don Julio Anejo | 14

to finish

Baileys | 9

Cointreau | 11

Disaronno amaretto | 10

Frangelico | 10

Tia Maria | 9

Fernet Branca | 11

Applewood Limoncello | 10

Soft Drinks

sparkling water
free flowing | 5pp

Coke, Coke Zero, Lemonade,
Tonic, Soda, Ginger Ale,
Ginger Beer | 4

Pineapple Juice, Orange
Juice, Cranberry Juice | 5

Tea and Coffee | 4.50

Our menu is designed for grazing and sharing, with fresh Southeast Asian vibes and flavours. Please enjoy your stay.

Raw

Oysters 2.5 (each)

Glacier51 toothfish, yuzu ponzu, nori crackers, seabreeze 14

Eat

Betel leaves, prawn, pomelo, coconut, lime & chilli (3 pieces) 12.50

Prawn toast 6.50

Steamed bbq pork buns (2 pieces) 8

Pork san choy bow (3 pieces) 16

Milk bun, chicken karagee, pickled cucumber, fermented chilli 8.50

Chargrilled broccolini, black bean, sambal oelek 9

Crispy salmon salad, wombok, bean sprouts, chilli, thai basil, coriander, mint 19.50

Sweet

Ginger, coconut, caramel custard 14

Grilled peppered pineapple, kaffir lime, coconut sorbet 16

Feed Me

Minimum 2 guests

40pp

Prawn toast

Pork san choy bow

Crispy salmon salad, wombok, bean sprouts, chilli, thai basil, coriander, mint

Massaman coconut beef curry, kipfler potatoes, peanuts, ginger & cinnamon

Steamed jasmine rice

Ginger, coconut, caramel custard

FOR GROUPS OF 8 OR MORE,
PLEASE SELECT ONE OF
THE FEED ME MENUS

Massaman coconut beef curry, kipfler potatoes, peanuts, ginger & cinnamon 28

Masterstock pork ribs, coriander & lime 26

Green papaya salad, shallot, mint, nahm jim 9

Kaffir lime & lemongrass steamed jasmine rice 4pp

Steamed bbq pork buns

Betel leaves, prawn, pomelo, coconut, lime & chilli

Pork san choy bow

Milk bun, chicken karaage, pickled cucumber, fermented chilli

Chargrilled broccolini, black bean, sambal oelek

Massaman coconut beef curry, kipfler potatoes, peanuts, ginger & cinnamon

Steamed jasmine rice

Ginger, coconut, caramel custard

House Drops

Totara, Sauvignon Blanc, 2014, Marlborough, NZ	10		45
Printhie Mountain Range, Pinot Gris, 2017, Orange, NSW	11		47
Black Cottage Reserve, Chardonnay, 2016, Marlborough, NZ	11		47
Domaine Triennes Rose, 2017, Provence, FRA	11		45
Black Cottage Reserve, Pinot Noir, 2016, Marlborough, NZ	11		47
Whistler Shock Value, S.G.M, 2016, Barossa Valley, SA	11		47

Champagne + Sparkling

Ruinart 'Blanc de Blanc' NV, Reims, Champagne, FRA	170
Lanson Pere et Fils NV	18 99
Bandini, Prosecco NV, Italy	11 50
Veuve Ambal, Rose NV, Burgundy, France	12 55

Wine

Shaw & Smith, Sauvignon Blanc 2018, Adelaide Hills, SA	70
Hentley Farm, Rieslin 2017, Eden Valley, SA	58
Oliver's Taranga 'Small Batch', Vermintino, 2016, McLaren Vale, SA	70
Laurenz V. 'Singing', Gruner Vetliner, 2016, Kamptal, AUS	70
Abellio, Albariño, 2016, Rias Baixas, SPA	60
Arfion, Pinot Grigio, 2018, Yarra Valley, VIC	62
Craggy Range, Pinot Gris, 2017, Martinborough, NZ	80
Hochkirch 'Blanc', Semillon, Sauvignon Blanc, 2016, Henty, VIC	65
Palliser Estate, Sauvignon Blanc, 2015, Martinborough, NZ	68
Domaine Gautheron, Chablis, 2015, Burgundy, FRA	115
Marc Bredif, Chenin Blanc, 2016, Vouvray, FRA	80
Chiesa del Carmine, Trebbiano Spolentino, 2017, Umbria, ITA	95
Cantine 'Pra' Classic Otto, Soave, 2016, Veneto, ITA	75
Hoddles Creek, Chardonnay, 2017, Yarra Valley, VIC	60
Giant Steps 'Sexton Vineyard, Chardonnay, 2016, Yarra Valley, VIC	125
Coeur Clementine, Rose, Grenache, Cinsault, Tibouren, 2016, Provence, FRA	66
Payten & Jones 'VV Series', Pinot Noir, 2015, Yarra Valley, VIC	60
Oakridge, Meunier, 2017, Coldstream, VIC	80
Ashton Hills 'Piccadilly', Pinot Noir, 2016, Adelaide Hills, SA	90
Thierry Germain 'Les Roches', Cabernet Franc, 2015, Samur, FRA	90
Domaine Cornu 'Ladoix Le Bois Roussot 1er', Pinot Noir, 2015, Burgundy, FRA	165
Yabby Lake 'Single Vineyard' Syrah, 2016, Mornington Peninsula, VIC	90
Payten & Jones 'Leucanoe', Sangiovese NV, Yarra Valley, VIC	75
John Duval 'Plexus' G.S.M., 2016, McLaren Vale, SA	95
Murdoch Hill 'Artisan Sulky Rouge', Syrah, Pinot Noir, 2016, McLaren Vale, SA	89
Bozeto de Expoto, Grenache, Tempranillo, 2017, Rioja, SPA	60
Trediberri Barbera d'Alba, 2016, Piedmonte, ITA	70
Graci Etna Rosso, Nerello Mascalese, 2015, Sicily, ITA	99
Bruno Rocca Dolcetto d'Alba, 2015, Piedmonte, ITA	89
Bibbiano, Chianti Classico, 2015, Tuscany, ITA	85
Dominique Portet, Shiraz, 2014, Heathcote, VIC	105
Glaetzer 'Bishop', Shiraz, 2016, Barossa Valley, SA	89
Bondar 'Violet Hour', Shiraz, 2016, McLaren Vale, SA	65
Yangarra 'Old Vine', Grenache, 2015, McLaren Vale, SA	65
Cullen, Cabernet Sauvignon, Merlot, 2017, Margaret River, WA	90
Hay Shed Hill 'Block 2', Cabernet Sauvignon, 2014, Margaret River, WA	125
Te Mata 'Awatea', Cabernet Merlot, 2015, Hawkes Bay, NZ	110
Massolino, Nebbiolo, 2015, Langhe, ITA	85