Welcome to Terrafina at Hester Creek

Antipasti

TASTING BOARD 34
2 charcuterie meats, 2 cheeses, paired condiments, pickles, warm bread, crackers, aged balsamic vinegar, olive oil, compound butter
pairs with Hester Creek Rosé Cabernet Franc

TAPAS 17
always changing dish
paired with one 3oz glass of wine

CRISPY POLENTA FRIES 16
lemon salt, buttermilk aioli, marinara dip

LEMON GARLIC PRAWNS 17
butter, white wine, lemon, arugula
pairs with Hester Creek Old Vine Pinot Blanc

SMOKED BEET HUMMUS 19
smoked beet, chickpea, almond, blue cheese, honey, seeds, flake salt with bread & crackers
pairs with Hester Creek Chardonnay

vegetarian and gluten-free options available

Starters

SOUP 13
roasted winter squash, caramelized onion, toasted herb crumb

CAESAR SALAD 19
romaine, crumbled bacon, kale chips, cured egg yolk, parmesan, focaccia
add prawns + **12**
pairs with Hester Creek Old Vine Pinot Blanc

CHICKEN LIVER PÂTÉ 18
house-made pickle, wine jelly, seed crackers, bread

BRAISED OCTOPUS PUTTANESCA 21
tomato, caper, anchovies, garnished with gremolata, olive oil, bread
pairs with Hester Creek Character Red

SEASONAL BURRATA $MP
daily changing, focaccia

POTATO TRUFFLE PIZZA 25
thin sliced potato, garlic oil, mozzarella, parmesan, chili flakes, truffle aioli, arugula
pairs with Hester Creek Chardonnay

Mains

SEASONAL FISH $MP
hand rolled gnocchi, tomato, charred onion, zucchini, forno tomato sauce, parmesan, crispy onion, gremolata
ask for server for wine pairing option

BUCATINI BOLOGNESE 29
beef and pork, bucatini, bread crumb, shaved pecorino, focaccia
pairs with Hester Creek Character Red

PROSCIUTTO WRAPPED CHICKEN 37
cavatelli carbonara, pecorino
pairs with Hester Creek Chardonnay

BRAISED LAMB 36
smoked tomato ragu, bulgur wheat, Doug's carrots, dill crème fraîche
pairs with Hester Creek Syrah

RISOTTO 30
roast beets, shaved beet & arugula, shaved parmesan, smoked beet dust, spiced pumpkin
pairs with Hester Creek Pinot Gris

SOUS VIDE PORK SHOULDER 34
roast cabbage, braised lentils, tomato jam, buttermilk aioli
pairs with Hester Creek Old Vine Cabernet Franc

GRILLED BISON TRI-TIP 35
beef tallow potatoes, charred onion jus, fermented honey parsnip purée
pairs with Hester Creek Old Vine Merlot

take Terrafina home - ask about our selection of chef created dishes for you to take home

TERRAFINA
AT HESTER CREEK

Chef Adair Scott *Sous Chef Roy Johnson*