

# Welcome to Terrafina at Hester Creek

## Antipasti

### TASTING BOARD 31

A curated selection of two premium charcuterie meats, artisanal cheeses, house-pickled vegetables, freshly baked bread and crackers.

pairs with Hester Creek Rosé Cabernet Franc

### FILO-BAKED BRIE 21

Brie wrapped in crisp filo pastry, served with caramelized onions, house-made tomato jam and fresh kale.

pairs with Hester Creek SV Cabernet Merlot

### LEMON GARLIC PRAWNS 18

Prawns are pan-seared in a blend of butter, lemon and white wine.

pairs with Hester Creek Pinot Gris

### CRISPY POLENTA FRIES 17

Crisp polenta fries, buttermilk aioli, warm marinara and a hint of lemon salt.

### CHICKEN LIVER PÂTÉ 20

Smooth chicken liver pâté paired with warm artisanal bread, house-made crackers and a fruit-infused wine gelée.

pairs with Hester Creek Old Vine Pinot Blanc

## Starters

### TUSCAN SEAFOOD BREAD BOWL 24

A handcrafted bread bowl filled with a rich blend of sundried tomato, caper, and spinach cream cheese dip, with prawns, fish and scallops.

pairs with Hester Creek Chardonnay

### HAND-ROLLED MEATBALLS 22

A trio of hand-rolled pork and beef meatballs, oven-roasted tomato sauce, finished with basil purée, parmesan and house-made focaccia.

pairs with Hester Creek SV Cabernet Merlot

### WARM PUMPKIN PANZANELLA 23

A seasonal panzanella featuring roasted pumpkin, vine-ripened tomatoes, and crisp greens, tossed with warm focaccia, seeds and sage-infused rice wine vinaigrette.

pairs with Hester Creek Pinot Gris

### CAESAR SALAD 20

Crisp romaine, house-cured egg yolk, spiced kale chips, bacon lardons, shaved parmesan and toasted focaccia. add crispy chicken thigh or prawns + 12

pairs with Hester Creek Old Vine Pinot Blanc

### SOUP 13

Please inquire with your server for today's chef-crafted soup.

## Mains

### CHICKEN PARMESAN SANDWICH 26

Panko-crusted chicken thigh, layered with marinara, fresh mozzarella, arugula, and basil purée, served with soup.

substitute Caesar salad + 3  
add warm marinara + 2

pairs with Hester Creek Pinot Gris

### 6 OZ RIBEYE ON FOCACCIA 32

Tender ribeye, chorizo jam, fresh greens, smokehouse cheddar, and mustard-pickled vegetables, served on freshly baked focaccia, served with soup.

substitute Caesar salad + 3

pairs with Hester Creek The Judge

### HAND-ROLLED GNOCCHI BOLOGNESE 29

Pillowy hand-rolled gnocchi, tossed in a rich bolognese sauce with fresh herbs and parmesan.

pairs with Hester Creek Old Vine Cabernet Franc

### LIMONE RICOLLI 30

House-made fennel sausage, folded into a butternut squash cream sauce with fresh herbs, arugula and parmesan, served alongside focaccia.

pairs with Hester Creek Character White

### SEAFOOD FETTUCCINE 31

Puttanesca sauce with prawns, fresh fish, kale and herbed breadcrumbs, served alongside focaccia.

pairs with Hester Creek Old Vine Merlot

## Forno Pizza

### POTATO TRUFFLE 26

Thinly sliced potatoes, drizzled with garlic oil and topped with mozzarella, parmesan, chili flakes, fresh arugula and truffle aioli.

pairs with Hester Creek Chardonnay

### SZEGEDI SALAMI 27

Forno-roasted tomato sauce, fresh mozzarella, parmesan and a touch of chili oil.

pairs with Hester Creek Syrah

### DUCK CONFIT 29

Slow-cooked duck, roasted red pepper sauce and caramelized onions.

pairs with Hester Creek Old Vine Merlot



vegetarian & gluten-free  
options available

**TERRAFINA**  
AT HESTER CREEK

*Chef Adair Scott*

*Sous Chef Roy Johnson*