

Terracotta

EATERY

CUT OFF

At Terracotta, we honour simple, ingredient-driven cooking inspired by Mediterranean tradition. From handmade pastas and seasonal vegetables to wood-fired dishes and rustic flavours, every plate is designed to feel generous, wholesome, and beautifully refined — like something you'd discover in a Tuscan kitchen.

Terracotta draws its name from the Italian word for “baked earth”, symbolising warmth, craftsmanship, and timeless natural beauty.

This essence runs through everything we do. Terracotta is a sophisticated, upmarket brand shaped by earthy tones, grounded authenticity, and the charm of rustic refinement.

Our vision is to create an elevated dining experience where comfort meets artistry — serving refined rustic meals inspired by the textures, colours, and honest simplicity of terracotta itself.

Each dish reflects depth of flavour, premium ingredients, and a modern interpretation of classic, earth-rooted culinary traditions.

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FOR THE
MORNING

Avo Affair	109
Smashed avocado with seasonal pickles, crème fraîche, dukkah and olive oil. Served on your choice of toast.	
Creamy Tomato Crunch	95
Slow-roasted cherry tomatoes with whipped feta, crème fraîche, tomato chilli jam, toasted macadamia nuts, and olive oil. Served on your choice of toast.	
Daybreak Croissant	140
Buttery croissant filled with soft scrambled eggs macon, melted cheese, and tomato chilli jam.	
Brioche Eggs Benedict	140
Poached eggs, macon, and rocket on toasted brioche, topped with creamy hollandaise sauce, smoked paprika, and chives.	
Salmon Society Bagel	180
Toasted bagel with smoked salmon, cream cheese, cucumber, capers, pickled red onion, and fresh dill.	
Shakshuka	130
Eggs in a spiced tomato and red pepper sauce with garlic and cumin, finished with crème fraîche, sumac and toasted seeds. Served with your choice of toast.	
Turkish Sunrise Eggs	95
Poached eggs on herbed yoghurt with paprika butter, tomato chilli jam, dukkah, and toasted seeds. Served with your choice of toast.	
Classic Benedict	120
Poached eggs and macon on a toasted English muffin, topped with creamy hollandaise sauce, smoked paprika and chives.	
Salmon Benedict	185
Poached eggs, smoked salmon, cream cheese, and avocado on a toasted English muffin, finished with creamy hollandaise sauce, topped with capers.	
The Terracotta Farmhouse	145
A hearty breakfast with eggs, macon, beef sausage, crispy hash brown, and baked beans. Served with your choice of toast.	
Granola Harvest Bowl	105
Home-made granola served with yoghurt, strawberries, raspberries, blueberries and dried cranberries drizzled with honey.	
Comfort Oats	85
Creamy oats topped with banana, dried cranberries, toasted hazelnuts, and honey.	
Sweet Stuffed Brioche	140
Brioche French toast filled with jam and cream cheese, topped with seasonal fruit, toasted macadamia nuts, vanilla pod ice cream, and maple syrup.	
Basic Omelette	95
Three-egg omelette with cheddar, served with your choice of toast.	
Morning Melt Omelette	109
Three-egg omelette with macon, cheddar, and mushrooms. Served with your choice of toast.	
Omelette di Salmone	169
Three-egg omelette with smoked salmon, basil, and parsley, served with creamy salsa rosa sauce on the side.	

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MAINS

BURGERS

SIGNATURE TOASTIES

Signature Brioche Toasties

Royal Rack	300
Roasted rack of lamb served with seasonal vegetables, silky butternut purée, rich beef jus, and fresh herbs.	
Steakhouse Silk	290
Grilled pepper-crustéd beef fillet with creamy potato purée, sautééd mushrooms, and fresh herbs.	
Sun-Kissed Salmon	375
Pan-seared salmon on spinach and pea purée, served with grilled asparagus, orange-soy reduction, and fresh herbs.	
La Tavola Meatballs	150
Tagliatelle Pasta with slow-cooked beef meatballs in a tomato and herb sauce, finished with pecorino shavings. Served with side of roasted vegetables	
Street Wise Kebab	300
Grilled marinated beef fillet skewers with red pepper, onion, and pineapple, served with warm flatbread, herbed yoghurt, and fresh herbs.	
Risotto Ritual	150
Creamy mushroom risotto with arborio rice, parmesan, garlic, butter, and olive oil.	
Exotic Spice Chicken Espetada	175
Portuguese-style grilled chicken thigh skewers marinated in garlic, paprika, lemon, and olive oil. Served with crispy chips.	
Italian Chicken	165
Chicken scallops sautééd in garlic mustard, mushrooms, rosemary, parsley, cream, and parmesan. Served with seasonal vegetables and mashed potatoes.	

Slow Lamb Burger	165
Six-hour slow-cooked pulled lamb on a seeded brioche bun with melted cheddar and creamy mustard mayo. Served with crispy chips.	
Smash Hit Burger	165
Smashed beef patty with melted cheese, pickles, chopped onion on a seeded brioche bun with a house made burger sauce. Served with crispy chips.	
Seoul Chicken Burger	140
Crispy fried chicken with Korean chilli sauce, fresh slaw, and dill gherkins on a seeded brioche bun. Served with crispy chips.	

Lamb Deluxe Brioche	150
Slow-cooked pulled lamb with hummus, herbed yoghurt, and pickled red onions, toasted between thick brioche slices. Served with crispy chips.	
American Chicken Salad Brioche	135
Creamy herb chicken with red grapes, celery, toasted walnuts, dill, and chives, toasted between thick brioche slices. Served with crispy chips.	
Spicy Asian Brioche	135
Asian-style spiced chicken with chilli sauce, finely chopped celery and cucumber. Toasted between thick brioche slices. Served with crispy chips.	
Truffle Melt Brioche	135
A blend of melted cheeses infused with truffle oil, toasted between thick brioche slices. Served with crispy chips.	

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TOASTED SANDWICHES

FLAT-BREADS

SALADS

SIDES

PIZZA

Chicken Mayo Classic	120
Seasoned chicken and mayo, toasted and served with crispy chips	
Macon, Avo & Feta Melt	155
Grilled macon with creamy avocado and feta, toasted and served with crispy chips.	
Cheese and Tomato	98
Melted cheddar cheese and freshly sliced tomato, toasted and served with crispy chips.	

Rosemary Rock Salt Flatbread	90
Warm flatbread infused with rosemary and finished with rock salt.	
Cheese Garlic Flatbread	119
Warm flatbread with melted cheese, garlic, and herbs.	

Green Symphony Salad	95
Fennel, crisp apple, watercress, and spring onion with herbed yoghurt and lemon vinaigrette.	
Summer Garden Bowl	95
Shaved zucchini, cabbage, mint, and peas with whipped feta, basil oil, and herb vinaigrette.	

Coastal Salmon Salad	250
Smoked salmon on mixed greens with caramelised melon, grapes, sweet corn, radish and lemon vinaigrette.	

Chips	40
Mash	40
Garden Salad	40
Garlic Potatoes	40

Margherita	135
Tomato sauce, mozzarella and fresh basil.	
Regina	170
Tomato sauce, mozzarella, mushrooms, and macon.	
Pepperoni	170
Tomato sauce, mozzarella, and beef pepperoni.	
Chicken Avo Feta	178
Tomato sauce, mozzarella, grilled chicken, Danish feta, and fresh avocado.	
Macon Avo Feta	178
Tomato sauce, mozzarella, macon, Danish feta, and fresh avocado.	
Prego Chicken	170
Tomato sauce, mozzarella, marinated prego chicken, cured olives, green peppers, and red onions.	
Meat Lovers	195
Tomato sauce, mozzarella, beef sausage, macon, and beef pepperoni.	
Moroccan Lamb	190
Tomato sauce, mozzarella, slow-cooked pulled lamb, harissa, and creamy yoghurt relish, topped with Persian salad and fresh coriander.	

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PASTA

Napoletana Classic	105
Pasta in a rich tomato sauce with garlic, olive oil, and herbs.	
Nonna’s Bolognese	150
Slow-cooked beef ragù with tomato and herbs, served over pasta.	
Carbonara Indulgence	150
Pasta with macon, pecorino, creamy egg sauce, spring onion, parsley, and cracked black pepper.	
Chicken Campagnola	150
Pasta with chicken scallops sautéed in garlic, mustard, mushrooms, rosemary, parsley, cream, and parmesan.	
Lasagne Layers	190
Baked layers of pasta with beef ragù, béchamel sauce, and melted cheese.	
Ravioli Pillow Pasta	175
Stuffed ravioli in burnt butter and sage, finished with pecorino.	

HOT DRINKS

Espresso	28
Single shot of strong black coffee.	
Americano	35 38
Single shot of strong black coffee with hot water.	
Cortado	37
Espresso with a small amount of steamed milk.	
Cappuccino	40 44
Espresso with steamed milk and milk foam.	
Flat White	40 44
Espresso with smooth steamed milk.	
Latte	48
Espresso with steamed milk, served hot or iced.	
Hot Chocolate	60
Steamed milk with sweetened cocoa.	
Chai Latte	60
Spiced chai tea with steamed milk.	
Mocha	60
Blend of Espresso and sweetened cocoa with steamed milk.	
Hazelnut Latte	58
Vanilla Latte	58
Caramel Latte	58
Red Cappuccino	48
Red Espresso with steamed milk.	
Matcha Latte	65
Matcha green tea with steamed milk.	
Tea	35
Selection of black, green and herbal teas.	

SOFT DRINKS

Coke	35
Coke Zero	35
Sprite	35
Fanta Orange	35
Appletiser	52
Red Grapetiser	52
Assorted San Pellegrino	45
Still water 350ml	45
Still Water 750ml	85
Sparkling Water 350ml	45
Sparkling Water 750ml	85

SMOOTHIES

Blue Berry Bliss	99
Tropical Sunrise	78
Golden Glow	78
Raspberry Mango	70
Strawberry Raspberry	70
Peanut Butter & Banana	70

JUICES

Orange	60
Pineapple & Ginger	60
Orange & Carrot	60
Green Juice	60
Ginger Shot	40

MILKSHAKE

Peanut butter	80
Hazelnut	80
Chocolate	75
Coffee	75

MOCKTAILS

Rockshandy	50
Passion Fruit Splash	70
Blueberry Mixer	70
Lemongrass Lift	70
Exotic Lemonade	65
Virgin Mojito	65
Virgin Strawberry Daiquiri	65
Big Wheel	65
Cape Sunrise	65

ALLERGENS: ATTENTION CUSTOMERS WITH FOOD ALLERGIES. PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS



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