

FOOD MENU

BREAKFAST

till 5PM

Acai Bowl V	17.5
Sambazon™ organic acai, granola, banana, berries, mango, dragon fruit, chia seeds, toasted coconut	
Full Breakfast P	18
2 cage free eggs (any style), 6-inch pork Bratwurst (nitrite-free), maple-glazed thick-cut bacon, baked beans, roasted tomato, sautéed mushroom, hashbrown, multigrain	
Mediterranean Avocado Toast V	14
Cumin-spiced roasted chickpeas V Served with pomegranate, cherry tomatoes, pumpkin seed dukkah, chilli flakes, chipotle-cumin hummus, mesclun	
Harvest Breakfast V	18.5
Plant-based patty, tofu scramble, roasted red peppers, 1/2 avocado, hummus, baked beans, roasted tomato, sautéed button mushroom, hashbrown, mesclun, multigrain	
Build-Your-Own Omelette P	15.5
Choose 1 filling: mild cheddar, smoked leg ham, sautéed button mushrooms, feta or baby spinach. Served with roasted tomatoes, multigrain, mesclun, cage free egg	
Egg Benedict P	16
Smoked leg ham, housemade bacon, English muffin, hollandaise sauce, arugula, cage free egg	

STARTERS & SALADS

Mushroom Soup	9
Mixed mushrooms, cream & croutons	
Terra Salad V	17
Baby spinach, kale, mesclun, broccoli, purple cabbage, avocado, hummus, quinoa, goji berries, black beans, roasted peppers, cucumber, olives, tomatoes, corn, pickles, pomegranate, jalapeño, cashew, garlic chips, edamame, butternut pumpkin, pumpkin seed dukkah, chilli-chimichurri dressing	
Burrata Salad	18
Burrata, pickled beetroot, oranges, cherry tomato, cucumber, almond flakes, with homemade pesto dressing.	
Salmon Poke Bowl	15
Salmon, edamame, red cabbage, scallions, furikake, tobiko, cherry tomatoes, brown rice	
Cheese Platter	24
Selection of Cheese (4 types) Quince paste, duo crackers, nuts, and dried fruits.	

LUNCH SPECIALS

Monday to Friday: 11.30AM - 2.30PM

MAIN COURSE (choose 1)

Grilled Chicken Burger

Marinated chicken thigh with melted cheddar cheese, arugula, tomato, and sweet gherkin mayo in brioche bun. Served with salad and coleslaw.

Gochujang Glazed Norwegian Salmon +\$1

"Manuka honey Gochujang glazed" grilled salmon fillet, kimchi crisps, with kimchi tartar sauce. Served with salad and coleslaw.

Red Wine Braised Oxtail 1995

+\$1

Slow-cooked oxtail, onion, carrot, and herbs in red wine sauce.

Singapore Traditional Curry Chicken

Bone-in chicken leg, waxy potatoes, tomatoes, fresh coriander. Served with steamed rice

Spaghetti Aglio-Olio 1995 V

Olive oil, sliced garlic, parsley, chili flakes, and dried chili

Beef Bolognaise Spaghetti

Beef ragu, tomato sauce, fresh basil, parmesan

\$10.80

Choice of 1 main course

\$15.80

Includes 1 mushroom soup, 1 main course, 1 soft drink or 1 coffee

SET DINNER

Sunday to Thursday 6PM - 9PM

STARTER & SALAD (choose 1)

Terra Salad V

Mushroom Soup

MAIN COURSE

Red Wine Braised Oxtail 1995

DESSERT

Single scoop Movenpick Ice-Cream

\$22.80

2-courses

\$25.80

3-courses

MAIN COURSES

Grain Fed Ribeye Steak Aus

210GM. Grilled ribeye steak with red wine sauce. (choose 1 side dish)

Sirloin Steak Aus

210GM. Grilled sirloin steak with red wine sauce. (choose 1 side dish)

Classic Fish & Chips 1995

Crispy battered dory fish, coleslaw, and fries, served with tartar sauce.

Gochujang Glazed Norwegian Salmon

"Manuka honey Gochujang glazed" grilled salmon fillet, kimchi crisps, with kimchi tartar sauce. (choose 1 side dish)

Red Wine Braised Oxtail 1995

Slow-cooked oxtail, onion, carrot, and herbs in red wine sauce.

Lemon & Herbs Roast Poussin Chicken

Oven-roast marinated poussin chicken with lemon, herbs, and spices. (choose 1 side dish)

Pork Chop P

200GM. Grilled seasoned pork chop, grilled pineapple slice, with ripe pineapple sauce. (choose 1 side dish)

Herb Rubbed Rack Of Lamb

200GM. Grilled spiced lamb cutlets with homemade mint sauce.

BURGERS

Grilled Chicken Burger

Marinated chicken thigh with melted cheddar cheese, arugula, tomato, and sweet gherkin mayo in brioche bun, fries.

Juicy Lucy Burger

Grass-fed beef patty (200GM), cheddar, arugula, tomatoes, Jalapeño-baconnaise, brioche bun and fries.

Truffled Mushroom Burger

Grass-fed beef patty (200GM), medley of mushrooms, sliced cheddar, caramelised onions, wild rocket, truffle mayonnaise, fries.

Southbridge's Burger P

Grilled minced pork & beef patty with melted cheddar cheese, onion jam, gherkins, mayonnaise, tomato, and lettuce in brioche bun. -comes with fries and cheese sauce.

PASTAS

Spaghetti Aglio-Olio 1995 V

Olive oil, sliced garlic, parsley, chili flakes, and dried chili

Beef Bolognaise Penne

Beef ragu, tomato sauce, fresh basil, parmesan

Spaghetti Carbonara P

Bacon, egg yolk, and parmesan cheese in white wine sauce.

Teriyaki Salmon Pasta

Salmon cubes, teriyaki sauce, garlic onions, cherry tomatoes, furikake, penne.

PIZZAS

*Customers can order Half & Half with different flavours on each side.

Hawaiian

Chicken ham, capsicum, pineapple, and mozzarella cheese in tomato base.

Margherita Blue Cheese

Blue cheese, sliced tomatoes, and truffle oil in tomato base.

Truffled Field Mushroom

Mushroom medley (portobello, abalone & button), poached egg, tomatoes, mozzarella, wild rocket, truffle oil

Meat Galore P

Parma ham, pepperoni, premium ham, Cajun chicken, onion, capsicum, and mozzarella cheese in tomato base.

Parma Ham & Burrata P

Parma ham, shredded mozzarella, and rocket leaves in tomato base.

ASIAN FAVOURITES

Singapore Traditional Curry Chicken

Bone-in chicken leg, waxy potatoes, tomatoes, fresh coriander. Served with steamed rice

Singapore Laksa

Prawns, squid, fishcake, quail egg, tofu puffs, rice noodle, coconut milk broth

Nasi Goreng

Baby shrimp, chicken satay, fried egg, cucumbers, crispy shallot, prawn crackers, Sambal fried rice.

SIDE DISHES

Fries

Mixed Salad

Buttered Corn Kernelss

Coleslaw

Mashed Potatoes

English Menu	Chinese Menu	Drinks Menu	Terra Southbridge Terra Pagoda Ba Dao Guan Terra Madras (Opening soon)	
			Hours	Monday to Thursday & Sunday: 9AM - 11PM Friday & Saturday: 9AM - 11:30 PM
			Network	Terra Wheelock Password T3rr@2026!

*All prices are subject to 10% service charge and prevailing GST

Kindly inform us of any food allergies or requirements. Please be aware of the risk of cross-contamination or changes in the content of any commercial ingredients we use. 1 Menu items may contain coconuts. Whilst we take extra care, we cannot guarantee that what we serve is free of nuts, gluten, allergens or animal products. Terra Cafe Group, its subsidiaries, and staff will not be liable for adverse reactions from consuming any of our products or while at our premises.

BAR BITES, DESSERTS & BEVERAGES

TERRA
Wheelock

BAR BITES

20% OFF
during Happy Hours 11AM - 9PM

Tater Tots Deep-fried Tater Tots with cheese sauce, and jalapeno mayonnaise.	13
Southbridge Fries with cheese sauce on the side.	13
Satay Spiced chicken. Comes with cucumber and onion with peanut sauce.	14
Fish Nuggets Deep-fried dory fish fillet with tartar sauce.	14
Calamari Deep-fried battered squid rings with tartar sauce.	15
Goma Teba Age Deep-fried sesame chicken wings.	15
Buffalo Drumlets Grilled spiced buffalo drumlets with blue cheese dip.	15
Atlantic Octopus Karaage Deep-fried battered octopus tentacles served with spiced dried scallop aioli.	15

EXPRESSO & COFFEES

We use ethically sourced coffee beans by locally run coffee artisans Guerilla coffee Go dairy-free with soy, oat or almond milk +\$0.5		
	hot	iced
Espresso	4.5	
Coffee Americano	5.5	
Coffee Latte	6.5	7.0
Cappuccino	6.5	
Vanilla Latte	7.5	8.0
Coffee Mocha	7.5	
Flat White	7.5	

BLENDED ICED COFFEES

	hot	iced
Caramel		7.5
Mocha		7.5
Matcha		8.0
Vanilla		6.5

DESSERTS

Seasalt Caramel Cheesecake Immaculately balanced with sweet caramel and savoury sea salt to give wholesome experience.	9.8	
Affogato Kahlua coffee liqueur, single shot espresso, and Movenpick vanilla ice-cream.	16.8	
Movenpick Ice-Cream Single scoop/Double scoop Flavors: Vanilla/Swiss Chocolate	6.8	10.8

TEAS & CHOCOLATE

	hot	iced
Matcha Latte		7.0
Iced Lemon Tea		8.0
Honey Milk Tea	8.0	

FRESHLY SQUEEZED FRUIT JUICES

	hot	iced
Granny Smith		9.8
Fresh Fruit Juices • Orange • Watermelon • Apple		8.8
Watermelon Crush		8.8
Fresh Coconut		8.8

WATER/ SOFT DRINKS

Jaade Still And Sparkling (Bottle)	3.8
Coke (Glass)	4.9
Coke Zero (Glass)	4.9
Sprite (Glass)	4.9
Singha Soda Water (Glass)	4.9
Tonic Water (Glass)	4.9
Juices (Orange / Lime / Pineapple)	4.9
Jasmine Green Tea (Can)	4.9
Red Bull (Can)	5.9

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 contains pork  Vegan

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 Terra Café  terra_210  terracafegroup.com/terra-wheelock