

Terindah Estate

Bellarine Peninsula

THE DECK MENU

Terrines, Rillettes & Pâtés

Chicken & Tarragon Terrine, fresh artisan bread	\$20
Duck and Orange Pâté, fresh artisan bread	\$20

Produce Platters

Vegetarian Produce platter, assorted dips, fresh artisan bread	\$25
Charcuterie platter	\$35
Local cheese board	\$32
Mixed charcuterie and cheese board	\$40

Light Snacks

Salt and pepper calamari w sweet chilli and coriander	\$22
Mac and cheese croquette with spiced aioli	\$18
Freshly shucked oysters	six \$22
	twelve \$38

Sides

Duo of dips, fresh artisan bread	\$15
Bowl of chips, Japanese mayonnaise	\$12

Extras

Fresh artisan bread	\$6
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All menus are based on seasonal produce and subject to change.

Some dishes may contain traces of nuts.

20% surcharge applies on all public holidays

Estate Made Wines

2016 Terindah Estate Méthode Traditionnelle	13 G 51 B
2018 Terindah Estate Pinot Grigio	11G 39 B
2019 Terindah Estate Pinot Gris	11G 39 B
2018 Terindah Estate Chardonnay	12 G 46 B
2019 Terindah Estate Rosé	11 G 39 B
2018 Terindah Estate Pinot Noir	13 G
2017 Terindah Estate Reserve Pinot Noir	15 G 64 B
2018 Terindah Estate Zinfandel	14 G 55 B
2016 Terindah Estate Shiraz	13 G 52 B

NON-ALCOHOLIC BEVERAGES

Organic Brewed Ginger Beer	6
Organic Cola	6
Organic Lemonade	6
Sparkling Mineral Water	6
Pink Grapefruit	
Orange & Passionfruit	
Sparkling Natural Mineral Water	
300 ml	6
750 ml	9.5

JUICE 6

Apple, Orange

CIDER 10

Apple or Pear

BEERS

Prickly Moses Otway Light	7
Southern Bay Lager	10
Furphy Ale	10
Prickly Moses Red Ale	10
Prickly Moses Summer Ale	10
Two Birds Sunset Ale	10
Melbourne Bitter	10

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