



Terindah Estate  
Bellarine Peninsula

## Food @ Terindah

### SHARED

Terindah Mixed Charcuterie *GF available	\$32
Terindah Mixed Cheese Board (vg) *GF available	\$32
Trio of Dips (vg) *GF available	\$18

### SMALL DISHES

Eggplant, pomegranate, mint, yoghurt (vg, gf)	\$15
Black pepper beef, shallot, rocket, parmesan, mustard (gf)	\$16
Sticky Pork Belly, sesame, chili, carrot, coriander, nam jim (gf)	\$17
Kingfish, coconut, lime, coriander, chive, caviar (gf)	\$21
Octopus, miso, finger lime, chard, paprika (gf)	\$22

### LARGER DISHES

Cauliflower, sumac, mint, goat curd, cranberry (vg)	\$18
Chicken, prosciutto, cream, carrot, snow pea (gf)	\$24
Portarlington Mussels, prawn, scallop, linguini, chili, garlic	\$26
Mount Moriac brisket, blackpepper, chipotle, wombok, shallot	\$32

### SIDES

Potato chips, garlic herb salt (v)	\$8
Chef's Garden Salad (v)	\$8
Charred Broccolini, asparagus, almond, lemon (v)	\$10

### DESSERT

Chocolate Fondant, berries, cream	\$12
Walnut, cranberry, honey, orange, biscuit	\$12
Passionfruit, cream cheese, meringue	\$12
Warm Christmas pudding, brandy anglaise, raspberry, mint	\$14

Vegan (v) Dairy Free (df) Vegetarian (vg) Gluten Free (gf)



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## Drinks @ Terindah

Glass | Bottle

### ESTATE MADE WINES

#### Sparkling & White

2017 Terindah Estate Méthode Traditionnelle	\$13	\$51
2019 Terindah Estate Pinot Grigio	\$11	\$39
2020 Terindah Estate Pinot Gris	\$11	\$39
2019 Terindah Estate Chardonnay	\$12	\$46

#### Rosé Varieties

2019 Terindah Estate Rosé	\$11	\$39
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#### Red Varieties

2018 Terindah Estate Pinot Noir	\$13	\$51
2017 Terindah Estate Reserve Pinot Noir	\$15	\$64
2018 Terindah Estate Zinfandel	\$14	\$55
2018 Terindah Estate Shiraz	\$13	\$52

### BEERS & CIDERS

Prickly Moses Otway Light	\$10
Prickly Moses Summer Ale	\$10
Prickly Moses Red Ale	\$10
Endless Pear Cider	\$10
Endless Pear Cider	\$10

### JUICES

Orange	\$6
Apple	\$6

### HOT BEVERAGES

Coffee	\$4.5
Chai	

### SOFT DRINKS

Lemon, Lime & Bitters	\$6
Lemonade	\$6
Cola	\$6
Ginger Beer	\$6
Orange & Passionfruit	\$6
Pink Grapefruit	\$6
Mineral Water 300ml	\$6
Mineral Water 750ml	\$9.5

Hot Chocolate	\$5
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*A 20% Surcharge applies on Public Holidays*

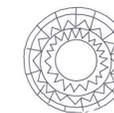
*Thank you for your understanding that we are unable to split table bills*

**Payment by Card Only, No Cash**



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# ◆ SPRING 2020 ◆ WINE TASTING FLIGHTS



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## WHITE \$15 (3 x 50ml)

### PINOT GRIGIO

2019



Estate grown

100% Pinot Grigio  
11% Alc/Vol.

Vibrant light elderflower cordial in colour. Aromas span from Packham pear skins, and fresh thistles to grapefruit blossoms and touches of green apples. The palate continues with this line and is well supported by crunchy acidity which ties up a fresh, clean wine.

### PINOT GRIS

2020



\* New Release\*

Estate grown

100% Pinot Gris  
12.2% Alc/Vol.

Very light straw in colour with a bronze hue, this Pinot Gris shows notes of orange blossom and honeydew with hints of toasted nougat. The front palate shows bright and lively soft lime while subtle oak lingers on the mid palate. A slight level of residual sugar balances the finish wonderfully.

### CHARDONNAY

2019



Estate grown

100% Chardonnay  
13.0 % Alc/Vol.

Straw in colour this wine was fermented in French oak hogs heads using indigenous yeast. Caramelised almost notes pair with guava giving an inviting first impression. Background buttery characters are indicative of a partial malolactic fermentation and a slight throw back to chardonnay's of another time and trend. The palate is zesty lemon with apple custard and a clean line of acidity. There is a gentle phenolic weight that allows for lingering flavour development.

## RED \$15 (3 x 50ml)

### PINOT NOIR

2018



Estate grown

100% Pinot Noir  
13.5 % Alc/Vol.

The intense ruby colour in the glass is a great precursor to an intense and aromatic Pinot Noir displaying aromas of ripe raspberries and cherries, mocha, and lavender like florals. The palate is poised and powerful with weighty red fruits strung against the finger-like tannins and racy acidity.

### ZINFANDEL

2018



Estate grown

100% Zinfandel  
16.0 % Alc/Vol.

Ruby red in colour, this Zinfandel has aromas of cassis and blueberry pie alongside savoury notes of mocha, tobacco and leather. Bright natural acidity on the front palate enhances red berry flavours and subtleties of chocolate and spice. Soft caramel lingers on the back palate along with French and American oak. Elegant and fine young tannin, as well as its acidity will provide longevity and drinking pleasure for years to come.

### SHIRAZ

2018



Estate grown

100% Shiraz  
13.8 % Alc/Vol.

Fantastic violet hue; exquisite in the glass. Seriously well perfumed as the blueberries, blackcurrants and black plums harmonise with pepper and freshly ground herbs. The palate is juicy yet drying and prompts questioning of food or age - dependent on patience.

## MIXED \$15 (3 x 50ml)

### MÉTHODE TRADITIONNELLE

2017

Estate grown

60% Pinot Noir  
40% Chardonnay  
12.5 % Alc/Vol.

Sporting a gorgeous light straw colour and a persistent bead highlights the style to which this sparkling was produced. Fresh orange rind and golden delicious apples are strung across a background of brioche and sourdough. Mouth filling yet light on its feet - textured yet clean.

### ROSÉ

2019

Estate grown

100% Pinot Noir  
11.5 % Alc/Vol.

Visually striking; light watermelon flesh in colour from minimal skin contact Pinot Noir Rose. Pink carnations, pomegranate, and nectarine blush highlight the bouquet which then dominate the fine-boned palate. Refreshing acidity ties together everything nicely.

### PINOT NOIR

2018

Estate grown

100% Pinot Noir  
13.5 % Alc/Vol.

The intense ruby colour in the glass is a great precursor to an intense and aromatic Pinot Noir displaying aromas of ripe raspberries and cherries, mocha, and lavender like florals. The palate is poised and powerful with weighty red fruits strung against the finger-like tannins