



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

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|---|------|
| Smoked duck, cauliflower, mushroom, carrot, shallot (gf, df) | \$20 |
| Eggplant, pomegranate, mint, yoghurt (vg, gf) | \$15 |
| Pork Belly, black pudding, green pea, apple, parsley, mustard | \$18 |
| Gin cured salmon, horseradish, caper, lemon myrtle | \$18 |
| Octopus, miso, finger lime, chard, paprika (gf) | \$22 |

LARGER DISHES

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|--|------|
| Potato gnocchi, pumpkin, goat curd, beetroot and beans (vg) | \$22 |
| Chicken, potato, shallot, mushroom, thyme cream jus (gf) | \$24 |
| Barramundi, coconut, red curry, lime, beanshoot, mint (gf, df) | \$26 |
| Lamb rump, babaganoush, pearl cous cous, yoghurt, mint | \$34 |

SIDES

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|--|------|
| Potato chips, garlic herb salt (v) | \$8 |
| Chef's Garden Salad (v) | \$8 |
| Baby carrot, red harissa, pea tendrils (v) | \$10 |

DESSERT

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|--|------|
| Chocolate, honey, almond, raspberry (gf) | \$14 |
| Strawberry, butter biscuit, cream, meringue, wattle seed | \$12 |
| Orange, almond, cumquat, pecan, lemon balm | \$12 |

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 |
| 2017 Terindah Estate Pinot Grigio SOLD OUT | | |
| 2017 Terindah Estate Pinot Gris *Back Vintage* | \$12 | \$39 |
| 2019 Terindah Estate Chardonnay | \$12 | \$46 |

Rosé Varieties

| | | |
|---------------------------|------|------|
| 2020 Terindah Estate Rosé | \$11 | \$39 |
|---------------------------|------|------|

Red Varieties

| | | |
|---|------|------|
| 2018 Terindah Estate Pinot Noir | \$13 | \$51 |
| 2018 Terindah Estate Reserve Pinot Noir | \$16 | \$64 |
| 2018 Terindah Estate Zinfandel | \$14 | \$55 |
| 2018 Terindah Estate Shiraz | \$13 | \$52 |

BEERS & CIDERS

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

JUICES

| | |
|--------|-----|
| Orange | \$6 |
| Apple | \$6 |

HOT BEVERAGES

| | |
|------------|-------|
| Coffee | \$4.5 |
| Chai Latte | \$5 |

SOFT DRINKS

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|------------------------|-------|
| 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 |
| Oriental Teahouse Teas | \$4.5 |

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

Payment by Card Only, No Cash

A 20% Surcharge applies on all Public Holidays

05/04/2021



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◆ Autumn 2020 ◆ WINE TASTING FLIGHTS



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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.

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 almond 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. 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.

ROSÉ 2020

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.

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.