



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

Smoked duck, cauliflower, mushroom, carrot, shallot (gf, df)	\$20
Eggplant, pomegranate, mint, yoghurt (vg, gf)	\$15
Pork Belly, black pudding, pea, apple, parsley, mustard (gf, df)	\$18
Scallop, pumpkin, dill, caper, hazelnut, shallot (df, gf)	\$18
Octopus, miso, kimchi, potato, squid ink (gf, df)	\$22

LARGER DISHES

Potato gnocchi, pumpkin, goat curd, beetroot and beans (vg)	\$22
Chicken, potato, shallot, mushroom, tarragon cream jus (gf)	\$24
Barramundi, saffron, coconut, beans, curry leaf, cucumber (gf, df)	\$26
Lamb shoulder, polenta, parsnip, bush tomato (gf)	\$34

SIDES

Potato chips, garlic herb salt (v)	\$8
Chef's Garden Salad (v)	\$8
Brussel sprouts, almond, butter, parsley (vg, gf)	\$10

DESSERT

Chocolate, honey, almond, raspberry (gf)	\$14
Apple, rhubarb, oats, wattle seed, vanilla, coconut	\$12
Date, pecan, vanilla, salt caramel, shortbread	\$12

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



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Drinks @ Terindah

Glass | Bottle

ESTATE MADE WINES

Sparkling Varieties

2017 Terindah Estate Méthode Traditionnelle	\$13	\$51
2017 Terindah Estate Blanc de Blanc	\$14	\$55

White Varieties

2020 Terindah Estate Pinot Gris	\$11	\$39
2019 Terindah Estate Chardonnay	\$12	\$46

Rosé Varieties

2020 Terindah Estate Rosé	\$11	\$39
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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

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

JUICES

Orange	\$6
Apple	\$6

HOT BEVERAGES

Coffee	\$4.5
Chai Latte	\$5

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
Oriental Teahouse Teas	\$4.5

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

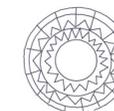
Payment by Card Only, No Cash

A 20% Surcharge applies on all Public Holidays



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◆ Winter 2021 ◆ WINE TASTING FLIGHTS



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SPARKLING \$15 (2 x 60ml)		MIXED \$15 (3 x 50ml)		RED \$15 (3 x 50ml)	
<p>MÉTHODE TRADITIONNELLE</p> <p>2017</p> <p>Estate grown 60% Pinot Noir 40% Chardonnay 12.5 % Alc/Vol.</p>	<p>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.</p>	<p>PINOT GRIS</p> <p>2020</p> <p>Estate grown 60% Pinot Noir 40% Chardonnay 12.5 % Alc/Vol.</p>	<p>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.</p>	<p>PINOT NOIR</p> <p>2018</p> <p>Estate grown 100% Pinot Noir 13.5 % Alc/Vol.</p>	<p>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.</p>
<p>BLANC DE BLANC</p> <p>2017</p> <p>Estate grown 100% Chardonnay 11.8 % Alc/Vol.</p>	<p>In the glass this wine exhibits a wonderful pale straw colour. Instantly tasting the bouquet of yeast autolytic, with descriptors like jersey caramels, brioche and spice. Undertones of flinty minerality add interest to the nose and there is a certain intrigue to the sensory experience on first approach. The mousse is fine, and the bubble is persistent, front palate lemon flavours combine with almond kernel characters to give a savoury edge to this wine. The refined bead and smooth foam give length and roundness as the flavours travel mid to back palate.</p>	<p>CHARDONNAY</p> <p>2019</p> <p>Estate grown 100% Chardonnay 13.0 % Alc/Vol.</p>	<p>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.</p>	<p>ZINFANDEL</p> <p>2018</p> <p>Estate grown 100% Zinfandel 16.0 % Alc/Vol.</p>	<p>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.</p>
		<p>ROSÉ</p> <p>2020</p> <p>Estate grown 100% Pinot Noir 11.5 % Alc/Vol.</p>	<p>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.</p>	<p>SHIRAZ</p> <p>2018</p> <p>Estate grown 100% Shiraz 13.8 % Alc/Vol.</p>	<p>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.</p>