



Terindah Estate

Bellarine Peninsula

The Shed @ Terindah - Menu

Welcome to the Bellarine's most beautiful boutique venue!

Terindah Estate is family owned & operated by the Slattery family.

Their vision was to create a boutique winery & dining venue with uninterrupted views, award-winning wines, delicious food & stunning architectural event spaces for weddings, conferences & private events.

The Terindah kitchen philosophy is based on sourcing the highest quality seasonal produce from our local region & embracing sustainable techniques to produce unique & distinctive flavours.

This menu is designed to complement our estate made wines - please ask a member of our team for the ideal wine to match your chosen meal.

For a more substantial lunch, we encourage you to entice your palate & sample more than one dish!

As per its name, Terindah is Indonesian for 'most beautiful'.

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ENTREES

Little Wings Bread Basket with whipped herbed butter	15
Cauliflower Puree, sautéed mushrooms, cauliflower florets & truffle (v, gf, df)	18
1/2 Dozen natural Oysters, lemon & tabasco (gf, df)	20
Country pork belly terrine, spring herbs, quatre épices & celery heart salad (gf, df)	21
Housemade gravalax, horseradish creme, Teddy & the fox gin nordic cucumber (gf, df)	22

MAINS

Braised fennel, summer greens, spiced carrot puree, cauliflower florets & herb vinaigrette (v, gf, df)	31
Grilled pork cutlet, shaved fennel, apple, zucchini, soft herbs & gremolata (gf, df)	34
Pistachio and herb lamb backstrap, caramelized cauliflower puree & Zinfandel jus (vgo)	36
Pan fried barramundi, ginger carrot puree & wilted greens salsa verde (gf)	36
Braised short rib, truffle pomme puree, buttered mushrooms & Zinfandel jus (gf)	38

*Thank you for understanding that we are unable to split table bills
20% surcharge applies on all public holidays*

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SIDES

Radicchio, cos and endive salad & burnt honey vinaigrette (vg, df, gf)	14
Beetroot and carrot slaw, mint, parsley & lemon sumac dressing (v, gf)	14
Rosemary and garlic roasted potatoes & black garlic aioli (vg, gf)	15

Vegetarian (vg)

Vegan (v)

vegetarian option (vgo)

Dairy Free (df)

Gluten Free (gf)

Please note that our menu does not list all ingredients and may be subject to seasonal changes and availability. Common allergens are present in our kitchen.

Please speak to a staff member if you have any dietary requirements or allergies before ordering.

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DESSERTS

Passion fruit pannacotta (v)	14
<i>With passion fruit coulis</i>	
Coconut pistachio cheesecake (v)	14
<i>With mango coulis</i>	
White chocolate and lemon mousse (gf)	15
<i>With maple toffee tuille</i>	
Terindah Cheese Selection (GF available)	36
<i>Australian sourced Blue, Cheddar & Brie cheese served with lavosh crackers, muscatels, honey cashews & quince paste</i>	

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HOT BEVERAGES

Coffee	4.5
Hot Chocolate	5
Chai Latte	5
Selection of Teas	4.5
English Breakfast	
Earl Grey	
Green	
Chamomile	
Peppermint	
Kahlua Affogato	12

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Estate Made Wines

Sparkling & White Wines

2020 Terindah Estate Blanc de Blanc

64 B

Pale straw in colour, the bouquet of brioche and spice with undertones of flinty minerality add interest to the nose. The mousse is fine, and the bubble is persistent, front palate citrus flavours of lemon and orange 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.

2023 Terindah Estate Pinot Gris

11 G

Aromatics leap from the glass of this Alsatian style wine, showing a lifted nose of ripe pear, cantaloupe fruits and lemon citrus tones. The palate is crisp and mouthwatering with flavours of pear, grapefruit and spice dominating the mid palate, giving way to a tight fresh citrus finish.

39 B

2022 Terindah Estate Chardonnay

12 G

Pale straw in appearance, this Chardonnay has a sophisticated bouquet displaying stone fruit and lemon scents with mealy notes, creamy barrel ferment background and hazelnut oak. The palate is fresh and vibrant with stone fruits and melon flavours making way to a creamy and savoury backbone. The wine finishes with a long, yet elegant back palate rounded out by a nutty oak finish.

46 B

2022 Swan Bay Rosé

11 G

Bright and fresh with sweet raspberry and plum fruits, this Rosé has a savoury backbone and a crisp dry finish.

39 B

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WINE

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Estate Made Wines

Red Wines

2021 Terindah Estate Pinot Noir

13 G

Clear crimson colour. Lifted floral aromas of rose petal, freesias, bright cherry fruit with bouquet of clove spice and vanilla bean oak. Elegant vibrant palate hints of cherry, strawberry fruit flavours with complex mushroom, forest floor characters on length. Tight acidity gives the wine great ageing potential.

51 B

2020 Terindah Estate Zinfandel

14 G

Exhibiting a ruby red colour, this young Zinfandel has aromas of rhubarb and currant. Bright natural acidity gives this wine presence on the front palate, enhancing red berry flavours and giving way to lingering flavours of quality oak used in production. Elegant and fine young tannin, as well as acidity will give this wine great longevity in the bottle and will provide drinking pleasure for years to come.

55 B

2020 Terindah Estate Shiraz

13 G

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

52 B

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