



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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SOMETHING LIGHT TO SHARE

Little Wings sour dough baguette, Olives, dukkha (df,v)	12
Roasted eggplant, pomegranate, minted yoghurt, hazelnut, sumac (gf,vg)	18
Grilled lamb ribs, tzatziki, toasted pistachio buckwheat, sumac (gf)	19
½ Dozen Oysters, fermented chili, crispy shallot (gf,df)	20
Sticky pork belly, cucumber, mint, vermicelli, namjim (gf,df)	20
Kingfish ceviche with coconut, lime, chili, shallot, radish (gf,df)	22
Grilled octopus, celeriac puree with dill, caper, potato crisp, shallot (gf)	24

SOMETHING MORE SUBSTANTIAL

½ Spatchcock, grilled w dill caper lemon (gf,df)	24
Hand rolled potato gnocchi, spinach, asparagus, pea, broad bean, goat curd (vg)	25
Slow roast duck leg, satay, crispy shallots (gf, df)	28
Pan roasted salmon, carrot ginger puree & shaved fennel (gf, df)	34
Saltbush roasted lamb rump, eggplant jam, pickled zucchini (gf)	36
500g dry aged Porterhouse on the bone, herb butter, red wine jus (gf)	55

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

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SOMETHING EXTRA

Vietnamese wombok slaw with mint and coriander (gf,df,vg)	12
Mixed Leaf Salad with tomato, cucumber, red onion, balsamic, goat curd (vg)	12
Duck Fat Chats (v on request)	14
Grilled Broccolini with miso sesame and lemon (v,gf)	14
Cauliflower, almond, sumac, cranberry, chard, turmeric (v,gf)	15
Truffle Parmesan roasted chats (vg,gf)	16
Green beans, romesco, toasted almond flakes (gf,vg)	16

Vegan (v)

Dairy Free (df)

Vegetarian (vg)

Gluten Free (gf)

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WINE TASTINGS ♦ LUNCH THU - MON ♦ WINE CLUB ♦ COOKING CLASSES ♦
WEDDINGS ♦ CONFERENCES ♦ EVENT VENUE

Estate Made Wines

Sparkling & White Wines

2019 Terindah Estate Blanc de Blanc	14 G
Typical aromas of sourdough alongside refreshing orange zest. Mellow notes of Pink Lady apple brighten up the front palate. Mid-palate is clean and dry showcasing delicate bead, with notes of lemon pith and nutmeg. Rich and creamy finish with lingering yeasty characters.	55 B
2022 Terindah Estate Pinot Gris	11 G
Very light straw in colour with an ever so slight bronze hue. Notes of orange blossom and honey due can be seen with hints of toasted nougat. The front palate is bright and lively with a soft lime citrus line providing zest and vibrancy. Gentle phenolics hold the mid palate allowing for subtle oak flavours to linger. the slight level of residual sugar balances the acid on the finish wonderfully and leaves you looking for the next sip.	39 B
2021 Terindah Estate Chardonnay	12 G
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 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. The oak has integrated well with primary fruit flavours giving a soft, round finish.	46 B
2022 Terindah Estate Rosé	11 G
The 2022 Rosé displays lifted sweet strawberry and red cherry aromas with savoury notes. The palate is vibrant, juicy and moreish with strawberry fruits, spice and creamy undertones.	39 B

Estate Made Wines

Red Wines

2020 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
2019 Terindah Estate Zinfandel	14 G
Deep violet in colour, this wine exhibits aromas of cassis, ripe plum with an influence of vanilla bean and summer dry hay. On the palate this medium bodied red displays rich primary fruit flavours along with white pepper and dark cherry, and undertones of clove and ginger. Mid-palate is characterised by smooth fine tannins expressing the small percentage of new oak used. Its velvety tannins paired with pleasant acidity add a positive finish to this cheerful red.	55 B
2019 Terindah Estate Shiraz	13 G
Displaying deep magenta and purple hues, this Shiraz exhibits rich aromas of rich blood plum, alongside cacao, spiced chocolate and white pepper. The intense front palate leads onto a wonderfully savoury mid palate. The tannin structure is firm but fine, and presents a rich and long finish. This cool climate Shiraz has great cellaring potential.	52 B

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SOFT DRINKS

Ginger Beer	6
Cola	6
Lemon	6
Lime & Agave	6

MINERAL WATER

Sparkling Natural Mineral Water	
300 ml	6
750 ml	9.5

JUICE

Orange Juice	6
Apple Juice	6

BEERS

Prickly Moses Otway Light	10
Prickly Moses Otway Pale Ale	10
Prickly Moses Spotted Ale	10
Old Shed Apple Cider	10
Old Shed Pear Cider	10

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DESSERTS

Terindah Beach Tart (<i>gf</i>)	14
<i>Lemon curd, meringue, caramel, sponge, lime caviar, chocolate</i>	
Terindah Sticks & Stones	14
<i>Chocolate soil, macadamia, truffle, pebbles, wattle seed, rice 'grubs'</i>	
Terindah Petit Four	14
<i>Today's selection of something small and sweet</i>	
Cannoli	10
<i>With today's ice cream selection</i>	
Terindah Mixed Cheese Board (GF available)	34
<i>Selection of regional Victorian cheese, 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	
Lemongrass and Ginger	
Peppermint	
Kahlua Affogato	12

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