

Terindah Estate

Bellarine Peninsula

Lunch & Dinner in The Shed

ENTREES

Roasted pumpkin, saltbush chèvre, walnut, pomegranate v available on request Hill Block Pinot Noir - Chardonnay	vg, gf	16
Portalington scallops, Jerusalem artichokes, bresaola chips Chardonnay - Single Vineyard Pinot Noir		21
Smoked duck breast, avocado, cranberries, watercress Single Vineyard Pinot Noir	gf, df	19
Tiger prawns, rocket leaves, tomato, artichokes, parmesan Rosé - Pinot Grigio	gf	19
Octopus Carpaccio, parsley pesto, capers, Tobiko Chardonnay - Pinot Gris Rosé	gf, df	19
Fresh shucked Pacific oysters Méthode traditionnelle - Pinot Grigio	three 11 six 20 twelve 35	

Vegan (v)

Dairy Free (df)

Vegetarian (vg)

Gluten Free (gf)

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

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MAINS

Potato gnocchi, Drysdale saltbush chèvre, sage pumpkin sauce Chardonnay - Single Vineyard Pinot Noir	vg 27
Dory fillet, samphire, pickled mussels, squid ink sauce Rosé - Chardonnay	gf 40
Seafood Blanquette, celery, heirloom carrot, Estate Pinot Gris sauce Pinot Gris - Single Vineyard Pinot Noir	gf 35
Duck breast, caramelized apple, beetroot, blackcurrant sauce Hill Block Pinot Noir - Single Vineyard Pinot Noir	df, gf 37
Hopkins River beef fillet, spring vegetables, truffle butter Zinfandel - Shiraz	gf 39
Lamb backstrap, black garlic goat cheese, figs, Estate Pinot Noir Zinfandel - Shiraz	gf 39

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SIDES

Mixed leaf salad	v, df, gf	10
Roasted cauliflower with Tahini sauce	v, gf	12
Goose fat potatoes	gf	13
v available on request		
Sautéed creamy spinach with nutmeg	gf, vg	14

LITTLE PEOPLE

UNDER TWELVE YEARS OLD

Artisan sourdough cheese toastie		9
Fish goujons with crisps & salad		13
Chicken tenderloins with crisps & salad		13
Chocolate brownie with ice cream		8

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Cheese Selection

MILAWA BRIE

Chardonnay - Pinot Noir Single Vineyard

A clean, mild, buttery, white mould cheese that develops a soft luscious texture and rich milkiness as it ripens. Hand made in Victoria's high country.

Ingredients: Cow's milk, non-animal rennet, cultures and salt.

QUESO IBORES

Chardonnay - Hill Block Pinot Noir

The Ibores cheese is a Spanish cheese made from unpasteurized goats' milk in Extremadura. It is a fatty cheese made exclusively from the milk of Serrana, Verata, Retinta breeds and crosses between them and only from farms registered with the regulatory council.

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Cheese Selection

MILAWA BLUE

Pinot Gris - Zinfandel

Inspired by Gorgonzola Dolce, this is the cheese that started it all.

A mild, creamy, blue cheese that has a well-balanced, rich, buttery flavour, this cheese has been converting non-blue eaters since 1988.

Hand made in Victoria's high country.

Ingredients: Cow's milk, non-animal rennet, cultures and salt.

One cheese	15
Two cheeses	27
Three cheeses	33

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