

Terindah Estate

Bellarine Peninsula

Lunch & Dinner in The Shed

ENTREES

Roasted pumpkin, saltbush chèvre, walnut, pomegranate v available on request Road 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
Blood orange cured kingfish, fennel, wasabi vinaigrette Chardonnay - Pinot Gris Rosé	gf	18
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
Char grilled swordfish, pok choy, herb velouté Rosé - Road Block Pinot Noir	df, gf 36
Seafood Blanquette, celery, heirloom carrot, Estate Pinot Gris sauce Pinot Gris - Road Block 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
Pork, celeriac purée, courgettes, prune sauce Hill Block Pinot Noir - Zinfandel	gf 36
Venison, parsnip purée, smoked arancini, blueberries Zinfandel - Shiraz	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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DESSERTS

Peaches, espresso mascarpone, buckwheat	gf	16
Dark chocolate raspberry tart, honeycomb, rhubarb ice cream		16
Alpen chocolate mousse, roasted pine nuts, cream		16
Vanilla ginger crème brûlée, berries, almond crumble, ice cream	gf	14
Selection of local & imported cheeses, lavosh bread		
	one cheese	15
	two cheeses	27
	three cheeses	33

HOT BEVERAGES

Coffee		5
Affogato		8
Hot Chocolate		4.5
Chai Latte		5
Oriental Teahouse Teas		4.5
English Breakfast, Earl Grey, Jasmine Pearl, Peppermint, Pure Lemongrass, Pure Chamomile, Green Tea		
Soy milk		.50

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