

Terindah Estate

Bellarine Peninsula

Lunch & Dinner in The Shed

ENTREES

Roasted pumpkin, saltbush chèvre, walnut, pomegranate v available on request Single Vineyard Pinot Noir - Chardonnay	vg, gf	16
Portarlington scallops, Jerusalem artichokes, bresaola chips Chardonnay - Single Vineyard Pinot Noir		21
Smoked duck breast, avocado, cranberries, watercress Single Vineyard Pinot Noir - Zinfandel	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)

** Wine recommendation only*

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

Terindah Estate

Bellarine Peninsula

Lunch & Dinner in The Shed

MAINS

Potato gnocchi, Drysdale saltbush chèvre, sage pumpkin sauce Chardonnay - Single Vineyard Pinot Noir	vg 27
Snapper, green mango, sweet and sour sauce, peanuts Rosé - Pinot Grigio	gf 36
Seafood Blanquette, celery, heirloom carrot, Estate Pinot Gris sauce Pinot Gris - Single Vineyard Pinot Noir	gf 35
Duck breast, caramelized apple, beetroot, blackcurrant sauce Shiraz - 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

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*

Terindah Estate

Bellarine Peninsula

Lunch & Dinner in The Shed

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

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*

Terindah Estate

Bellarine Peninsula

DESSERTS

Quince, Persimmon & Gorgonzola Cream	gf	15
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

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

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.

MAFFRA CLOTH-AGED CHEDDAR

Chardonnay - Shiraz

The award-winning Maffra Cloth-Aged Cheddar exhibits the classic cheddar flavour profile; sweet and rich up front with complex after tones and a grassy aroma. The texture is moist, and slightly crumbly. Each cheese is ripened under cloth to allow a thin rind to form and carefully matured for up to two years.

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

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

Terindah Estate

Bellarine Peninsula

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

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