



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'.

Estate Made Wines

Sparkling & White Wines

| | |
|---|------|
| 2018 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 |
| 2021 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 |
| 2021 Terindah Estate Rosé | 11 G |
| Light salmon in colour this varietal rosé exhibits strawberry cream and watermelon aromas with background notes of almond nougat. Zesty and cherry fruit flavours awaken the palate, elements of lees contact and the small portion of barrel fermentation give weight and substance to the mid palate. The acid line provides length and lasting vibrant of finish. | 39 B |

Estate Made Wines

Red Wines

| | |
|---|------|
| 2019 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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Bellarine Peninsula

Lunch in The Shed

SMALL DISHES

| | |
|--|----|
| Roasted eggplant, pomegranate, minted yoghurt, hazelnut, sumac (gf, vg) | 18 |
| Grilled pork belly, beetroot, apple, sauerkraut, chickpea (gf, df) | 19 |
| Grilled lamb ribs, tzatziki, toasted pistachio buckwheat, sumac (gf) | 19 |
| Grilled octopus, celeriac puree with dill, caper, potato crisp, shallot (gf) | 20 |
| Bellarine Smokehouse salmon tart, goat's cheese, beetroot, pickled carrot (gf) | 19 |

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*

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

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Bellarine Peninsula

Lunch in The Shed

LARGER DISHES

| | |
|---|----|
| Hand rolled potato gnocchi, beetroot, asparagus, pea, broad bean, goat curd (vg) | 28 |
| Pan roasted salmon, carrot ginger puree & shaved fennel (gf, df) | 34 |
| Sous vide beef rib, wombok, corn, lime, chilli caramel & crispy tortilla (gf, df) | 38 |
| Saltbush roasted lamb rump, eggplant jam, pickled zucchini, shallot, chevre (gf) | 38 |

SIDES

| | |
|--|----|
| Chef's Garden Salad (v) | 14 |
| Potato chips, garlic herb salt (v) | 14 |
| Cauliflower, almond, sumac, cranberry, chard, turmeric (v, gf) | 14 |

Vegan (v)

Dairy Free (df)

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Lunch & Dinner in The Shed

LITTLE PEOPLE

UNDER TWELVE YEARS OLD

| | |
|--|----|
| Roast chicken and chips | 12 |
| Fish goujons with chips & salad | 12 |
| Salt and pepper calamari and chips | 12 |
| Gnocchi Bolognese | 12 |
| Vanilla Ice Cream, brownie & sprinkles | 8 |

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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> | |
| Terindah Mixed Cheese Board (GF available) | 34 |
| <i>Selection of regional Victorian cheese, quince paste</i> | |

HOT BEVERAGES

| | |
|---------------|-----|
| Coffee | 4.5 |
| Hot Chocolate | 5 |
| Chai Latte | 5 |

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