



# 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'.

# Terindah Estate

Bellarine Peninsula

---

## SMALLER

Baguette, hazelnut cultured butter, olives	12
Sauté mixed mushrooms, black garlic, Drysdale goats chevre (vg)	19
1/2 dozen oysters, pickled shallots (gf, df)	20
Portarlinton mussels, Terindah Estate chardonnay broth, basil oil, toast (df)	20
Slow cooked pork belly, citrus glaze, pickled radish (gf, df)	22

## LARGER

Grilled celeriac, preserved lemon (v, gf, df)	24
Chicken, Drysdale goats curd, seasonal greens, almonds (gf)	28
Market fish, Beurre Blanc, dill oil, chat potatoes, beach herbs (gf)	35
Confit duck leg, beetroot puree, confit cabbage, radicchio, walnut, jus (gf, df)	35
Roasted lamb, eggplant jam, pickled zucchini, sheep yoghurt, jus (gf)	36

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

# Terindah Estate

Bellarine Peninsula

---

## SIDES

Wombok slaw, mixed nuts, mint, pickle, Comté, buttermilk dressing (vg, gf)	12
House cut chips, spiced aioli (vg, gf)	13
Duck fat potatoes (gf)	14

Vegan (v)

Dairy Free (df)

Vegetarian (vg)

Gluten Free (gf)

Please note that our menu does not list all ingredients and may be subject to seasonal changes and availability. Common allergens are present in our kitchen.

**Please speak to a staff member if you have any dietary requirements or allergies before ordering.**

*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

# Terindah Estate

Bellarine Peninsula

---

## DESSERTS

Crème Brûlée (gf) 14

*With burnt figs, pistachio crumb, ice cream*

Terindah Beach (gf) 14

*Shortbread, citrus curd, meringue*

Cannoli 10

*With today's ice cream selection*

Terindah Cheese Selection (GF available)

*One Cheese 12*

*Two Cheeses 24*

*Three Cheeses 36*

*Selection of regional Victorian cheese served with quince paste, bread, crackers, dried fruit & nuts*

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

# Terindah Estate

Bellarine Peninsula

---

## HOT BEVERAGES

Coffee	4.5
Hot Chocolate	5
Chai Latte	5
Selection of Teas	4.5
English Breakfast	
Earl Grey	
Green	
Chamomile	
Peppermint	
Kahlua Affogato	12

*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

# Handcrafted Wines

---

## Sparkling & White Wines

### **2020 Terindah Estate Blanc de Blanc**

13 G

46 B

Pale straw in colour, the bouquet of brioche and spice with undertones of flinty minerality add interest to the nose. The mousse is fine, and the bubble is persistent, front palate citrus flavours of lemon and orange combine with almond kernel characters to give a savoury edge to this wine. The refined bead and smooth foam give length and roundness as the flavours travel mid to back palate.

### **2022 Terindah Estate Pinot Gris**

39 B

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.

### **2022 Terindah Estate Chardonnay**

12 G

46 B

Pale straw in appearance, this Chardonnay has a sophisticated bouquet displaying stone fruit and lemon scents with mealy notes, creamy barrel ferment background and hazelnut oak. The palate is fresh and vibrant with stone fruits and melon flavours making way to a creamy and savoury backbone. The wine finishes with a long, yet elegant back palate rounded out by a nutty oak finish.

### **2022 Swan Bay Rosé**

11 G

39 B

Bright and fresh with sweet raspberry and plum fruits, this Rosé has a savoury backbone and a crisp dry finish.

# Handcrafted 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

### **2020 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