

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'.

ENTREES

Little Wings bread basket with whipped herbed butter	15
Cauliflower florets, sautéed mushrooms, cauliflower purée, truffle (v, gf, df)	18
1/2 Dozen natural oysters, lemon, tabasco (gf, df)	20
Country pork belly terrine, spring herbs, quatre épices, celery heart salad, lavosh crackers (df)	21
Housemade gravlax, horseradish cream, Teddy & the Fox gin, Nordic cucumber (gf, df)	22
MAINS	
Braised fennel, cauliflower florets, summer greens, spiced carrot purée, herb vinaigrette (v, gf, df)	31
Grilled pork cutlet, shaved fennel, apple, zucchini, chat potatoes, soft herbs, gremolata (gf, df)	34
Pistachio and herb lamb backstrap, caramelized cauliflower purée, Zinfandel jus	36
Portobello stuffed mushrooms, lemon thyme, rosemary, potato, Meredith goat cheese (vg)	36
Pan fried barramundi, ginger carrot purée, broccolini, salsa verde (gf)	36
Braised short rib, truffle pomme purée, buttered mushrooms, Zinfandel jus (gf)	38

SIDES

Radicchio, cos and endive salad, tarragon, herb crumb, burnt honey vinaigrette (vg, df)					14
Beetroot and	carrot slaw, mint,	parsley, lemo	on sumac dressing (v, gf)		14
Rosemary and garlic roasted potatoes, black garlic aioli (vg, gf)					15
	Vegetarian (vg)	Vegan (v)	Dairy Free (df)	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.

DESSERTS

Passion fruit panna cotta (vg, gf)	14
With passion fruit coulis, fresh berries	
Coconut pistachio cheesecake (v, gf)	14
With mango coulis, coconut cream	
White chocolate and lemon mousse (vg, gf)	15
With white chocolate crumb	
Terindah Cheese Selection (gf available)	36
Australian sourced Blue, Cheddar & Brie cheese served with lavosh crackers muscatels, honey cashews & quince paste	ī,

HOT BEVERAGES

Coffee	4.5
Hot Chocolate	5
Chai Latte	5
Selection of Teas	4.5
English Breakfast Earl Grey Green Chamomile	
Peppermint	42
Kahlua Affogato	12

Estate Made Wines

Sparkling & White Wines

2020 Terindah Estate Blanc de Blanc	64 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.	
2023 Terindah Estate Pinot Gris	1 6
Aromatics leap from the glass of this Alsatian style wine, showing a lifted nose of ripe pear, cantaloupe fruits and lemon citrus tones. The palate is crisp and mouthwatering with flavours of pear, grapefruit and spice dominating the mid palate, giving way to a tight fresh citrus finish.	89 B
2022 Terindah Estate Chardonnay	2 G
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.	16 B
2023 Terindah Estate Rosé	1 G
The delicate rose petal hues set the tone for this 100% Zinfandel Rosé. The nose is floral and exhibiting velvety notes of ripe stone fruit. On the palate this Rosé opens up on a bright upfront acidity with notes of cranberry on a spice background and settles with a tangy, yet fresh and full finish.	89 B
2023 Terindah Estate White Zinfandel	1 G
Terindah's first white Zinfandel shows a colour of intense rose quartz. A lifted fresh nose of red fruits and citrus notes with a delicate blossom perfume sets the tone for this beautiful, fruit driven White Zinfandel. The well balanced, moderately sweet palate with elements of ripe strawberry and peach that lead to a lingering, refreshing citrus finish reminiscent of tangelo	89 B

Estate Made Wines

Red Wines

2021 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
2020 Terindah Estate Zinfandel	110
Exhibiting a ruby red colour, this young Zinfandel has aromas of rhubarb and currant. Bright natural acidity gives this wine presence on the front palate, enhancing red berry flavours and giving way to lingering flavours of quality oak used in production. Elegant and fine young tannin, as well as acidity will give this wine great longevity in the bottle and will provide drinking pleasure for years to come.	14 G 55 B
2020 Terindah Estate Shiraz	13 G
Fantastic violet hue; exquisite in the glass. Seriously well perfumed as the blueberries,	52 B
blackcurrants and cassis harmonise with white pepper and freshly ground herbs. The palate is	
juicy yet drying with fine tannins and prompts questioning of food or age - dependent on	
patience.	