

## THE DECK MENU

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Terindah Mixed Charcuterie (gf available)	41
Terindah Mixed Cheese Board (gf available)	36
Country pork belly terrine, lavosh, soft & herb salad (gf, df)	22
House cured gravlax, wasabi mayo & Nordic cucumber (gf, df)	21
1/2 Dozen oyster, lemon & tabasco (df)	20
Chargrilled Padron peppers with smoked paprika aioli (vg)	18
Smoke house pate platter, cornishorns, barramundi pate, salmon pate & toasted sourdough	15
Fries with aioli (vg)	14

Vegan (v)

Dairy Free (df)

Vegetarian (vg)

Gluten Free (gf)

*20% surcharge applies on all public holidays*

# Estate Made Wines

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## ESTATE MADE WINES

Glass | Bottle

### Sparkling Varieties

2020 Terindah Estate Blanc de Blanc \$64

### White Varieties

2023 Terindah Estate Pinot Gris \$11 \$39

2022 Terindah Estate Chardonnay \$12 \$46

### Rosé Varieties

2023 Terindah Estate Rosé \$11 \$39

2023 Terindah Estate White Zinfandel \$11 \$39

### Red Varieties

2021 Terindah Estate Pinot Noir \$13 \$51

2020 Terindah Estate Zinfandel \$14 \$55

2020 Terindah Estate Shiraz \$13 \$52

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## SOFT DRINKS

Ginger Beer	6
Cola	6
Lemon	6
Lime & Agave	6
Sparkling Natural Mineral Water	
300 ml	6
750 ml	9.5
Apple Juice	6
Orange Juice	6

## BEERS

Prickly Moses Light Ale	8
Prickly Moses Spotted Ale	10
Prickly Moses Pale Ale	10
Prickly Moses Summer Ale	10
Apple Cider	10
Pear Cider	10

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