



## 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'.

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## ENTREES

|   |    |
|---|----|
| House baked focaccia with rosemary butter   | 15 |
| Cauliflower florets, sautéed mushrooms, cauliflower purée, truffle (v, gf, df)                    | 18 |
| Baked mussels in half shell, garlic herb butter, toasted Italian crumb                            | 18 |
| 1/2 Dozen natural oysters, lemon, tabasco (gf, df)  | 22 |
| Country pork belly terrine, spring herbs, quatre épices, celery heart salad, lavosh crackers (df) | 23 |
| House cured gravlax, horseradish cream, Teddy & the Fox gin, Nordic cucumber (gf, df)             | 24 |

## MAINS

|   |    |
|---|----|
| Braised fennel, cauliflower florets, summer greens, spiced carrot purée, herb vinaigrette (v, gf, df) | 32 |
| Field stuffed mushrooms, lemon thyme, rosemary, potato, Meredith goat cheese (vg)                     | 32 |
| Chilli prawn fettuccine, garlic, cherry tomato, sugo, rocket (df)                                     | 36 |
| Grilled pork cutlet, shaved fennel, apple, zucchini, chat potatoes, soft herbs, gremolata (gf, df)    | 38 |
| Pistachio and herb lamb backstrap, caramelised cauliflower purée, Zinfandel jus                       | 38 |
| Pan fried barramundi, ginger carrot purée, broccolini, salsa verde (gf)                               | 38 |
| Braised short rib, truffle pomme purée, buttered mushrooms, Zinfandel jus (gf)                        | 40 |

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

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## SIDES

|   |    |
|---|----|
| Radicchio, cos and endive salad, tarragon, herb crumb, burnt honey vinaigrette (vg, df) | 15 |
| Beetroot and carrot slaw, mint, parsley, lemon sumac dressing (v, gf)                   | 15 |
| Rosemary and garlic roasted potatoes, black garlic aioli (vg, gf)                       | 16 |

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.**

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

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## DESSERTS

|  |    |
|--|----|
| Passion fruit panna cotta (vg, gf)<br><i>With passion fruit coulis, fresh berries</i>  | 15 |
| Citrus and yogurt sponge cake (v, gf)<br><i>With blood orange salted caramel sauce</i>   | 16 |
| White chocolate and lemon mousse (vg, gf)<br><i>With white chocolate crumb</i>   | 16 |
| Terindah Cheese Selection (gf available)<br><i>Australian sourced Blue, Cheddar &amp; Brie cheese served with lavosh crackers, muscatels, honey cashews &amp; quince paste</i> | 36 |

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