

## THE DECK MENU

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Terindah Mixed Charcuterie (gf available)	42
Terindah Mixed Cheese Board (gf available)	36
House Cured Gravlox, wasabi mayo & Nordic cucumber (gf, df)	24
Country Pork Belly Terrine, lavosh, soft & herb salad (gf, df)	23
1/2 Dozen Oysters, lemon & tabasco (df)	22
Smokehouse Pate Platter, barramundi pate, salmon pate, cornichons, crackers & toasted sourdough	21
Mushroom & taleggio croquettes with black garlic mayo	18
Fries with aioli (vg)	14

Vegan (v)

Dairy Free (df)

Vegetarian (vg)

Gluten Free (gf)

*20% surcharge applies on all public holidays*

WINE TASTINGS ♦ LUNCH ♦ DINNER ♦ WEEKEND BREAKFAST

WEDDINGS ♦ CONFERENCES ♦ EVENT VENUE

# Estate Made Wines

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## ESTATE MADE WINES

Glass | Bottle

### Sparkling Varieties

Terindah Estate NV Prosecco \$14 \$55

### White Varieties

2023 Terindah Estate Pinot Gris \$12 \$43

### Rosé Varieties

2023 Terindah Estate Rosé \$12 \$43

2023 Terindah Estate White Zinfandel \$12 \$43

### Red Varieties

2021 Terindah Estate Pinot Noir \$14 \$55

2020 Terindah Estate Zinfandel \$14 \$55

2021 Terindah Estate Shiraz \$14 \$55

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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 Pale Ale 10

Prickly Moses Summer Ale 10

BB Endless Summer Lager 10

BB Bells Session Ale 10

BB Point Addis Pale 10

Apple Cider 10

Pear Cider 10

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