

## THE DECK MENU

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Terindah Mixed Cheese Board (gfo) 36

Terindah Mixed Charcuterie (gfo) 45

Terindah Tasting Board (gfo) 65

Two Charcuterie meats, two artisan cheeses, Smokehouse Barramundi pate, house pickled mussels, lavosh, honey cashews, quince paste, marinated olives, seasonal fruits

Portarlington pickled mussels with lemon crème fraiche on baked sourdough 19

1/2 Dozen Oysters, lemon & tabasco (df, gf) 22

Tomato & basil gruyere cheese arancini with romesco sauce (3) 24

Thyme & Tarragon duck rilette, baguette, cornichons (gfo) 24

Fries with aioli (vg) 14

Vegan (v)

Dairy Free (df)

Vegetarian (vg)

Gluten Free (gf)/Gluten Free Option (gfo)

*20% surcharge applies on all public holidays*

# 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

2023 Terindah Estate Chardonnay \$13 \$49

### 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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