ENTREE

House baked focaccia with whipped brown butter	
Classic French onion soup, croutons, gruyere cheese <i>Terindah Estate Pinot Noir</i>	21
Chicory smoked 1/2 dozen oysters, bacon butter sauce (gf) Terindah Estate Chardonnay	24
Thyme and tarragon duck rillette, baguette, cornichons (gfo) Terindah Estate Zinfandel	24
Mushroom and black truffle pate, lemon thyme, lavosh crackers (gfo, vg) Terindah Estate Shiraz	25
MAINS	
Portarlington moules-frites, pinot gris, capers, shallots, garlic, dill cream, parsley, french fries (gfo)	34
Terindah Estate Chardonnay	
Roasted cauliflower steak, sriracha tofu, crispy shallots (v, gf, df)	35
Terindah Estate Pinot Gris	
Slow braised Osso Bucco, house made gnocchi (vgo)	36
Terindah Estate Shiraz	
Pan seared sea bream, creamed bacon butter sauce, soft herbs, glazed bacon (gf)	38
Terindah Estate Chardonnay	
Pan seared duck breast, parsnip puree, plum jus, roasted chestnut (gf)	40
Terindah Estate Zinfandel	
Slow cooked venison pie, bacon lardons, dutch carrots, kipfler potatoes, chorizo, served	
with a side of veal jus - ideal to share (2)	50
Terindah Estate Zinfandel	

\* Suggested wine pairing \*

18

SIDES

Sweet potato fries, smoked paprika, crème fraiche, buttermilk, basil sauce (vg)				
Belgium endive & fennel salad, orange	puree, verjuice dressing, ro	pasted fennel salt (v, df, gf)	16	
Vegetarian/Vegetarian Option (vg/vgo)	Vegan/Vegan Option (v)/(vo)	Dairy Free/Dairy Free Option (df/	dfo)	
Gluten	r Free/Gluten Free Option (gf/gfo)			

Grilled asparagus, miso butter, crispy shallots, soft herb salad (vg, dfo, vo, 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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DESSERTS	
Nemesis chocolate cake (gf)  With blood orange mascarpone	17
Walnut crumble apple pie (dfo)  Served with quince custard	17
Sticky toffee pudding  With burnt butterscotch, vanilla bean ice-cream	17
Terindah Cheese Selection (gfo)  Australian sourced Blue, Cheddar & Brie cheese served with lavosh cr muscatels, honey cashews & quince	36 rackers,
HOT BEVERAGES	
Coffee	4.5
Hot Chocolate	5
Chai Latte	5
Selection of Teas	4.5
Kahlua Affogato	14
Affogato	12



#### Kids Menu

Pasta with Napoli Sauce	\$14
Fish and Chips	\$15
Chicken Tenders and Chips	\$15
Kids Chips	\$8
/anilla Ice Cream	\$8

#### **UNDER TWELVE YEARS OLD**

#### Estate Made Wines

# **Sparkling 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.	
McAdams Lane NV Prosecco	14 G
A fresh and vibrant prosecco displaying green apple, pear and citrus flavours with a crisp finish.	55 B
White Wines	
2023 Terindah Estate Pinot Gris	12 G
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.	43 B
2023 Terindah Estate Chardonnay	13G
Straw in appearance, this Chardonnay displays ripe stone fruit, lemon and subtle oak on the nose. The palate is buttery, fresh and vibrant with honeydew and citrus flavours and a hint of vanilla. A beautiful creamy mouthfeel follows with lingering elements of honey and green apple.	49 B

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# Estate Made Wines

## Rosé Wines

<b>2023 Terindah Estate Rosé</b> 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.	12 G 43 B
<b>2023 Terindah Estate White Zinfandel</b> 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	12 G 43 B
Red Wines	
<b>2021 Terindah Estate Pinot Noir</b> 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	14 G 55 B
<b>2020 Terindah Estate Zinfandel</b> 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
2021 Terindah Estate Shiraz  Fantastic ruby hue. Pepper and a stunning violet perfume set the tone on the nose, along with deep cherry, plum and blackberry. The palate is juicy yet drying with fine tannins. This Shiraz exhibits dark red fruits on the palate, along with balanced pepper and spice and has a long, lingering, smooth finish sure to bode well in years to come.	14 G 55 B

SOFT DRINKS		BEERS	
Ginger Beer	6	Prickly Moses Otway Light	8
Cola	6	Prickly Moses Otway Pale Ale	10
Lemon	6	Prickly Moses Summer Ale	10
Lime & Agave	6	Old Shed Apple Cider	10
Lemon lime bitters	6	Old Shed Pear Cider	10
MINERAL WATER		NON ALCOHOLIC WINE	
Sparkling Natural Mineral Water		Plus Minus Prosecco	10
300 ml	6	1 145 1111145 1 1 1 1 1 1 1 1 1 1 1 1 1	
750 ml	9.5		
JUICE			
Orange Juice	6		

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