



Terindah Estate

THE DECK MENU

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	
Seafood platter, king tiger prawns (3), pickled portarlington mussels, natural oysters (3), egg gribiche & lavosh crackers (GFO, DF)	55
Half dozen fresh oysters, mignonette & tabasco (DF/GF)	25
Fries with aioli (VG)	14
Mushroom & taleggio croquettes (6), with black garlic mayo (VG)	22

Vegan (v)

Dairy Free (df)

Vegetarian (vg)

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

20% surcharge applies on all public holidays

WINE TASTINGS 7 DAYS ♦ LUNCH ♦ DINNER ♦ WEEKEND BREAKFAST

WEDDINGS ♦ CONFERENCES ♦ EVENT VENUE

THE DECK DRINKS MENU

ESTATE MADE WINES

Glass | Bottle

Sparkling Varieties

Terindah Estate NV Prosecco \$14 \$42

White Varieties

2023 Terindah Estate Chardonnay \$15 \$50

Rosé Varieties

2023 Terindah Estate Rosé \$13 \$45

2023 Terindah Estate White Zinfandel \$13 \$45

Red Varieties

2022 Terindah Estate Pinot Noir \$16 \$56

2020 Terindah Estate Zinfandel \$16 \$56

2021 Terindah Estate Shiraz \$16 \$56

SOFT DRINKS

Ginger Beer 6

Cola 6

Zero Coke 6

Lemon 6

Lime & Agave 6

Sparkling Natural Mineral Water 6

NON ALCOHOLIC

Plus minus prosecco 10

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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