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House baked focaccia with whipped butter (vg, dfo)	15
Half dozen fresh oysters, mignonette & tabasco (gf, df) Terindah Estate Prosecco	25
Burrata, heirloom tomatoes, pomegranate jewels & baby basil (gf, vg) <i>Terindah Estate Chardonnay</i>	23
Grilled king tiger prawns, herb mussel butter & French capers (gf) Terindah Estate Pinot Gris	22
Fried Portarlington mussels, saffron aioli & duck sauce (df) Terindah Estate Zinfandel	18
MAINS	
Pan fried barramundi, hispi cabbage, caramel bacon lardons in a coconut clam broth (gf, dfo)	38
Terindah Estate Gris	
Spaghetti vongole, chilli, garlic, white wine, miso butter & parsley (dfo)	37
Terindah Estate Chardonnay	
Chicken prosciutto ballotine, stuffed with sautéed leeks, mushrooms & ricotta with potato fondant,	
heirloom tomatoes & Zinfandel jus (gf) Tarindah Estata Chardennau	42
Terindah Estate Chardonnay	
Baked eggplant, candy orange, heirloom tomatoes, raisins, pine nuts & babaganoush (v, gf)	32
Terindah Estate Pinot Noir	
Portobello & porcini mushroom ravioli with truffle crème sauce (vg)	36
Terindah Estate Shiraz	
Pistachio & parmesan crumb lamb cutlets, celeriac puree, glazed Dutch carrots & Zinfandel jus (gfo)	42
Terindah Estate Zinfandel	

SIDES

Classic Caesar salad, house dressing, anchovies, baby cos, croutons, poached egg,	18
bacon lardons, pecorino (vgo, dfo, gfo)	
Grilled asparagus, miso butter, crispy shallots, soft herb salad (vg, dfo, vo, gf)	18
Rosemary & garlic roasted potatoes, black garlic aioli (vg, df)	16

Vegetarian/Vegetarian Option (vg/vgo) Vegan/Vegan Option (v/(vo) Dairy Free/Dairy Free Option (df/dfo)

Gluten Free/Gluten Free Option (gf/gfo)

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

Basque cheesecake with berry compote			
Raspberry & macadamia blondie brownie, vanilla bean ice-cream (gf)			
Lemon & coconut cake, lemon glaze & candied coconut (df)			
Terindah Cheese Selection (gfo)			
Australian sourced Blue, Cheddar & Brie cheese served with			
lavosh crackers, muscatels, honey cashews & quince			
HOT BEVERAGES			
Coffee	4.5		
Hot Chocolate	5		
Chai Latte	5		
Selection of Teas	4.5		
English Breakfast			
Earl Grey			
Green			
Chamomile			
Peppermint			
Kahlua Affogato	18		



Kids Menu

Pasta with Napoli Sauce	\$14
Fish and Chips	\$15
Chicken Tenders and Chips	\$15
Kids Chips	\$8
Vanilla 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

2023 Terindah Estate Rosé 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
2023 Terindah Estate White Zinfandel 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	
2022 Terindah Estate Pinot Noir 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
2020 Terindah Estate Zinfandel 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 Sparkling Natural Mineral Water 300 ml 750 ml	6 9.5	NON ALCOHOLIC WINE Plus Minus Prosecco	10
JUICE			
Orange Juice	6		
Annle luice	6		

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