



# Terindah Estate

## Bellarine Peninsula

### The Shed Lunch Menu

**Terindah Estate** is owned and operated by Peter & Cate Slattery. Their vision was to create a boutique winery & dining venue with uninterrupted views, award-winning wines, delicious food & stunning architectural event spaces for weddings, conferences & private functions.

Our kitchen philosophy is based on sourcing the highest quality seasonal produce from our local region & embracing sustainable techniques to produce unique & distinctive flavours.

This menu is designed to complement our wines. If you would like a more substantial lunch, we encourage you to entice your palate & sample more than one dish!

We hope you experience all the **Terindah** has to offer - as per its name, **Terindah** is Indonesian for 'most beautiful'

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[www.terindahestate.com](http://www.terindahestate.com)

## Wine...

### NV McAdams Lane Methode Traditionelle

*A refreshingly light sparkling with a smooth palate of granny smith apple & citrus flavours with subtle vanilla character.*

Glass \$9

Bottle \$40

### 2012 Terindah Estate Methode Traditionelle

*A delicate sparkling with a velvety plush mouth feel, hints of citrus & brioche aromas & a creamy vanillin finish.*

Glass \$12

Bottle \$50

### 2012 Terindah Estate Pinot Gris

*A luscious mouth feel dominated by nashi pear and apple flavours with an acidic finish.*

Glass \$8

Bottle \$35

### 2013 Terindah Estate Sauvignon Blanc

*A balance of tropical aromas including lychee, kiwifruit & guava followed by flavours of citrus fruit.*

Glass \$8

Bottle \$35

### 2012 Terindah Estate Chardonnay

*Subtle notes of toffee & lime on the nose followed by dry apricot, macadamia nut & honey flavours with hints of French oak.*

Glass \$9

Bottle \$40

### 2013 Terindah Estate Rose

*Hints of strawberry & apple aromas with strawberry & honey flavours and a savoury finish.*

Glass \$8

Bottle \$35

### 2012 Terindah Estate Pinot Noir

*Refreshingly light and great acidity with raspberry, strawberry & fennel aromas followed by citrus & cherry flavours with a touch of licorice to finish.*

Glass \$8

Bottle \$35

### 2013 Terindah Estate Zinfandel

*A wine with great complexity and vibrant fruit characters including cherry, cranberry and underlying spice.*

Glass \$12

Bottle \$50

### 2011 Terindah Estate Shiraz

*A delicate & light cool climate style, busting with red, blue & blackberry flavours supported with chocolate, cedar oak and spice.*

Glass \$9

Bottle \$40

### 2012 Terindah Estate Shiraz

*Vibrant with strong aromas of blackberries, cherries & hints of tobacco following hints of white pepper & a good tannic finish.*

Glass \$15

Bottle \$60

## Beer...

- Prickly Moses Otway Light \$7.5
- Corona \$8
- Peroni \$8
- Stella Artois \$8
- Southern Bay Draught \$8
- Cricketers Arms Larger \$9
- Koolinda Boutique Brewery Belgian Witbier \$9
- Two Birds Golden Ale \$10
- Two Birds Sunset Ale \$10

## Daylesford & Hepburn Mineral Springs...

- Organic Brewed Ginger Beer
- Organic Cola
- Organic Lemonade
- Organic Lemon, Lime & Bitters
- Blood Orange Sparkling Mineral Water
- Pink Grapefruit Sparkling Mineral Water
- Apple Sparkling Mineral Water
- Sparkling Natural Mineral Water \$5.5
- Hepburn Mineral Sparkling Water 750ml \$9

## Alcoholic Cider...

- Apple Cider \$8

## Non Alcoholic...

- Orange Juice \$4

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## Something from the garden...

Truffled tofu, sprouts, beets & hibiscus	V,DF,VG,GF	\$15
Carrots, chestnuts, buckwheat, malt & smoked soy	V,DF,VG,GF	\$16
Kipfler potatoes, chard, wakame, ricotta, sea weed vinaigrette, hazelnut & honey	VG,GF	\$16
Goat's chevre & ricotta ravioli in artichoke broth, chrysanthemum, muscatel vinaigrette	VG	\$18

## Something from the sea...

Abalone, freekah, oxalis puree, salsify & wild spinach		\$24
Tiger flathead, cuttlefish, cavolo nero, pork, nettle & mussels	GF	\$24

## Something from the paddock...

Pork belly, fennel, pear sherbet, jasmine tea, rocket & pencil leek	DF,GF	\$16
Veal tenderloin, violet beurre blanc, squid ink polenta & pickled garlic	DF,GF	\$24
Beef tartare, capers, mustard seeds, sea lettuce & nori bread	DF	\$20
Kangaroo, fermented daikon, Davidson plum, eel & walnut	DF,GF	\$24
Flat iron steak, garlic shoots, cauliflower, kohlrabi curd, pearl onion & cider sauce	GF	\$25

Vegan (V)

Dairy Free (DF)

Vegetarian (VG)

Gluten Free (GF)

*Thank you for understanding that we are unable to split table bills*

## Something on the side

Chat potatoes finished with duck fat	DF,GF	\$7
Mizuna, tatsoi, red elk with white balsamic dressing	V,DF,VG,GF	\$7

## Something for the little people... (under 12 yrs)

Fish croquettes with crisps and salad		\$12
Brioche soldiers with raclette and boiled egg		\$12

## Something sweet to complete...

Apple, goats curd, rhubarb jelly, roasted millet meringue	GF	\$15
Chocolate mousse, lemon curd, pine yoghurt, saltbush	GF	\$15
Drysdale blue cheese, cumquat leather, black garlic puree, roasted wattle seeds		\$14

## Hot beverages...

Two Seasons Espresso Coffee (take away available)		\$4.5
Hot Chocolate		\$5
Oriental Teahouse Oriental Teahouse Teas (English Breakfast, Earl Grey, Jasmine Pearl, Pure Lemongrass, Green Mai Cha)		\$5
Soy or Lactose Free Milk (additional)		\$0.5

Vegan (V)

Dairy Free (DF)

Vegetarian (VG)

Gluten Free (GF)

*Thank you for understanding that we are unable to split table bills*

## Glossary of produce...

**Abalone** - large mollusk with a bowl-like shell sourced from Indented Head

**Bavette steak** - a beef steak cut from the abdominal muscles of the cow, tenderised by marinating for 4-5 days

**Cavolo Kale** - loose leaf cabbage from Tuscany, leaves are almost black

**Chard** - a leafy green vegetable often used in Mediterranean cooking

**Chervil** - delicate culinary herb from the same family as parsley

**Chioggia** - small multi-coloured sweet beetroots

**Cumquat** - an orange-like fruit related to citrus with an edible sweet, rich & acid pulp

**Daikon** - large, elongated, white winter radish

**Flat Iron Steak** - oyster blade steak, cut in half with sinew removed

**Freekah** - young green wheat that has been toasted & cracked

**Hibiscus** - large brightly coloured flower

**Kohlrabi** - a German word that means cabbage, turnip.

**Millet** - cereal grass, cultivated in the East & southern Europe for its small seed or grain

**Mizuna** - Japanese lettuce

**Oxalis** - edible flower or sour grass

**Quinoa** - gluten free grain

**Raclette** - a semi-hard cheese with a mild nutty, milky flavour

**Red elk** - red frilly mustard leaf

**Salsify** - purple-flowered composite plant, whose root has an oyster-like flavour

**Saltbush** - Australian native, salt-tolerant orache plant sourced from our Terindah property

**Shingiku** - edible chrysanthemum flower

**Tatsoi** - Chinese baby bok choy

**Wakame** - an edible brown seaweed used in Japanese cookery

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