

THE DECK MENU

Terindah Mixed Charcuterie (gfo)	45
Terindah Mixed Cheese Board (gfo)	36
Terindah Tasting Board (gfo)	65
Two Charcuterie meats, two artesian cheeses, house pickled mussels, lovash, honey cashews, quince paste, marinated olives, seasonal fruits	
1/2 Dozen Oysters, lemon & tabasco (df, gf)	22
Baked mussels in half shell, garlic herb butter, toasted Italian crumb	18
Thyme & Tarragon duck rilette, baguette, cornichons (gfo)	24
Lobster & Prawn rolls (2)	18
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

WINE TASTINGS ♦ LUNCH ♦ DINNER ♦ WEEKEND BREAKFAST

WEDDINGS ♦ CONFERENCES ♦ EVENT VENUE

Estate Made Wines

ESTATE MADE WINES

Glass | Bottle

Sparkling Varieties

Terindah Estate NV Prosecco	\$14	\$55
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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

SOFT DRINKS

BEERS

Ginger Beer	6	Prickly Moses Light Ale	8
Cola	6	Prickly Moses Pale Ale	10
Lemon	6	Prickly Moses Summer Ale	10
Lime & Agave	6	BB Endless Summer Lager	10
Sparkling Natural Mineral Water		BB Bells Session Ale	10
300 ml	6	BB Point Addis Pale	10
750 ml	9.5	Apple Cider	10
Apple Juice	6	Pear Cider	10
Orange Juice	6		

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