



Weddings at Terindah Estate

The Estate is truly a photographer's playground with an abundance of picturesque locations to enjoy with your nearest and dearest. Say 'I do' on the rolling lawn, beautifully framed by the water and You Yangs backdrop, follow with canapes amongst the vineyard before moving through to the event space with floor to ceiling windows showcasing views of the property and bay. Terindah can accommodate wedding ceremonies and receptions for up to 200 guests, our Barrel Room and heated deck offer wet weather alternatives, and our dedicated Event Coordinators ensuring your big day is everything that you imagined and more.

We leave nothing to chance, planning and executing every detail to perfection, so you can relax and enjoy the day.

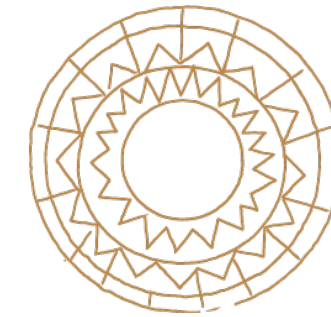
What makes Truffleduck and Terindah the perfect partnership?

We belong together. Truffleduck's delicious distinctive food served in ingenious ways paired with award-winning Terindah Estate wines, we accompany each other perfectly. Truffleduck's ability to produce extravagant banquets, shared platters or rustic-styled mini-meals means your guests are at ease with their surroundings. Our food and our team simply fit in, letting the significance of the occasion shine through. Your wedding will be carefully planned and the menu designed to suit your style.



For a free brochure scan the QR code

We do **Micro weddings** as well! For more information email events@terindahestate.com



Terindah Estate
Bellarine Peninsula

The Shed

Welcome to the Bellarine's most beautiful boutique venue!

Terindah Estate is family owned & operated by the Slattery family.

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 events.

The Terindah 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 Estate made wines - we have made some suggestions to help but please ask a member of our team for the ideal wine to match your chosen meal.

As per its name, Terindah is Indonesian for 'most beautiful'.

*Thank you for understanding that we are unable to split table bills
20% surcharge applies on public holidays*

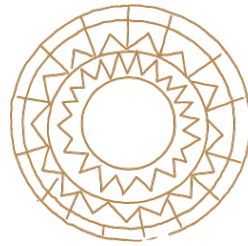
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Wifi: TGuest

Password: pinotnoir

www.terindahestate.com ♦ Phone: 09 5251 5536 ♦ Social media: @terindahestate





TERINDAH ESTATE WINE

SPARKLING

McAdams Lane NV Prosecco

11% Alc/ Vol.

2022 Méthode Traditionnelle

90% Pinot Noir 10% Chardonnay | 12.5% Alc/ Vol.

WHITE VARIETIES

2025 Terindah Estate Pinot Gris

100% Zinfandel | 12% Alc/ Vol.

2024 Terindah Estate Chardonnay

100% Chardonnay | 13.5% Alc/ Vol.

ROSÉ VARIETIES

2024 Terindah Estate Rosé

100% Zinfandel | 12% Alc/ Vol.

2024 Terindah Estate White Zinfandel

100% Zinfandel | 13% Alc/ Vol.

RED VARIETIES

2023 Terindah Estate Pinot Noir

100% Pinot Noir | 13.0% Alc/Vol.

2021 Terindah Estate Zinfandel

100% Zinfandel | 15.5% Alc/ Vol.

2021 Terindah Estate Shiraz

100% Shiraz | 13.5 % Alc/Vol.

GLASS | BOTTLE

14 42

♦ 75

13 45

15 50

13 45

13 45

16 56

16 56

16 56



Events Enquiry

Email:

events@terindahestate.com

to speak to our team
about our packages and offers

Celebrate your next Event with Terindah Estate!

From corporate events to that special birthday or hens party,
we've got it covered!

With a range of diverse areas, delicious food options and attentive service we'll
make sure that your next event is a memorable one.



WINE CLUB

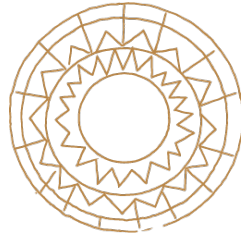
Free to join

Whether you're a local or
just love what we offer,
there's a club to match
your taste and lifestyle. Be-
come a **Terindah Insider**
on our website

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Terindah Estate

THE SHED

Lunch Thursday—Monday

11am—4pm

CELLAR DOOR & THE DECK

Thursday—Monday

11am—4pm for tastings and light food menu

Enjoy a tasting of our current vintages, guided by our friendly & knowledgeable

Cellar Door staff overlooking beautiful views of the bay



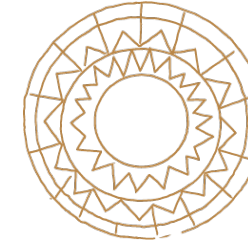
Peters' Odyssey

TRAM BAR

Open Saturday & Sunday

12– 5pm

**opening times vary due to
events and weather*



SOFT DRINKS & JUICE

SOFT DRINKS

Capi Lemon	6
Capi Ginger Beer	6
Coca Cola	6
Coca Cola Zero Sugar	6
Lemon lime bitters	7

SPARKLING WATER

Olinda Sparkling Spring Water	
350 ml	6
750 ml	9

JUICE

Hepburn Springs Orange Juice	7
Hepburn Springs Apple Juice	7

HOT DRINKS

Coffee	4.5
Tea	4.5
Mocha	4.5
Hot Chocolate	5
Chai	5

BEER & CIDER

BEER

Bells Beach Endless Summer Lager	12
Bells Beach Addis Pale Ale	12
Bells Beach Posso's IPA 6%	14
Bells Beach Chicama Coc Stout 6.3%	16
Prickly Moses Otway Light	11
Great Northern Super Crisp	11

CIDER

Old Apple Shed Cider	
Apple	12
Pear	12

NON ALCOHOLIC

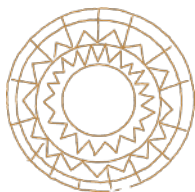
Plus Minus Prosecco	10
Peroni Zero	10

Follow us on social media @terindahestate



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MENU

ENTREE

House baked focaccia & rosemary, served with whipped butter (vg, dfo)	16
Half dozen natural oysters, served with lemon & tabasco (df, gf)	32
Cherry tomato & strawberry bruschetta on house focaccia, whipped feta, chilli honey, cashews (vg, dfo)	26
Half shell Portarlington mussels (8), oven baked with herb butter & fried shallots (gf)	21
Grilled saganaki with fig jam, chilli honey & fresh lemon (vg, gf)	26

MAINS ** Suggested wine pairing **

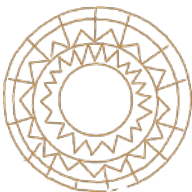
Cashew crumbed monkfish, slow roasted sweet cherry tomatoes, shaved fennel salad (df)	40
<i>Terindah Estate Chardonnay</i>	
Lemon & thyme grilled chicken burger, cowboy potatoes & slaw (gfo, dfo)	32
<i>Terindah Estate Pinot Gris</i>	
Spaghetti tossed in fresh basil pesto, almonds, parmigiano reggiano (vg)	28
<i>Terindah Estate Pinot Noir</i>	
Roasted beet risotto, dill mascarpone, fried shallots (gf, vg, vo)	33
<i>Terindah Estate Zinfandel</i>	
Minute steak, pomme purée, dutch carrots, cowboy butter (gf, dfo)	36
<i>Terindah Estate Shiraz</i>	

SIDES

Rosemary & garlic roasted potatoes, black garlic aioli (df, v, vg)	18
Rainbow slaw, dijon mayonnaise, tarragon (vg, gf)	16
Thyme roasted carrots, labneh, honey roasted cashews (vg, gf, dfo)	22

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DESSERT

Classic crème brûlée (gf, vg)	18
Classic chocolate cake, with berry compote (v, gf)	18
Lemon tart, mascarpone (vg)	19
Sorbet of the day (v, gf, df)	12
Kahlúa affogato, coffee, ice cream, coffee liqueur	21
Affogato, coffee, ice cream	13
Kids vanilla ice cream, sprinkles	6

CHEESE

Cheeseboard (gfo)	36
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Australian sourced Blue, Cheddar & Brie cheese served with crackers, muscatels, honey cashews & quince

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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