

# Cellar Door Drinks

## TERINDAH ESTATE GROWN WINE

## GLASS | BOTTLE

### SPARKLING

McAdams Lane Prosecco NV

Glass \$12 | **Bottle \$45**

Terindah Estate Méthode Traditionnelle

Glass \$18 | **Bottle \$80**

### WHITE

Terindah Estate Pinot Gris

Glass \$13 | **Bottle \$50**

Terindah Estate Chardonnay

Glass \$16 | **Bottle \$65**

### ROSÉ

Terindah Estate Rosé

Glass \$13 | **Bottle \$50**

Terindah Estate White Zinfandel

Glass \$13 | **Bottle \$50**

### RED

Terindah Estate Pinot Noir

Glass \$16 | **Bottle \$65**

Terindah Estate Zinfandel

Glass \$16 | **Bottle \$65**

Terindah Estate Shiraz

Glass \$16 | **Bottle \$65**

## NON-ALCOHOLIC

Plus Minus Prosecco

10

Blacman's Zero Beer

10

## SOFT DRINK

Capi Lemon

6

Coca-Cola

6

Coke No Sugar

6

## BEER

Bells Beach Summer Draught

12

Bells Beach Pale Ale

12

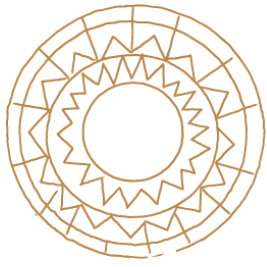
Great Northern Super Crisp

11

## CIDER

Blackman's Winnie Apple Cider

12



# Cellar Door Food

Kitchen closes at 3pm

## **Cheeseboard to Share (gfo) \$36**

Australian sourced Blue, Cheddar & Brie cheese served with lavosh crackers, muscatels, honey cashews & fig jam

## **Single Cheeseboard (gfo) \$18**

Choice of brie, blue or cheddar with fig jam & lavosh crackers

## **Terindah Mixed Charcuterie Board (gfo) \$65**

Two charcuterie meats, two artisan cheeses, beetroot dip, house pickled mussels, lavosh, honey cashews, fig jam, marinated olives & seasonal fruits

## **Warmed mixed olives, house baked focaccia (gfo) \$14**

## **Fries \$12**

Served with tomato sauce or black garlic mayo