

The Shed Drinks Menu

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**

BEER

Bells Beach Summer Draught 12

Bells Beach Pale Ale 12

Great Northern Super Crisp 11

CIDER

Blackmans Winnie Apple Cider 12

NON-ALCOHOLIC

Plus Minus Prosecco 10

Blackman's Zero Beer 10

JUICE

Hepburn Orange Juice 7

Hepburn Apple Juice 7

SOFT DRINK

Capi Lemon 6

Capi Ginger Beer 6

Coca-Cola 6

Coke No Sugar 6

Lemon Lime Bitters 7

SPARKLING WATER

Olinda Sparkling Water

350 ml 6

750 ml 9

HOT BEVERAGES

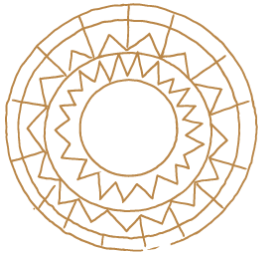
Coffee 5

Tea 5

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

20% surcharge applies on public holidays

NO CASH



The Shed @ Terindah Estate

ENTRÉES:

House-baked focaccia with rosemary, served with miso whipped butter (vg, dfo) **\$10**

Country pork terrine, plum, juniper, brandy, sage, lavosh **\$25**

Pan roasted king oyster mushroom, creamed leeks, celeriac crisps (gf, vg) **\$24**

Beetroot and salmon gravlax, spiced plum and cherry whipped fetta (gf, dfo) **\$28**

Baked portarlington mussels, miso butter, chives **\$24**

MAINS:

Pan seared flathead, pea puree, grilled asparagus, preserved lemon verjuice (gf, dfo) **\$42**

Ricotta gnocchi, burnt butter, nduja, fried garlic, crispy sage (vgo) **\$40**

Roasted violet cauliflower florets, wild mushrooms, pea puree, celeriac crisps (gf, v) **\$38**

Crispy duck breast, violet cauliflower puree, roasted vegetables, jus (gf) **\$45**

Steak frites, char-grilled scotch fillet, rosemary-salt fries, Cafe de Paris butter **\$52**

SIDES:

Rosemary & garlic roasted potatoes, black garlic aioli (df, v, vg) **\$16**

Roasted green beans, asparagus and brussels in garlic butter (gf, vg, vo, dfo) **\$18**

Butter lettuce salad, cucumber, chives, honey-Dijon dressing (gf, dfo, vg, vo) **\$14**

DESSERTS:

Chocolate crème brûlée (gf) **\$18**

Caramalised banana split, vanilla bean ice cream, butterscotch, choc fudge, macadamia (gf) **\$18**

Passionfruit cheesecake, passionfruit creme chantilly, strawberries **\$18**

Sorbet of the day (v) **\$12**

Affogato **\$13**, with Kahlúa or Frangelico + **\$8**

Vegetarian/ option (vg/ vgo) Vegan/ option (v/ vo) Dairy Free/ option (df/ dfo)
Gluten Free/ gluten free option (gf/ gfo)

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