

The Shed @ Terindah Estate

ENTRÉES

- House baked rosemary focaccia | VG, VO |** served with whipped herb butter 14
- Beef tartare | DF | GF |** shallot, capers, dijon, chives, egg yolk cream, citrus aioli & crisp potato 28
- Spring pea arancini | VG |** parmesan, peas & black garlic aioli 24
- Beetroot cured gravlax | A, GF, DFO |** dill & citrus mascarpone, beetroot gel 26
- Stracciatella bruschetta | VG |** sweet broad beans, garden peas, chives & olive crumb 25

MAINS

- Herb crusted flathead | A, DFO |** pea purée, grilled asparagus, broad beans & chimichurri 44
- Fettuccini | VG, DFO |** asparagus, garden peas, parmesan & lemon butter 38
- Spiced chorizo & prawn rigatoni | A, DFO |** garlic, parsley & crispy pangrattato 42
- Pan seared duck breast | GF, DFO, VO, VGO |** wild mushroom risotto, parmesan & red wine jus 45
- Steak frites | DFO |** scotch fillet, rosemary salt fries & Café de Paris butter 55

SIDES

- Rosemary & garlic roasted potatoes | DF, VO, VG |** black garlic aioli 16
- Roasted asparagus | GF, VG, VO, DFO |** citrus aioli, chimichurri & soft herbs 18
- Bitter leaf salad | GF, DF, VG, VO |** cos, watercress, radicchio & honey Dijon vinaigrette 14

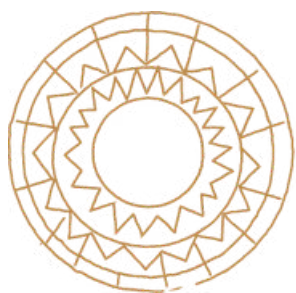
DESSERTS

- White chocolate mousse | GFO |** lemon curd & white chocolate biscuit crumb 18
- Caramelised banana split | GF, VG |** vanilla ice cream, butterscotch, choc fudge & macadamia 16
- Burnt honey tart | VG |** lemon mascarpone 18
- Sorbet of the day | GF, V |** 12
- Cheeseboard | GFO |** 3 cheeses, honey cashews & lavosh 36

Please inform your waiter of any dietary requirement or allergies. While every care is taken to accomodate dietary requirements and allergies, our kitchen handles nuts, gluten, dairy and other allergens, and therefore cannot guarantee dishes are completely free from traces.

GF = gluten free **GFO** = gluten free option **DF** = dairy free **DFO** = dairy free option
VG = vegetarian **VGO** = vegetarian option **V** = vegan **VO** = vegan option
A = Australian **I** = imported **M** = mixed

Thank you for understanding that we are unable to split table bills or take cash payments
20% surcharge applies on public holidays



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

RSA Notice: Under Victorian law, alcohol will not be served to minors (under 18) or intoxicated persons. Valid government-issued photo ID required.

Thank you for understanding that we do not split table bills
20% surcharge applies on public holidays
NO CASH