

TARRAWARRA

ESTATE



EVENTS

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311 HEALESVILLE – YARRA GLEN ROAD, YARRA GLEN, VICTORIA 3775



TarraWarra Estate is internationally renowned as an
unforgettable wine tasting and restaurant experience
in the heart of the Yarra Valley.

Respect for the sustainability and provenance of the estate is
integral to everything we do. The estate with its native bush
land and waterways is where we cultivate our grapes, make
our wine, nurture our bees, graze our cattle, and grow
produce for our restaurant.

It is a vision created to be shared.



PACKAGES

COCKTAIL PARTIES

SHARED TABLE

CLASSIC MENU

ADDITIONAL



CANAPÉS MENU

Roaming small bites for a more social event. The choice is yours whether to add substantial bites, or dessert canapés.

SMALL BITES - \$6 ea.

Marinated peppers, feta, sourdough

Potato rösti, lemon aioli, finger lime

Stone and crow 'curfew' croquette, nasturtium mustard

Intercostal skewer, pickle onion, saltbush

House made burrata & burnt pear tart

Sydney Rock oyster, sunrise lime

Buxton trout caviar and crème fraiche crumpet

SUBSTANTIAL BITES \$18 ea.

King prawn and iceberg roll

Comté and truffle toastie

Wagyu cheeseburger

Pork and fennel sausage roll

Ricotta Gnocchi, corn, hazelnut

SWEET BITES - \$6 ea.

Lemon curd, burnt meringue

Salted chocolate & caramel tartelette

Burnt butter madeleine

Seasonal macaron

Chocolate & cherry fondant

SHARED TABLE \$100/PP

Abundant, colourful and social – the shared table brings people together for generous, joyful celebrations.

A choice of 3 entrees / 2 mains / 2 sides

Dessert supplement \$20/PP

SHARED ENTREE

A selection of artisan charcuterie, house pickles

Roast & pickled zucchini, black barley, almond, shallot

Burrata, heirloom cucumbers, chilli, pangrattato

Corner Inlet calamari, pickled chilli, smoked yogurt

Cured Buxton trout, crème fraîche, celery, Yarra Valley salmon caviar

Heirloom tomato, fennel seed, quark, bronze fennel

SHARED MAINS

BBQ chicken, green olive butter, preserved lemon

Loddon Estate lamb shoulder, harissa

Smith and Jackson rump, leek, spinach & horseradish

Buxton trout, charred gem, sorrel, beurre blanc

Ricotta gnocchi, corn, hazelnut, burnt butter

Port Arlington snapper, butter bean, sauce américaine

SIDES

Garden leaf salad, nashi pear, dill

Roast Ramarro farm potatoes, rosemary salt

Baby carrots, burnt honey, hazelnut

INDIVIDUAL DESSERTS (alternate drop)

Chocolate and preserved cherry mille-feuille

Poached meringue, local strawberry, lemon myrtle anglaise

Classic tiramisu

Fig financier, estate honey ice cream



CLASSIC MENU

3 COURSE \$115/PP

4 COURSE \$145/PP

6 COURSE \$190/PP

Individually plated dishes that highlight the best that Tarrawarra has to offer. Our menus reflect the seasons, and the terroir that surround us.

Our seasonal 3, 4 or 6 course menus will reflect our current restaurant menus, and as such, we encourage clients to discuss their options with our Events Manager, and Head Chef.

A sample seasonal menu -

SNACKS

Crab, avocado & finger lime tartelette
Cucumber, crème fraiche, lemon myrtle
Honeydew, wagyu bresaola, Aleppo

ENTRÉE

Wandin Yallock tomatoes, goats' yoghurt, garden herbs

MID COURSE

Buxton trout, watermelon radish, celery Heritage grain sourdough, kelp butter

MAIN

Dry aged Aylesbury duck, rainbow chard, shallot, blood plum
Heritage grain sourdough, kelp butter

DESSERT

Cuvee salted chocolate & cherry mille-feuille



PACKAGES

(MINIMUM SPEND WEDNESDAY-FRIDAY \$6,000 | SATURDAY OR SUNDAY \$10,000)

MAXIMUM CAPACITY SEATED, 60 PEOPLE; MAXIMUM CAPACITY STANDING
COCKTAIL STYLE, 80 PEOPLE

Our packages are for 3.5 hours:

Lunch 12pm – 3:30pm, Dinner 6:30pm – 10pm

BEVERAGE OPTIONS

ESTATE PACKAGE \$60/PP

including our current release Estate wines

SINGLE VINEYARD PACKAGE \$80/PP

including the Estate range, plus our Single Vineyard wines

ADDITIONAL ADD-ONS

House spirits \$30/PP

Cocktail on arrival (to be prearranged) \$20/PP