

autumn 2026

estate menu 110 / 165

crab, avocado & finger lime tartelette
garden fig, quark, sorrel
chicken rilette, tarragon, grape
2024 roussanne viognier marsanne

Wandin Yallock tomatoes, goats
yoghurt, rosé jelly
2024 Swallowfield chardonnay

heritage sourdough, garden herb
butter

Berkshire pork, persimmon, cape
gooseberry
2024 Swallowfield pinot noir

or

grouper, clam, fennel, chicory
2024 Swallowfield pinot noir

\$30 supplement Sher wagyu
sirloin MB 6+, friggitello,
lovage, rocket
2023 estate barbera

pumpkin tart, muscovado,
gingerbread
De Bortoli Noble One

or

selection of local & Victorian cheese,
traditional accompaniments
De Bortoli Noble One
petit four

TARRAWARRA

ESTATE

signature menu 185 / 265

crab, avocado & finger lime tartelette
garden fig, quark, sorrel
chicken rilette, tarragon, grape
2025 pinot noir rosé

Wandin Yallock tomatoes, goats
yoghurt, rosé jelly
2024 Swallowfield chardonnay

yabby flatbread, saltbush
2024 roussanne viognier marsanne

Buxton trout, purple daikon, celery
2024 southern slope chardonnay

ricotta cavatelli, corn, burnt butter,
hazelnut
2024 Swallowfield pinot noir

heritage sourdough, garden herb
butter

Sher wagyu sirloin MB 6+, friggitello
lovage, rocket
2023 estate barbera

wild fennel & lemon

pumpkin tart, muscovado,
gingerbread
De Bortoli Noble One

petit four

Food items may contain or have come into contact with nuts, gluten or dairy
for more information, please speak to our staff.
All of our seafood is Australian sourced.