

autumn 2026

# TARRAWARRA

ESTATE

tasting menu 140 / 210

Buxton trout & harissa tartelette  
garden fig, quark, sorrel  
chicken rilette, tarragon, grape  
*2025 pinot noir rosé*

Jerusalem artichoke, potato, rosemary  
*2024 roussanne viognier marsanne*

Corner Inlet calamari, puntarelle, almond  
*2024 Swallowfield chardonnay*

heritage sourdough, garden herb butter

Berkshire pork, persimmon,  
cape gooseberry  
*2024 Swallowfield pinot noir*

or

barramundi, clam, fennel, chicory  
*2024 Swallowfield pinot noir*

*\$30 supplement* Sher wagyu  
sirloin MB 6+, brassica, shallot  
*2023 estate barbera*

Cuveé Grand Cru, quince, goats yoghurt  
*De Bortoli Noble One*

or

selection of local and Victorian cheese,  
traditional accompaniments  
*De Bortoli Noble One*

signature menu 185 / 265

Buxton trout & harissa tartelette  
garden fig, quark, sorrel  
chicken rilette, tarragon, grape  
*2025 pinot noir rosé*

Jerusalem artichoke, potato, rosemary  
*2024 roussanne viognier marsanne*

yabby flatbread, saltbush  
*2024 southern slope chardonnay*

Corner Inlet calamari, puntarelle, almond  
*2024 Swallowfield chardonnay*

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

heritage sourdough, garden herb butter

Sher wagyu sirloin, MB 6+, brassica,  
shallot  
*2023 estate barbera*

wild fennel & lemon

Cuveé Grand Cru, quince, goats yoghurt  
*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.