

autumn 2026

TARRAWARRA

ESTATE

tasting menu

140 / 210

Buxton trout & crème fraiche 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+, friggittello, lovage
2023 estate barbera

pumpkin tart, muscovado, gingerbread
De Bortoli Noble One

or

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

signature menu

185 / 265

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

Jerusalem artichoke, potato, rosemary
2024 Swallowfield chardonnay

yabby flatbread, saltbush
2024 roussanne viognier marsanne

Corner Inlet calamari, puntarelle, almond
2024 southern slope chardonnay

ricotta cavatelli, corn, burnt butter
2024 Swallowfield pinot noir

heritage sourdough, garden herb butter

Sher wagyu sirloin, MB 6+, friggittello,
lovage
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.

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TARRAWARRA

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At Tarrawarra Estate, we believe great food starts with responsible sourcing. The Yarra Valley is a rich network of farmers and producers, and we are proud to support this local community by exclusively sourcing ingredients from their sustainable farms. Including Ramarro Farm, Mandin Yallock Heirloom produce, Buxton Trout Farm, Smith & Jackson Beef, and Yarra Valley Caviar.

We are fortunate to utilise our kitchen garden onsite, allowing us to pick produce when it is at its freshest and best. We also work directly with our farmers, regularly picking up produce from farm gates, to ensure every ingredient is at its peak of flavour and freshness.

If we can't find an ingredient in the Yarra Valley, we look to greater Victoria for inspiration. We work closely with fishermen and cheesemakers across Gippsland and the Mornington Peninsula, to showcase the best of what Victoria has to offer.'

—Daniel Snooks

Head Chef