

autumn 2026

TARRAWARRA

ESTATE

tasting menu 140 / 210

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

Jerusalem artichoke, potato, rosemary
2024 roussanne viognier marsanne

Buxton trout, purple daikon, celery
2024 Swallowfield chardonnay

heritage sourdough, garden herb butter

Heidy's chicken, bullhorn pepper, sorrel
2024 Swallowfield pinot noir

or

grouper, 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

crab, avocado & finger lime 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

Buxton trout, purple daikon, celery
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.