

spring 2026

TARRAWARRA

ESTATE

plant-based

tasting menu 140 / 210

snacks

garden radish, cashew, Aleppo
pickled vegetable gilda
carrot, orange & ginger tartelette
2025 Estate Vineyard pinot noir rosé

entrée

celeriac, Buxton truffle, kohlrabi
2024 Southern Slope Vineyard chardonnay

mid

fennel, pea, nasturtium
2024 Swallowfield Vineyard chardonnay

main

cavatelli, cavolo nero, pangratatto
2024 Swallowfield Vineyard pinot noir

dessert

mango pave, coconut
2022 Georgia Dale Blanc de Blancs

petit four

signature menu 185 / 265

garden radish, cashew, Aleppo
pickled vegetable gilda
carrot, orange & ginger tartelette
2025 Estate Vineyard pinot noir rosé

celeriac, Buxton truffle, kohlrabi
2024 Southern Slope Vineyard chardonnay

fennel, pea, nasturtium
2024 Swallowfield Vineyard chardonnay

brassica, onion, salsa verde
2024 Swallowfield Vineyard pinot noir

heritage sourdough, smoked corn 'butter'

cavatelli, cavolo nero, pangratatto
2024 Estate Vineyard syrah

wild fennel & lemon

mango pave, coconut
2022 Georgia Dale Blanc de Blancs

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.