

spring 2026

TARRAWARRA

ESTATE

estate menu 110 / 165

snacks

Buxton trout & harissa cracker
carrot, orange & ginger tartelette
beef fat crumpet, bresaola, horseradish
2025 Estate Vineyard pinot noir rosé

+ \$15 Oscietra caviar, crème fraîche,
rosti

entrée

celeriac, Buxton truffle, aged gouda
2024 Southern Slope Vineyard chardonnay

main

dry aged Wimmera duck, mandarin, carrot
2024 Swallowfield Vineyard pinot noir

or

'Infinity Blue' barramundi, cabbage, parsley
2024 Swallowfield Vineyard pinot noir

\$30 supplement Sher wagyu sirloin
MB 6+, brassica, shallot
2024 Estate Vineyard syrah

dessert

bergamot tart, white chocolate, cardamom
2022 Georgia Dale Blanc de Blancs

petit four

signature menu 185 / 265

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+ \$15 Oscietra caviar, crème fraîche,
rosti

celeriac, Buxton truffle, aged gouda
2024 Southern Slope Vineyard chardonnay

Corner Inlet calamari, pea, nasturtium
2024 Swallowfield Vineyard chardonnay

shiitake mushroom ravioli, burnt butter
2024 Swallowfield Vineyard pinot noir

heritage sourdough, smoked corn butter

Sher wagyu sirloin MB 6+, brassica, shallot
2024 Estate Vineyard syrah

wild fennel & lemon

bergamot tart, white chocolate, cardamom
2022 Georgia Dale Blanc de Blancs

petit four

additional cheese plate 30

selection of local & Victorian cheese, traditional accompaniments

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.