

spring 2026

# TARRAWARRA

ESTATE

tasting menu

140 / 210

## 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*

## mid

Corner Inlet calamari, pea, nasturtium  
*2024 Swallowfield 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

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

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.