

winter 2026

TARRAWARRA

ESTATE

plant based

estate menu 110 / 165

carrot & sunflower tartelette
garden radish, cashew, Aleppo
pickled vegetable gilda
2024 roussanne viognier marsanne

Jerusalem artichoke, macadamia,
rosemary
2024 Swallowfield chardonnay

heritage sourdough, garden herb butter

cavatelli, corn, hazelnut

mango pave, coconut
De Bortoli Noble One

petit four

signature menu 185 / 265

carrot & sunflower tartelette
garden radish, cashew, Aleppo
pickled vegetable gilda
2025 pinot noir rosé

Jerusalem artichoke, macadamia,
rosemary
2024 roussanne viognier marsanne

shiitake, charred onion, flatbread
2024 southern slope chardonnay

puntarelle, fennel, almond
2024 Swallowfield chardonnay

celeriac, kohlrabi, toasted yeast
2024 Swallowfield pinot noir

heritage sourdough, garden herb butter

cavatelli, corn, hazelnut
2023 estate barbera

wild fennel & lemon

mango pave, coconut
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.