

winter 2026

TARRAWARRA

ESTATE

estate menu 110 / 165

Buxton trout & harissa tartelette
garden fig, quark, sorrel
chicken rilette, tarragon, grape
2024 roussanne viognier marsanne

Jerusalem artichoke, potato, rosemary
2024 Swallowfield chardonnay

heritage sourdough, garden herb butter

Berkshire pork, persimmon,
cape gooseberry
2024 Swallowfield pinot noir

or

barramundi, clam, fennel, chicory
2024 Swallowfield pinot noir

\$30 supplement Sher wagyu
sirloin MB 6+, brassica, shallot
2023 estate barbera

Cuveé Grand Cru, quince, goats yoghurt
De Bortoli Noble One

or

selection of local & Victorian cheese,
traditional accompaniments
De Bortoli Noble One

petit four

signature menu 185 / 265

Buxton trout & harissa tartelette
garden fig, quark, sorrel
chicken rilette, tarragon, grape
2025 pinot noir rosé

Jerusalem artichoke, potato, rosemary
2024 roussanne viognier marsanne

yabby flatbread, saltbush
2024 southern slope chardonnay

Corner Inlet calamari, puntarelle,
almond
2024 Swallowfield chardonnay

ricotta cavatelli, corn, burnt butter
2024 Swallowfield pinot noir

heritage sourdough, garden herb butter

Sher wagyu sirloin MB 6+, brassica,
shallot
2023 estate barbera

wild fennel & lemon

Cuveé Grand Cru, quince, goats yoghurt
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.