

winter 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

Buxton truffle, leek & hazelnut tart  
*2024 Estate Vineyard Southern Slope Chardonnay*

mid

Corner Inlet calamari, celeriac, toasted yeast  
*2024 Swallowfield Vineyard Chardonnay*

main

dry aged Wimmera duck, quince, parsnip  
*2024 Swallowfield Vineyard Pinot Noir*

or

barramundi, clam, fennel, chicory  
*2024 Swallowfield Vineyard Pinot Noir*

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

dessert

mandarin, white chocolate, toasted milk  
*2022 Georgia Dale Blanc de Blanc*

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

yabby flatbread, saltbush, charred onion  
*2024 Estate Vineyard Roussanne Viognier  
Marsanne*

Buxton truffle, leek & hazelnut tart  
*2024 Estate Vineyard Southern Slope Chardonnay*

Corner Inlet calamari, celeriac, toasted yeast  
*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

mandarin, white chocolate, toasted milk  
*2022 Georgia Dale Blanc de Blanc*

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.