

winter 2026

TARRAWARRA

ESTATE

tasting menu 140 / 210

signature menu 185 / 265

snacks

Buxton trout & harissa cracker
beef fat crumpet, bresaola, horseradish
carrot, orange & marigold tartelette
2025 estate pinot noir rosé

+ \$15 Oscietra caviar, crème
fraiche, rosti

Buxton trout & harissa cracker
beef fat crumpet, bresaola, horseradish
carrot, orange & marigold tartelette
2025 estate pinot noir rosé

+ \$15 Oscietra caviar, crème
fraiche, rosti

entrée

Jerusalem artichoke, potato, rosemary
2024 estate roussanne viognier marsanne

mid

Corner Inlet calamari, puntarelle, almond
2024 Swallowfield chardonnay

main

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
2024 estate syrah

dessert

Cuveé Grand Cru, quince, goats yoghurt
2018 De Bortoli Noble One

petit four

Jerusalem artichoke, potato, rosemary
2024 estate roussanne viognier marsanne

yabby flatbread, saltbush
2024 southern slope chardonnay

Corner Inlet calamari, puntarelle, almond
2024 Swallowfield chardonnay

shiitake mushroom ravioli, burnt butter
2024 Swallowfield pinot noir

heritage sourdough, smoked corn butter

Sher wagyu sirloin, MB 6+, brassica, shallot
2024 estate syrah

wild fennel & lemon

Cuveé Grand Cru, quince, goats yoghurt
2018 De Bortoli Noble One

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.