

winter 2026

TARRAWARRA

ESTATE

tasting menu

140 / 210

signature menu

185 / 265

snacks

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

+ \$15 Oscietra caviar, crème
fraiche, rosti

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

Buxton truffle, leek & hazelnut tart
2024 roussanne viognier marsanne

entrée

Buxton truffle, leek & hazelnut tart
2024 roussanne viognier marsanne

yabby flatbread, saltbush, charred onion
2024 southern slope chardonnay

mid

Corner Inlet calamari, celeriac, toasted
yeast
2024 Swallowfield chardonnay

Corner Inlet calamari, celeriac, toasted
yeast
2024 Swallowfield chardonnay

shiitake mushroom ravioli, burnt butter
2024 Swallowfield pinot noir

main

dry aged Wimmera duck, quince, parsnip
2024 Swallowfield pinot noir

or

barramundi, clam, fennel, chicory
2024 Swallowfield pinot noir

heritage sourdough, smoked corn butter

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

wild fennel & lemon

mandarin, white chocolate, toasted milk
2018 De Bortoli Noble One

petit four

dessert

mandarin, white chocolate, toasted milk
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.