

winter 2026

TARRAWARRA

ESTATE

plant-based

tasting menu 140 / 210

snacks

garden radish, cashew, Aleppo
pickled vegetable gilda
carrot, orange & ginger tartelette
2025 Estate Vineyard pinot noir rosé

entrée

Buxton truffle, leek & hazelnut tart
*2024 Estate Vineyard roussanne viognier
marsanne*

mid

celeriac, kohlrabi, toasted yeast
2024 Swallowfield Vineyard chardonnay

main

cavatelli, cavolo nero, pangratatto
2024 Swallowfield Vineyard pinot noir

dessert

mango pave, coconut
2022 Georgia Dale Blanc de blancs

petit four

signature menu 185 / 265

garden radish, cashew, Aleppo
pickled vegetable gilda
carrot, orange & ginger tartelette
2025 Estate Vineyard pinot noir rosé

shiitake, charred onion, flatbread
*2024 Estate Vineyard roussanne viognier
marsanne*

Buxton truffle, leek & hazelnut tart
2024 Southern Slope Vineyard chardonnay

celeriac, kohlrabi, toasted yeast
2024 Swallowfield Vineyard chardonnay

brassica, onion, salsa verde
2024 Swallowfield Vineyard pinot noir

heritage sourdough, smoked corn 'butter'

cavatelli, cavolo nero, pangratatto
2024 Estate Vineyard syrah

wild fennel & lemon

mango pave, coconut
2022 Georgia Dale Blanc de blancs

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.

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At Tarrawarra Estate, we believe great food starts with responsible sourcing. The Yarra Valley is a rich network of farmers and producers, and we are proud to support this local community by exclusively sourcing ingredients from their sustainable farms. Including Kamarro Farm, Mandin Yallock Heirloom produce, Buxton Trout Farm and Yarra Valley Caviar.

We are fortunate to utilise our kitchen garden onsite, allowing us to pick produce when it is at its freshest and best. We also work directly with our farmers, regularly picking up produce from farm gates, to ensure every ingredient is at its peak of flavour and freshness.

If we can't find an ingredient in the Yarra Valley, we look to greater Victoria for inspiration. We work closely with fishermen and cheesemakers across Gippsland and the Mornington Peninsula, to showcase the best of what Victoria has to offer.'

—Daniel Snooks
Head Chef

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