

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 pinot noir rosé*

+ \$15 Oscietra caviar, crème  
fraiche, rosti

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*2025 pinot noir rosé*

+ \$15 Oscietra caviar, crème  
fraiche, rosti

## entrée

Jerusalem artichoke, potato, rosemary  
*2024 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  
*2023 estate barbera*

## dessert

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

petit four

Jerusalem artichoke, potato, rosemary  
*2024 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  
*2023 estate barbera*

wild fennel & lemon

Cuveé Grand Cru, quince, goats yoghurt  
*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.