spring 2026

TARRAWARRA ESTATE

plant-based

tasting menu 140 / 215

snacks
pickled vegetable gilda
carrot, orange & ginger tartelette
cauliflower empanada
2025 Estate Pinot Noir Rosé

entrée
broadbean, macadamia feta, garden flowers
2024 Southern Slope Vineyard Chardonnay

mid
fennel, white asparagus, witlof
2024 Estate Roussanne Viognier Marsanne

main
hand-rolled cavatelli, saffron, zucchini
2024 Swallowfield Vineyard Pinot Noir

dessert
mango pave, coconut sorbet
2022 Georgia Dale Blanc de Blancs

petit four

signature menu 185 / 270

pickled vegetable gilda
carrot, orange & ginger tartelette
cauliflower empanada
2025 Estate Pinot Noir Rosé

broadbean, macadamia feta, garden flowers
2024 Southern Slope Vineyard Chardonnay

fennel, white asparagus, witlof
2024 Estate Roussanne Viognier Marsanne

artichoke, pinenut, sorrel
2024 Swallowfield Vineyard Pinot Noir

heritage sourdough, smoked corn 'butter'

hand-rolled cavatelli, saffron, zucchini
2024 Estate Syrah

wild fennel & lemon

mango pave, coconut sorbet
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.

spring 2026

TARRAWARRA ESTATE

Kitchen Garden 2026

The amount of rain the garden has received over the past month has seen edible blooms in abundance, you would be surprised at what flowers, leaves and even common weeds that we can eat, grown in our own backyard.

The Tarrawarra veggie garden is overflowing with edible flora, including nasturtiums, pansies, borage, violas, zucchini flowers, pineapple sage and broad beans, to name just a few. Our little pollinators are enjoying them too.

Along with our established fig, cherry, quince, pomegranate, asparagus and Jerusalem artichoke, we have all the heirlooms varieties that spring adores. Along with cucumbers, tomatoes, leeks, zucchini, bronze fennel, rainbow chard and so much more, not even mentioning the copious amounts of aromatics.

Outside of what is growing in the garden there are many projects happening from plant box pyramids to vine arches and even our newest Tarrawarra Estate residents, our 30 Quail hens producing beautiful spotted eggs. A wonderful addition to the fantastic produce that our incredible chefs use in the restaurant.

Spring has been very prolific and I am excited to watch it all grow and be enjoyed by all our visitors.

Lauren Powell
Gardener

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