spring 2026

TARRAWARRA ESTATE

tasting menu 140 / 215

snacks
Buxton trout, shiso, kohlrabi
aged gouda and onion tart
wagyu & 'nduja empanada
2025 Estate Pinot Noir Rosé

+ $15 Oscietra caviar, crème fraiche, rosti

entrée
broadbean, Jersey milk curds, garden flowers
2024 Southern Slope Vineyard Chardonnay

mid
Corner Inlet calamari, white asparagus, witlof
2024 Estate Roussanne Viognier Marsanne

main
Loddon Valley lamb, zucchini, baby gem
2024 Swallowfield Vineyard Pinot Noir

or

barramundi, Portarlington mussel, pea, roe
2024 Swallowfield Vineyard Pinot Noir

$30 supplement Sher wagyu sirloin MB 6+, brassica, shallot
2024 Estate Syrah

dessert
buttermilk panna cotta, honeydew, mulberry
2022 Georgia Dale Blanc de Blancs

signature menu 185 / 270

Buxton trout, shiso, kohlrabi
aged gouda and onion tart
wagyu & 'nduja empanada
2025 Estate Pinot Noir Rosé

$15 Oscietra caviar, crème fraiche, rosti

broadbean, Jersey milk curds, garden flowers
2024 Southern Slope Vineyard Chardonnay

Corner Inlet calamari, white asparagus, witlof
2024 Estate Roussanne Viognier Marsanne

potato and ricotta ravioli, pepper, parmesan
2024 Swallowfield Vineyard Pinot Noir

heritage sourdough, smoked corn butter

Sher wagyu sirloin MB 6+, brassica, shallot
2024 Estate Syrah

wild fennel & lemon

buttermilk panna cotta, honeydew, mulberry
2022 Georgia Dale Blanc de Blancs

petit four

cheese plate option *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.

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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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