

winter 2026

TARRAWARRA

ESTATE

tasting menu

140 / 210

snacks

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

+ \$15 Oscietra caviar, crème fraîche,
rosti

entrée

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

mid

Corner Inlet calamari, celeriac, toasted yeast
2024 Swallowfield Vineyard chardonnay

main

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

or

barramundi, cabbage, parsley
2024 Swallowfield Vineyard pinot noir

\$30 supplement Sher wagyu sirloin
MB 6+, brassica, shallot
2024 Estate Vineyard syrah

dessert

mandarin, white chocolate, toasted milk
2022 Georgia Dale Blanc de blancs

petit four

signature menu

185 / 265

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

+ \$15 Oscietra caviar, crème fraîche,
rosti

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

Corner Inlet calamari, celeriac, toasted yeast
2024 Swallowfield Vineyard chardonnay

shiitake mushroom ravioli, burnt butter
2024 Swallowfield Vineyard pinot noir

heritage sourdough, smoked corn butter

Sher wagyu sirloin MB 6+, brassica, shallot
2024 Estate Vineyard syrah

wild fennel & lemon

mandarin, white chocolate, toasted milk
2022 Georgia Dale Blanc de blancs

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.

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TARRAWARRA

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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, Wandin 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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