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 Swallowfield Vineyard chardonnay

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 Swallowfield Vineyard chardonnay

brassica, onion, salsa verde
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.

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TARRAWARRA
ESTATE

Kitchen Garden 2026

Working closely with the Head Chef Dan and his incredible team, new and exotic plants and edibles will be incorporated in the coming months and bring exciting new availability to our menu and taste buds. Lovage, Cape Gooseberry bushes, Lime Verbena, Society Garlic, heirloom varieties to name a few, will be planted and with some love and care (and possibly my singing) will see them flourish.

Spring, the season of growth and rebirth brings an exciting time, the seedling station is almost finished ready for the next few weeks where we can start the process of new plant babies and then move them into prepped fields. What an exciting time of year and an accelerated growth season for produce. Whether it's on the plate in the restaurant or a purchase from the cellar door I know you'll love what we produce all on site.

Lauren Powell

Gardener

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