spring 2026

TARRAWARRA ESTATE

tasting menu 140 / 215

snacks
Buxton trout, nasturtium & kohlrabi taco
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 Swallowfield Vineyard chardonnay

main
dry aged Wimmera duck, mandarin, carrot
2024 Swallowfield Vineyard pinot noir

or

barramundi, artichokes 'barigoule', parsley
2024 Swallowfield Vineyard pinot noir

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

dessert
milk meringue, rhubarb, bay leaf
2022 Georgia Dale Blanc de Blancs

signature menu 185 / 270

Buxton trout, nasturtium & kohlrabi taco
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 Swallowfield Vineyard chardonnay

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

milk meringue, rhubarb, bay leaf
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

Working closely with 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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