

summer 2025

TARRA WARRA

ESTATE

tasting menu

140 / 200

crab, avocado & finger lime tartelette
cucumber, crème fraîche, lemon myrtle
rare beef, nasturtium, burnt onion
2023 roussanne marsanne viognier

umami flan, Oyster mushroom,
nasturtium, kohlrabi
2024 estate chardonnay

Buxton trout, watermelon radish, celery

heritage grain sourdough, kelp butter

Loddon Estate lamb, pea, butter lettuce,
black garlic
2023 estate barbera

or

barramundi, golden zucchini, saffron
2024 estate pinot noir

\$20 supplement Smith & Jackson
striploin, onion, broad bean
leaf, bone marrow jus
2023 estate barbera

poached meringue, strawberry, bay leaf
De Bortoli Noble One

or

selection of local and Victorian cheese,
traditional accompaniments
De Bortoli Noble One

signature menu

185 / 255

crab, avocado & finger lime tartelette
cucumber, crème fraîche, lemon myrtle
rare beef, nasturtium, burnt onion
2025 pinot noir rosé

umami flan, Oyster mushroom,
nasturtium, kohlrabi
2024 estate chardonnay

southern calamari, fennel, saffron
2023 roussanne marsanne viognier

Buxton trout, watermelon radish, celery
2024 southern slope chardonnay

ricotta cavatelli, lovage, walnut
2024 estate pinot noir

heritage grain sourdough, kelp butter

Smith and Jackson striploin, onion,
broad bean leaf, bone marrow jus
2023 estate barbera

lemon granita

poached meringue, strawberry, bay leaf
De Bortoli Noble One

petit four

food items may contain or have come into contact with nuts, gluten or dairy
for more information, please speak to our staff