

TARRAWARRA

ESTATE



EVENTS AT TARRAWARRA ESTATE

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311 HEALESVILLE – YARRA GLEN ROAD, YARRA GLEN, VICTORIA 3775



TarraWarra Estate is internationally renowned as an
unforgettable wine tasting and restaurant experience
in the heart of the Yarra Valley.

Respect for the sustainability and provenance of the estate is
integral to everything we do. The estate with its native bush
land and waterways is where we cultivate our grapes, make
our wine, nurture our bees, graze our cattle, and grow
produce for our restaurant.

It is a vision created to be shared.



PACKAGES

ROAMING CANAPES

FAMILY SHARING STYLE

DEGUSTATION

CANAPE LUNCH

SET LUNCH MENU

MORNING TEA

LIGHT SNACKS

ADDITIONAL



ROAMING CANAPES \$80/PP

Roaming small bites for a more social event.

A choice of 4 small bites, 3 more substantial bites and 2 sweet options.

Additional canapes can be added for \$6/PP

SMALL BITES

Smoked trout cucumber boat, roe GF

Mushroom and thyme canale V

Lamb tartare, mushroom, and black garlic

Smoked eel tarts

Cornbread madelines, jalapeno and buttermilk V

Parmesan biscuit, whipped goats' cheese, thyme V

Corn and parmesan tartelette V

SUBSTANTIAL BITES

Stone and Crow gougere, honey V

Cacio pepe arancini, smoked aioli V

Polenta chips, braesola GF

Parmesan and balsamic cones V

Pork jowl and Manchego donut

Panisse, nori and yuzu GF, V, VEGAN

Cheese and leek croquettes V

SWEET BITES

Lemon meringue tart V

Chocolate and sesame cone V

Pistachio and white chocolate madeleines V

Salted caramel brioche donuts V

Blackberry cheesecake V

Brulee custard tart V

Tonka bean fudge GF, V

FAMILY SHARING STYLE \$110/PP

For those who love to share and sit in a more relaxed dining style.

A choice of 4 small plates, 2 mains and 2 desserts

SMALL PLATES

Rosemary and garlic focaccia v, vegan

Whipped goats curd, salt baked beetroot, coriander seed and lemon gf, v

Parmesan custard, roasted corn, Aleppo chilli gf, v

Cauliflower, pine nut salsa macha, soft herbs gf, v, vegan

Charcuterie selection gf

Smoked Buxton trout rilette, preserved garlic and green kosho gf

Soft polenta, mushroom ragu, montasio gf

MAINS

Slow roasted chicken, green olive, and salted lemon gf

Roaring forties lamb, native curry, yoghurt, and chickpea gf

Beef and mushroom, whipped potato, green pepper gf

Miso eggplant, sesame, togorashi, nori gf, v, vegan

SIDES

Garden leaf salad, green apple and mustard dressing gf, v, vegan

Duck fat potatoes, rosemary, and garlic gf

Sprouts, pork jowl, pecorino gf

INDIVIDUAL DESSERTS (alternate drop)

Almond and pear tart, toasted vanilla bean ganache, koji caramel v

Honey and macadamia parfait, Jerusalem artichoke, EVOO gf, v

Cuvee grand cru, macadamia, apricot, rice pudding gf, v

eclair, pistachio, raspberry, white chocolate v



DEGUSTATION MENU

Snacks + 3 courses \$115/PP

Snacks + 4 courses \$135/PP

Snacks + 6 courses \$155/PP

A more formal dining setting showcasing the best TarraWarra Estate has to offer. One selection per entrée, mid-course, main and dessert is to be made prior to the date for everyone to experience the same menu.

Allowances can be made for dietaries.

SNACKS

Canele, montasio, wagyu

Carrot, chickpea, fennel gf, v, vegan

Beetroot crisp, tarama, dill gf

ENTREES

Buxton trout, fermented buttermilk, radish, roe gf

Heirloom tomato, corn, buckwheat, lovage v

Mushroom chawanmushi, dashi, tofu gf, v, vegan

Kingfish, fennel escabeche, aioli, toast



MID COURSE

Cauliflower risotto, pecorino, red sorghum gf, v, vegan

Cavatelli, wagyu Bolognese, parmesan

Chicken galantine, green olive, kale, sweet corn gf

King prawn and flounder vol-au-vent

MAINS

Pork belly, mustard and apple soubise, celeriac gf

Salmon, smoked potato, dill, TWE beurre blanc gf

Beef short rib, creamed spinach, hazelnuts, peppercorn sauce gf

Celeriac and potato gratin, nori, cauliflower, shallot gf, v, vegan

DESSERT

Macadamia cake, caramelized banana, and coconut v

TWE Honey parfait, pear, lemon gf, v

Financier, mandarin, salted vanilla ice cream v

Verjus baba, white peach, lemon verbena v, vegan



CANAPE LUNCH \$60/PP

Casual finger food style lunch including a variety of hot and cold options.

Selection of finger sandwiches

inc. vegetarian options

- Smoked salmon, dill, crème fraîche
- Whipped egg, mustard, iceberg
- Rare roast beef, horseradish
- Classic salad sandwich
- Smoked chicken, cheddar
- Country ham, triple cream brie
- 'chicken' v, vegan

Seasonal salad gf, v, vegan

Warm pastries inc. vegetarian options

- Chicken tandoori
- Moroccan lamb
- Beef and red wine
- Mushroom and cheese v, vegan
- Thai 'chicken' v, vegan

Sliders

Cheese and leek croquettes v

Pesto arancini v



SET SINGLE COURSE LUNCH \$35/PP

Bread & butter

Individual main dish (ie. Soup, risotto, gnocchi, Salad)

Please note dietaries can be catered for, with appropriate notice

Morning tea \$40/PP

Mini Quiches

Yoghurt & Granola

Mini Salmon Bagels

Fruit Platter

Sweet Slice

Juice, Tea & Coffee

Light snacks

\$40/pp, Wed-Sunday. Min. 10px (\$400)

\$40/pp, Tuesday. Min. 20px (\$800)

Minimum spend \$5000 for a Monday event.



ADDITIONAL ADD ONS

Fresh fruit Platter \$8/pp

Cheese Platter \$10/pp

Charcuterie Platter \$10/pp

Canape Sweets \$6/pp, per selection



PACKAGES

MINIMUM SPEND MONDAY-FRIDAY \$5,000 | SATURDAY OR SUNDAY \$8,000.

MAXIMUM CAPACITY SEATED IN OUR RESTAURANT, 60 PEOPLE; MAXIMUM CAPACITY STANDING COCKTAIL STYLE IN OUR CELLAR DOOR, 80 PEOPLE.

Our packages are for 3.5 hours:

Lunch 12pm – 3:30pm, Dinner 6:30pm – 10pm

BEVERAGE OPTIONS:

ESTATE PACKAGE \$60/PP

including our current release Estate wines

RESERVE PACKAGE \$80/PP

including the Estate range, plus our Single Vineyard and Reserve wines

ADDITIONAL ADD-ONS:

House Spirits \$30/pp

Cocktail on arrival (to be prearranged) \$20/pp