

summer 2026

TARRAWARRA

ESTATE

tasting menu 140 / 200

crab, avocado & finger lime tartelette
cucumber, crème fraîche, lemon myrtle
honeydew, wagyu bresaola, Aleppo
2025 pinot noir rosé

Wandin Yallock tomatoes, goats
yoghurt, garden herbs
2024 roussanne viognier marsanne

Buxton trout, watermelon radish, celery
2024 estate chardonnay

heritage grain sourdough, kelp butter

dry aged Aylesbury duck, rainbow
chard, shallot
2024 estate pinot noir

or

barramundi, golden zucchini, saffron
2024 estate pinot noir

\$20 supplement Smith &
Jackson striploin, leek, lovage,
watercress
2023 estate barbera

Cuvée salted chocolate & cherry mille-
feuille
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
honeydew, wagyu bresaola, Aleppo
2025 pinot noir rosé

Wandin Yallock tomatoes, goats
yoghurt, garden herbs
2024 estate chardonnay

zucchini flower, barramundi, saffron
2024 roussanne viognier marsanne

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, leek,
lovage, watercress
2023 estate barbera

lemon granita

Cuvée salted chocolate & cherry mille-
feuille
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