



TAHBILK ESTATE · NAGAMBIE, VICTORIA

2-course \$69 pp | 3-course \$80pp

TO START:

GRAZING BOARDS FOR THE TABLE

cured meats & cheeses, marinated olives, pickled vegetables,
warm bread, lavosh, house quince paste & chutney | GFO

2021 sparkling shiraz

OR

CHOOSE ONE OF THE FOLLOWING:

TOFU leaves, grilled beans, radish, pickled onion, nam jim | VG, GF
2025 marsanne

CHICKEN popcorn puree, pickled onion | GF
2025 riesling

MAIN COURSE:

CHOOSE ONE OF THE FOLLOWING

MURRAY COD (A) broad beans, lemon myrtle potato, pangrattato | GFO
2025 riesling

PORK BELLY sweet potato rosti, pineapple and jalapeno salsa, leek ash | GF
2025 chardonnay

ORECCHIETTE capsicum emulsion, zucchini, parsley oil, goats cheese, pangrattato | V, VGO
2025 rousanne marsanne viognier

DESSERT:

CHOOSE ONE OF THE FOLLOWING

PANNACOTTA strawberry, apple, short crust crumble

CHOCOLATE CAKE pear marscapone, cinnamon | GF

SEMI FREDDO mixed berry, meringue

Please note that due to the nature of restaurant meal preparation and possible cross-contamination, we are unable to guarantee the absence of common allergens in its menu items.

Please advise us of dietary requirements when making your booking.

Public Holidays incur a 15% surcharge.