



**TAHBILK**

## Menu

### To start

Whole king prawns (3), seafood sauce and crackers | \$14.5

Bresola, rocket, hard goats cheese and toast | \$23.5

Avenel mushroom croquettes (3), aioli and parmesan | \$12.5 | V

Smoked trout Mountain Ash pate' with homemade toasts | \$12.5

### Main

Crispy crumbed mozzarella, heirloom tomatoes, salsa verde, habanero chilli honey, rhubarb puree, fennel and coriander seed salt, and sweet pickled cucumbers | \$27.5 | V  
Pair with 2017 Tahbilk Riesling.

Cone bay barramundi, hazelnut and thyme crumb, asparagus, truffle shallot potatoes, beetroot puree and lemon butter | \$29.5  
Pair with 2011 Tahbilk Museum Marsanne.

Free range smoked chicken breast, blackened cauliflower, dressed chat potatoes, chipotle sour cream, roasted pistachios and coriander | GF | \$29.5  
Pair with 2017 Tahbilk Marsanne.

Braised pork belly, apple & vanilla puree, braised green lentils, butter poached leeks and crispy sage | \$29.5  
Pair with 2015 Cabernet Merlot.

14hr slow roast pulled Avenel lamb shoulder, salsa verde, sweet potatoes, Meredith goats fetta, muscat reduction, pine nuts | \$29.5 | GF  
Pair with 2010 Museum Tahbilk Cabernet Sauvignon

Char-grilled silverside, Pommes Anna, thyme roast Avenel mushroom, capsicum puree and horseradish crème fraîche | \$29.5 | GF  
Pair with 2010 Museum Tahbilk Shiraz

### Cheese

Victorian and Tasmanian artisan cheeses, with hazelnuts, leatherwood honey, truffle oil, quince paste and lavosh.

Blue | Cloth Cheddar | Brie | \$26.5

Pair with Tahbilk 2014 Cane Cut Marsanne | \$9

### For the children

Home-made chicken Goujon with tomato ketchup | \$10.5

