

# TAHBILK

EST · 1860

## Group Shared Menu

*Designed for 8 people or more, generously served on platters*

Entrée and main \$55 pp

Main course \$32.50pp

Three courses \$65pp

Main and Cheese \$42pp

Main and Cake \$45pp

### Entrée (choose two)

1. Fresh focaccia, spiced almonds & marinated local olives
2. Cured Seven Creek's wagyu
3. Fresh ricotta, blood orange oil, citrus from our garden
4. Beef carpaccio, truffle, parmesan and rocket

### Main (choose two)

1. Tofu, heirloom tomatoes, basil panzenella salad V
2. Crispy pork belly, bok choy, sesame, pea shoots and chilli
3. Slowly cooked Avenel lamb shoulder, mint, salsa verde, hummus, feta and bean salad GF
4. Smoked brisket of beef, romesco, radish and kale slaw GF
5. Smoked Chicken breast, cos, vejus dressing, parmesan

### All mains served with

Roast potatoes

Organic green leaf salad, marinated zucchini

### Cheese

Tolpuddle Farm aged goat's cheese (100g)

With quince and candied walnuts | \$26.5

### Desserts

Please choose two for an alternate drop:

1. Lemon citrus tart | GF |
2. Warm beetroot chocolate mud cake
3. Warm apple blueberry crumble
4. Pure Indulgence Toblerone cheesecake

### Meals For the children

Homemade Bolognese, spaghetti and parmesan | \$10.5

Roast chicken strips and potatoes | \$10.5

Gundowring Ice cream cup | \$6.5 | V | GF

*{Raspberry, Chocolate, Honey & Walnut,  
Café Latte or French Vanilla}*

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*With thanks to:*

*Avenel Meats*

*Buckley's Farm Fresh Eggs*

*Foodshed Wangaratta*

*Great Ocean Ducks*

*Harmony Garlic*

*Hazeldene Free Range  
Chicken*

*Milawa Dairy*

*Marianvale Murray Cod*

*Mushrooms Anonymous*

*Mitta Mitta Beef*

*Palmanova Olive Oil*

*Salus Bakery*

*Seven Creeks Wagyu*

*Somerset Heritage  
Vegetables*

*Toobee Honey*

*Tolpuddle Farm Goat's  
Cheese*

*Gundowring Ice Cream*

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