

TAHBILK

EST · 1860

Group Share Menu

Service Style

Seated shared meal – Guests are seated for the meal, which is served to the table on share plates. Guests serve their own portions from their seat (platters are distributed along each table to ensure no one misses out!)

Payment

Please note that one payment is only accepted for large groups as we do not have facilities to split bills.



With thanks to:

Avenel Meats

Buckley's Farm Fresh Eggs

Foodshed Wangaratta

Great Ocean Ducks

Toobee Honey

Harmony Garlic

Hazeldene Free Range Chicken

Milawa Dairy

Marianvale Murray Cod

Salus Bakery

Tolpuddle Farm Goat's Cheese

Mushrooms Anonymous

Mitta Mitta Beef

Palmanova Olive Oil

Seven Creeks Wagyu

Somerset Heritage Vegetables

Gundowring Ice Cream

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Group Sharing Menu

Designed for 8 people or more, generously served

Entrée and main \$48.00 pp

Main course \$38.00pp

Three courses \$65pp

Main and Cheese \$42pp

Main and Cake \$45pp

All group share menus start with

Fresh focaccia, spiced almonds & marinated local olives | V

Entrée (choose two)

1. Smoked local brisket croquettes, dijonnaise (1 pp)
2. Cured local wagyu GF
3. Fresh ricotta, blood orange oil, citrus from our garden | GF | V
4. Beef carpaccio, truffle, parmesan and rocket | GF

Main (choose two)

1. Warm vegetarian salad- broccolini, skordalia, local walnut, Chioggia beetroot, sweet grapes, local goat's feta | V
2. Crispy pork belly, bok choy, wombok, sesame, pea shoots and chilli | GF
3. Roast local chicken breast, smoked with apple wood, cauliflower puree and jus | GF
4. Slow cooked local lamb, honey carrots, sesame and kale GF
5. Spirelli, slow cooked local beef Ragu, parmesan
6. Roast local beef, jus, shallots, sage GF

All mains served with

Roast potatoes, rosemary salt *and*

Roast local Musque de Provence pumpkin with kale

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

There is a \$2.50 per person plating fee to serve a BYO cake

Meals For the children

1. Homemade Napoli, spaghetti and parmesan | \$10.5
2. 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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The Drinks

Please select one of the following options to suit your beverage requirements. Drinks will continually be served during your 2 hour luncheon at no further charge

\$25 PER PERSON

2 hours service of the following beverages:

Tahbilk Sparkling Chardonnay Pinot Noir

Tahbilk Marsanne (current vintage)

Tahbilk Viognier

Tahbilk Rousanne

Tahbilk Grenache Mourvèdre Rosé

Tahbilk Shiraz

Tahbilk Cabernet Sauvignon

Selection of craft beers

Daylesford and Hepburn organic soft drinks

(Other options can be discussed to match the best wines with the food chosen)

\$35 PER PERSON

2 hours service of the following beverages:

Tahbilk Sparkling Marsanne. 2014

Tahbilk Grenache Mourvèdre Rose

Tahbilk Museum Shiraz 2010

Tahbilk Museum Cabernet Sauvignon 2010

Tahbilk Grenache Shiraz Mourvèdre 2015

Tahbilk Museum Release Marsanne 2011

Tahbilk Marsanne 2017

Tahbilk Viognier 2016

Tahbilk Rousanne 2016

Selection of craft beers

Daylesford and Hepburn organic soft drinks

(Other options can be discussed to match the best wines with the food chosen)