

TAHBILK

EST · 1860

This menu reflects Tahbilk's heritage, people, and values. It focuses on humble ingredients, local produce, modern cooking and sustainable practices. ENJOY!

To start

Avenel mushroom, truffle oil and parmesan croquettes (3) and aioli | \$13.5 | V

Crispy crumbed mozzarella (3) and romesco | \$12.5 | V

Prosciutto and duck terrine, quince puree, pickles and croutes | 15.5

Cured Seven Creek's Wagyu (2 types) | 15.5 | GF

Main

Corn fritters, tomatoes, pickled onion, chilli honey, yoghurt, avocado puree and parsley | \$29.5 | V
Pair with 2012 Tahbilk Museum Marsanne

Baked coconut & coriander barramundi, smashed eggplant, asparagus and estate lemon. | 34.5 | GF
Pair with 2018 Tahbilk Riesling

Crispy free range pork belly, bok choy, sesame, pea shoots and chilli | \$30.5
Pair with 2016 Tahbilk Pinot Noir

Roast "brined" chicken Maryland, heirloom carrots, orange puree, tarragon and silverbeet | 32.5 | GF
Pair with 2018 Tahbilk Grenache Mourvedre Rose

Beef ragu, tagliatelle, parmesan and basil | 31.5
Pair with 2010 Tahbilk Museum Shiraz

Overnight slow cooked lamb shoulder, Provence pumpkin, horseradish crème and crispy kale | 35.5 | GF
Pair with 2010 Tahbilk Museum Cabernet Sauvignon

To share

Roasted heirloom carrots, labneh and dukkah | 10.5 | V | GF
Squash, cardamom, green tahini, pumpkin seeds and sumac | 10.5 | V | GF

For the children

Homemade Napoli, spaghetti and grated parmesan | \$10.5
Roasted chicken tenderloin and vegetables | 10.5 | GF

Cheese

Victorian and Tasmanian artisan cheeses, with candied walnuts, quince paste and crackers.
Blue | Hard Cheese | Brie | \$26.5
Pair with Tahbilk Liqueur muscat

REQUEST: *our register can only take one bill per table or split equally up to 6 ways. We apologise for any inconvenience this may cause.*

