

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

Pork Rilette, sweet pickled onions, blood orange oil, flat leaf parsley and croutes | \$15.5

Potato, sago, spinach patties (3) with Tamarind chutney | \$13.5 | V

Main

Corn fritters, tomatoes, pickled onion, chilli honey, yoghurt, avocado puree and parsley | \$29.5 | V

Pair with 2012 Tahbilk Museum Marsanne

Hazelnut crust Barramundi, fennel & dill salad, pea shoots & Verjuice dressing | \$4.5 | GF

Pair with 2018 Tahbilk Riesling

Crispy free range pork belly, bok choy, sesame, pea shoots and chilli | \$31.5

Pair with 2017 Tahbilk Pinot Noir

Roast chicken breast, heirloom carrots, orange puree, tarragon and silverbeet | \$2.5 | GF

Pair with 2019 Tahbilk Grenache Mourvedre Rose

Beef ragu, tagliatelle, parmesan and basil | \$1.5

Pair with 2012 Tahbilk Museum Shiraz

Overnight slow cooked lamb shoulder, Provence pumpkin, horseradish crème and crispy kale | \$5.5 | GF

Pair with 2012 Tahbilk Museum Cabernet Sauvignon

To share

Roasted heirloom carrots, labneh and dukkah | 10.5 | V | GF

Roasted cauliflower, muscat soaked raisins and tahini sauce | 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

