

# 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

Olives and smoked Almonds | V | GF | 10.5

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

Prawn, pork and potato cakes (3), seafood sauce and coriander | GF | 14.5

## Main

Fiore Di Burrata, beetroot, broad beans, garden peas, capsicum puree, basil, coriander seed sea salt and blood orange oil | V | GF | 33.5  
*Pair with 2019 Tahbilk Viognier*

Smoked salmon, quinoa, preserved lemon, daikon, dill crème fraiche and sweet potato crisps | GF | 34.5  
*Pair with 2012 Tahbilk Museum Marsanne*

Slow cooked lamb shoulder, mango, tomato & parsley salsa, organic green lentils & Meredith's goat fetta | GF | 35.5  
*Pair with 2012 Tahbilk Museum Cabernet Sauvignon*

Roast chicken breast, summer coleslaw, piedmontese style pepper, and caramel popcorn | GF | 32.5  
*Pair with 2019 Tahbilk Grenache Mourvedre Rose*

Beef ragu, pappardelle, grana padano and basil | 33.5  
*Pair with 2012 Tahbilk Museum Shiraz*

Chargrilled pork & fennel sausages, fruit & nut salad, kimchi and honey & mustard dressing | GF | 32  
*Pair with 2017 Tahbilk Pinot Noir*

## To share

Roasted heirloom carrots, labneh and dukkah | V | GF | 10.5  
Roasted cauliflower, muscat soaked raisins and tahini sauce | V | GF | 10.5

## For the children

Homemade Napoli, penne and grated parmesan | \$10.5  
Chicken meatballs, tomato sugo and parmesan | 10.5

## Cheese

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