

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

Corn fritters, avocado puree, cous cous, pickled pepper, cashew nut and chilli honey | V | 33.5

Pair with 2019 Tahbilk Riesling

Hazelnut crust baked barramundi, polenta, capsicum puree and sweet potato crisps | 34.5

Pair with 2017 Tahbilk Roussanne Marsanne Viognier

Slow cooked lamb shoulder, green lentils, butternut pumpkin, Meredith's goat fetta, pine nuts & muscat | GF | 35.5

Pair with 2012 Tahbilk Museum Cabernet Sauvignon

Roast chicken breast, pearl barley risotto, carrots and salsa verde | 32.5

Pair with 2012 Tahbilk Museum Marsanne

Beef ragu, pappardelle, grana padano and basil | 33.5

Pair with 2012 Tahbilk Museum Shiraz

Chargrilled pork & fennel sausages, buttery leeks, kimchi, crispy shallots and beetroot puree | GF | 32

Pair with 2018 Tahbilk Grenache Shiraz Mourvedre

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? } {op

Cheese

Victorian and Tasmanian artisan cheeses, with candied walnuts, fig jam and crackers.

Blue | Hard Cheese | Brie | \$26.5

Pair with Tahbilk Liqueur Muscat