

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 roasted Almonds | V | GF | 10.5

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

Lamb koftas (3), labneh, sumac and mint | GF | 14.5

Main

Corn fritters, cous –cous, avocado puree, pickled onion, coriander sea salt and chilli honey | V | 33.5
Pair with 2015 Tahbilk Riesling

Hazelnut crust baked barramundi, fennel & dill salad, pickled carrots and pea hummus | 35.5
Pair with 2012 Tahbilk Museum Marsanne

Slow cooked lamb shoulder, mountain pepper salsa, lentil & carrot mix, goat's cheese & macademia | GF | 35.5
Pair with 2013 Tahbilk Museum Cabernet Sauvignon

Smoked chicken breast, herby chats, pitted cherries, and chipotle sour cream | GF | 32.5
Pair with 2020 Tahbilk Grenache Mourvedre Rose

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

Pork belly (free range), quinoa, bok choy, sesame dressing, fresh chilli and pea shoots | 32
Pair with 2018 Tahbilk Grenache Shiraz Mourvedre

To share

Roasted heirloom carrots, labneh and dukkah | V | GF | 10.5
Roasted cauliflower, muscat soaked currants 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, roasted hazelnuts, truffle honey, quince & crackers
Blue | Hard Cheese | Brie | \$26.5
Pair with Tahbilk Liqueur Muscat