

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 | 14.5

Chicken, leek & mushroom mini arancini (5) and mountain pepper salsa | 14.5

Main

Pearl barley, mushroom and garden pea risotto, rocket, truffle oil and parmesan | V | 33.5

*Pair with 2020 Tahbilk **organic** chardonnay*

Hazelnut crust baked barramundi, fennel & dill salad, pickled carrots and pea hummus | 35.5

Pair with 2014 Tahbilk Winemaker's selection Marsanne

Slow cooked lamb shoulder, butternut pumpkin, grilled asparagus, salsa verde, goat's feta & pine nuts | GF | 36.5

Pair with 2013 Tahbilk Museum Cabernet Sauvignon

Smoked chicken breast, herby chats, pitted cherries, and chipotle sour cream | GF | 34.5

*Pair with 2020 Tahbilk **organic** Rose*

Beef brisket, creamy mash, dutch carrots, salsa and pickled walnuts | GF | 34.5

Pair with 2012 Tahbilk Museum Shiraz

Pork belly (free range), quinoa, bok choy, sesame dressing, fresh chilli and pea shoots | 33.5

Pair with 2018 Tahbilk Grenache Shiraz Mourvedre

To share

Roasted heirloom carrots, labneh and dukkah | V | GF | 12.5

Roasted cauliflower, muscat soaked currants and tahini sauce | V | GF | 12.5

For the children

Spaghetti

Napoli & parmesan | V | 11.5

Bolognese & parmesan | 12.5

Cheese

Victorian and Tasmanian artisan cheeses, roasted hazelnuts, truffle honey, lilypily jam & crackers

Blue | Hard Cheese | Brie | \$26.5

Pair with Tahbilk Liqueur Muscat

