

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, parmesan croquettes (3) and aioli | V | 15.5

Sago, potato, spinach patties (3) and tamarind chutney | V | 15.5

Main

Corn fritters, couscous, cashews, avocado puree, pickled onion, coriander sea salt and chilli honey | V | 36.5

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

Macadamia crust barramundi, pea mash, fennel & dill slaw and sweet carrots | 38.5

Pair with 2016 Tahbilk Museum Marsanne

Slow cooked lamb shoulder, mango, tomato & parsley salsa, organic lentils, labneh & dukkah | GF | 37.5

Pair with 2013 Tahbilk Museum Cabernet Sauvignon

Smoked chicken breast, Congo potatoes, grilled sweet corn and chipotle sour cream | GF | 36.5

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

Beef ragu, pappardelle, grana Padano and basil | 36.5

Pair with 2012 Tahbilk Museum Shiraz

VEGAN: Cous cous, roasted carrots, potatoes, sweet corn, avocado puree and dukkah VG | 36.5

To share

Roasted carrots and cauliflower with dill yoghurt, currants and dukkah | V | GF | 14.5

For the children

Spaghetti

Napoli & parmesan | V | 11.5

Bolognese & parmesan | 12.5

Cheese

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

Blue | Hard Cheese | Brie | \$27.5

Pair with Tahbilk Liqueur Muscat

