

WINTER 2008



2 courses, entrée, main, tea and coffee	\$55
3 courses, entrée, main, dessert, tea and coffee	\$65
wine flight of 3 wines matched to the dishes you have chosen	\$25

entrées

chicken, pork, duck and pistachio ballotine served with rhubarb compote and hazelnut dressing

house marinated ocean trout with pickled vegetables & sweet mustard herb dressing

thinly sliced prosciutto served with poached pears, rocket and a truffled blue cheese dressing

fine tart of Jerusalem artichokes, baby beets, local goat's cheese and grape seed dressing

lemongrass broth with shiitake mushrooms and chicken wontons

mains

Glenloth free range chicken breast served with artichokes, peas and tarragon

orecchiette pasta served with mushrooms, spinach, lemon and goat's curd

confit duck leg served with braised lentils, mushrooms, bacon and a Pinot Noir jus

corned girello served with roasted root vegetables and a seeded mustard sauce

seared Atlantic salmon served with a fennel and herb puree, a shaved fennel and apple salad and raspberry vinaigrette

desserts

warm banana pudding served with butterscotch and cream

rich chocolate tart served with a citrus salad

farmhouse cheese



TARRAWARRA ESTATE AWARDED
'BEST DESTINATION WINERY'

MENU DESIGNED BY MICHAEL LAMBIE,
RESIDENT CHEF KEVIN HENDERSON