

TarraWarra Estate Summer Function Menu



entrées

duck, pork and pistachio terrine served with pickled gherkins, spiced apple and fig chutney



our winemaker recommends Tin Cows Chardonnay or Tin Cows Pinot Noir

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



our winemaker recommends TarraWarra Estate Pinot Noir Rosé

Asian rare beef salad served with a sesame tamarind dressing



our winemaker recommends Tin Cows Pinot Noir

Tuscan bean soup served with olive oil



our winemaker recommends Tin Cows Chardonnay or Reserve Chardonnay

mains

beer battered flathead fillets served with a pickled carrot salad and Asian style tartare



our winemaker recommends Tin Cows Chardonnay or Reserve Chardonnay

crispy duck confit with lentils, rocket & blue cheese salad and pinot jus



our winemaker recommends Reserve Pinot Noir

wild mushroom risotto served with fresh herbs and truffled goats curd



our winemaker recommends Reserve Chardonnay

corned silverside served with winter vegetables, potato mash and a mustard sauce



our winemaker recommends Reserve Pinot Noir

seared Atlantic salmon served with a fennel, tomato and parsley salad



our winemaker recommends Reserve Chardonnay

desserts

citrus pannacotta served with an orange coffee caramel sauce

steamed banana, rum and sultana pudding served with a spiced caramel sauce

rich chocolate tart served with a peppermint cream

selection of farmhouse cheeses



TARRAWARRA ESTATE AWARDED
'BEST DESTINATION WINERY'

MENU DESIGNED BY MICHAEL LAMBIE,
RESIDENT CHEF KEVIN HENDERSON