



TOKAR
ESTATE

Set Menu:

Three Courses \$85

Fathers Day Special:

300gm Southern Ranges Scotch Fillet
Cafe de Paris Butter / Creamed Spinach
(+\$15pp)

TO START

Oyster Shucked to Order *GF/DF* 5
Natural or Shallot & Tokar Estate Pét Nat Vinaigrette

Truffled Mushroom & Gruyère Croquettes (2) 10

Tokar Estate Grown Marinated Olives *GF/DF* 8

Country Style Pork and Hazelnut Terrine *GFO* 12

Cheese Platter / Lavosh / Quince Paste / Salted Walnut *GFO* 25

Charcuterie *GFO/DF* 30

Trio of Cured Meats / Grilled Garlic Rubbed Sourdough Bread

ENTRÉE

Pickled Brisket / Scorched Cabbage / Zucchini Pickles / Sauce Gribiche *GF/DF*
2022 Tokar Estate Rose, Yarra Valley

Butternut Pumpkin / Peanut Satay / Puffed Wild Rice / Spaghetti Squash *GF/DF*
2020 Tokar Estate Chardonnay, Yarra Valley

Rainbow Trout / Coriander Garam / Jerusalem Artichoke *GF/DF*
2018 First Foot Forward Sauvignon Blanc, Yarra Valley

Confit Prawn & Smoked Mussel Escabeche / Croutes / Lemon Aioli *GFO/DF*
2021 Tokar Estate Pét Nat



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MAIN

Grilled Lamb / Stinging Nettle Jus / Parsnip Puree GF/DFO
2019 Tokar Estate Cabernet Sauvignon, Yarra Valley

Crispy Skin Barramundi / Creamed Leeks / Venus Clams / Green Oil GF/DFO
2020 Tokar Estate Chardonnay, Yarra Valley

Braised Rabbit/ Saffron/ King Brown Mushrooms/ Hand Rolled Mafaldine Pasta GFO
2018 Tokar Estate "Coldstream Vineyard" Pinot Noir, Yarra Valley

Baked Potato Gnocchi / Rainbow Chard / Goats Chevre / Kalamatas DFO/GFO
2021 Tokar Estate "Carafe & Tumbler" Pinot/Shiraz

SIDES

(Included to Share)

Roast Potatoes / Crispy Garlic / Thyme Oil GF/DF

Autumn Slaw With French Vinaigrette GF/DF

DESSERT

Chocolate Fondant / Bourbon Ice Cream / Peanut Praline / Honeycomb

Earl Grey Brûlée / Lemon Curd / Filo

Quince & Chestnut Crumble / Anglaise

Selection of House Made Sorbets and Ice-creams GFO/DFO

Cheese / Walnuts / Lavosh / Quince Paste / Salted Walnut GFO

Choice of one cheese:

Milawa Blue (cow) / La Secret de Compostelle (sheep)/ Délice des Crémiers (cow)
2012 Tokar Estate "La Tentadora" Fortified Tempranillo

Affogato \$8

Vanilla Ice cream / Espresso

Affogato With Liqueur \$16

Baileys / Amaretto / Kahlua

Mr. Black Cold Brew / Frangelico

GFO - Gluten Free Option Available GF – Gluten Free DF – Dairy Free

DFO – Dairy Free Option Available

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

**Suggested wine pairings extra – prices as per the wine list*