



TOKAR
ESTATE

Weekday Set Menu:

Two courses \$65 / Three Courses \$75

Weekend Set Menu:

Two Courses \$70 / Three Courses \$85

TO START

Oyster Shucked to Order *GF/DF* 5
Natural or Shallot Vinaigrette

Truffled Mushroom & Gruyère Croquettes (2) 10

Tokar Estate Grown Marinated Olives *GF/DF* 8

Country Style Pork and Hazelnut Terrine *GFO* 16

Cheese Platter / Lavosh / Quince Paste / Candied Pecan *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*
2021 Port Phillip Estate "Quartier" Pinot Gris, Mornington Peninsula

Butternut Pumpkin / Peanut Satay / Puffed Wild Rice / Chestnut Crisp *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*
2022 Tokar Estate Rose, Yarra Valley



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MAIN

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

Roast Chicken / Glazed Onions / Truffle / Almond Cream *GF/DFO*
2018 Tokar Estate "Coldstream Vineyard" Tempranillo, Yarra Valley

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

Winter Slaw / 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) / Comté (cow) / 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*