

Our Story

Welcome to Tahbilk Winery.

You have just set foot onto the Estate of the oldest family owned winery in Victoria and one of the oldest wineries in Australia. Established in 1860, and purchased by the Purbrick family in 1925, Tahbilk has a long and rich history focused on long term environmental sustainability. The first Australian winery to be carboNZero certified at both an organisation and product level.

Or take some time to visit our award winning historic cellar door and underground cellars, listed by the National Trust of Victoria, a short 5 min walk from the café. Taste our Estate made and bottled wines and stock up the cellar with your cellar favourites



Tahbilk announced as James Halliday's Wine Companion

'2016 Winery Of The Year' - July 2015

Tahbilk Wine Club

Join our Wine Club for FREE and enjoy a 10% discount off all wines by the glass and bottle. Also includes Cellar Door wine purchases AND Wine Club orders. For more information on the benefits or how to join the wine club, please visit our cellar door or see www.tahbilk.com.au/wine-club

Menu

Starters

Roasted Nuts & Seeds with paprika (V) \$3.5

Pea & Parmesan Croquette, sweet pea shoots
& garlic mayonnaise (V) \$3.9

Mushroom & Parmesan, Mini Arancini with tomato relish (V) \$11.5

Wood Smoked Trout, Tahbilk farm edible flowers, orange segments, horseradish
crème fraiche & dill (GF) \$12.5

Cured

Salsiccia Sarda, fennel infused dry traditional Sardinian Salami with shaved, aged hard sheep's
cheese \$15.5

Bresaola air dried aged Eye Fillet, marinated in red wine and juniper with Gwydir Grove mandarin
olive oil, rocket and parmesan (GF) \$19.5

Cheese

Tahbilk local Cheese Platter \$24.5

*Served w Purbrick & Crawford Quince Paste, Roasted Nuts, seasonal fruit
and Crackers.*

Sorry - we do not split bills

Mains

Sweet & sour braised Leeks, Doctor Marty's crumpets, Avenel mushrooms,
with Meredith goats curd, currants & caramelized honey. (V) \$24.5

Sweet Corn Fritters, garden greens, boiled egg, pickled red onion, micro chard, with cashew
and avocado mousse. (V) (GF) (DF) \$25.5

Salt Cod, spring onion and capsicum potato cakes, new season asparagus, toasted rye bread,
with habanero chilli jam & dill sour cream. (GF) \$26.5

Free range pan fried Chicken breast, rosemary and lemon, saffron mayonnaise potato salad,
confit cherries, pistachios and sweet pea shoots. (GF) \$26.5

16 hr slow roast pulled Berkshire Pork Shoulder, celeriac and apple remoulade, fried walnuts,
with apple and vanilla puree. (GF) \$27.5

Tahbilk Shiraz slow braised Beef Cheek, with roast baby thyme new potatoes, heirloom
carrots and sage (GF) \$28.5

Charred Lamb Saddle marinated with garlic & savoury, feta, cos, peas, baby blackened capsicum,
mint, sesame, pine nuts and reduced muscat. (GF) \$29.5

Sides

Broccoli Shoots, hazelnuts, crispy shallots with fennel and confit garlic butter. \$7.5

Somerset Heritage Rocket Salad, parmesan, Coomerlong EVO oil & lemon salt. \$7.5

Chunky Homemade Chips with Tahbilk farm egg aioli \$10

For The Children

Homemade Chicken Nuggets with tomato relish. (They're only small, so just for the kids!) \$10

Tahbilk Orchard Whole Fruit. (Just ask what we have in season) \$2

Icy Poles \$2.50

Cakes & Sweets

Please see specials board & display fridge (*Gluten Free Options Available.*)

Tea & Coffee

Coffee – Regular \$3.8

Coffee – Mug \$4.4

Pot of Tea \$4.2

*Blends: Malabar Chai, Peppermint, English breakfast, Supreme Earl Grey,
China Jasmine.*

Cold Drinks

Daylesford & Hepburn Sparkling Mineral Water

300ml \$3.5 500ml \$6

Daylesford & Hepburn Organic Soft Drinks (330ml) \$4.7
*(Ginger Beer / Lemon Lime & Bitters / Lemonade / Cola
PinkGrape Fruit / Blood Orange)*

Wild One, Orange or Apple Juice (330ml) \$4.7

Beer & Cider

Old Pickers Range

Hand Crafted, Preservative and Chemical free, exclusively brewed for Tahbilk Cafe

Pale Ale (330ml) \$7.5

Lager (330ml) \$7.5

Apple Cider (330ml) \$7.5

Wines

Wine Club Members receive a 10% discount off all wines.

FROM THE PURBRICK FAMILY'S PRIVATE CELLAR

2006 – Shiraz - '1860 Vines' -Tahbilk \$280

2000 – Marsanne – '1927 Vines' – Tahbilk \$120

2003 – Shiraz - Tahbilk ESP Reserve \$96

1997 – Cabernet Sauvignon – Tahbilk \$80

2003 – Marsanne – Tahbilk \$60

Whites (150ml)

2007 - Marsanne – '1927 Vines'- Tahbilk \$13/\$60

2010 – Marsanne "Museum release" - Tahbilk \$9.5/\$45

2015 - Marsanne – Tahbilk \$8/\$32

2012 – Riesling "Museum Release" – Tahbilk \$8/\$36

2015 - Cabernet Rose –Tahbilk \$8/36

2014 – Dulcet – Tahbilk \$8/\$32

2015 - Pinot Grigio – Dalfarras \$8/\$32

2014 - Chardonnay – Tahbilk \$8/\$32

2014 - Sauvignon Blanc – Tahbilk \$8/\$32

Sold by bottle only:

2013 – Roussanne Marsanne Viognier – Tahbilk \$36

2014 - Roussanne – Tahbilk \$36

2015- Viognier-Tahbilk \$36

2015 – Savinno – Dalfarras \$32

2015 - Vermintino – Dalfarras \$32

Reds (150ml)

2013 - Five Generations - Tahbilk \$13/\$54

2007- 'Old Block' Cabernet Sauvignon – Tahbilk \$13/\$54

2013 – Pinot Noir - Tahbilk \$11/\$36

2012 - Shiraz – Tahbilk \$9.5/\$34

2012 - Cabernet Sauvignon – Tahbilk \$9.5/\$34

2012 - Cabernet Merlot – Tahbilk \$9.5/\$34

2014 - Merlot – Tahbilk \$9.5/\$34

Sold by bottle only:

2010 – Cabernet Sauvignon – ESP Reserve – Tahbilk \$70

2010 - Shiraz - ESP Reserve - Tahbilk \$70

2012 – 'Old Vines' Cabernet Shiraz – Tahbilk \$60

2014 – Grenache Shiraz Mourvedre - Tahbilk \$36

2013 - Sangiovese – Dalfarras \$32

2013 - Tempranillo – Dalfarras \$32

Sparklings (120ml)

N/V – Sparkling Chardonnay Pinot Noir – Tahbilk \$11/\$38

2011 – Sparkling Coueslant Marsanne – Tahbilk \$11/\$38

Sold by bottle only:

2013 – Sparkling Coueslant Shiraz – Tahbilk \$38

2014 - Prosecco – Dalfarras \$32

Fortified (60ml)

NV – Grand Tawny – Tahbilk \$7.5

NV - Muscat – Tahbilk \$7.5