# **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.

To experience the Tahbilk wine offering make your way over to the historic, original Cellar Door and underground cellars, listed by the National Trust of Victoria, a short 5 minute walk from the Café. Here you can immerse yourself in history.

At Tahbilk we believe in knowing where our produce comes from. We work hard with our suppliers to get the very freshest produce to your plate through our evolving menu. Our guarantee to you is to use the very best ingredients we can find, cooked with both expert skill and love.

We are able to source directly from the grounds of Tahbilk Estate lemons, oranges, grapefruit, quinces, cumquats and figs!

Some of our suppliers include:

Matt Purbrick (Estate Grown Vegetables)

RPM Eurofoods (Meat, Seafood & Dry Goods)

Shepparton Fruit Works (Fruit & Veg, Micro Herbs & Free Range Eggs)

John Purbrick (Shiraz Jelly, Quince Paste, Tomato Relish)

## 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. You'll also gain access to "Members only" discounts and promotions, as well as free delivery to your door in Vic, SA, ACT, NSW & QLD (\$12 per case freight charge for all other states and territories).

For more information on the benefits or how to join the wine club, please ask our friendly wait staff or visit: www.tahbilk.com.au/wine-club

### Menu

#### Starters & Shared

Ciabatta Rolls w Olive Oil (per roll)\$1.5
Grilled Turkish Bread w Garlic Butter\$6
Grilled Turkish Bread w Dips\$10
Antipasto Grazing Platter Grilled Marinated Vegetables, Goat's Feta & Salami w Lavosh & Bread Small
Seafood Cocktail w Shrimp, Tiger Prawns, Calamari and Housemade Seafood Sauce (GF)\$16.5
Thai Beef Salad w Marinated Beef Strips, Vermicelli Noodles and House Made Dressing (GF)\$15.5
Arancini w Aioli\$12
<b>Mains</b> Wines are a recommendation only and are <u>not included</u> in the price.
House Baked Pie with Salad, Chips & Purbrick & Crawford Tomato Relish (See Specials Board)
Beer Battered Flathead Fillets w Chips, Salad & Tartare Sauce Small
Crispy Skin Pork Belly w Bok Choy, Asparagus, Rice & Asian Sauce (GF)
Pan-Fried Salmon w Cous Cous, Broccolini and Tomato Salsa
Chicken and Cashew Korma Serve w Coconut Rice & Pappadums (GF)\$21.5  Recommend: 2010 Tahbilk Mourvedre
Vegetable Stuffed Eggplant Rolled in Roti Bread, Served w Tzatziki & Salad (V)\$18.5 Recommend: 2008 Tahbilk 'Museum' Riesling

### Sides (\$6ea)

Chips w Aioli (GF, V)

Garden Salad (GF, V)

Buttered Vegetables (GF, V)

Roasted Rosemary Chat Potato (GF, V)

Boosey Creek Cheese	Wine Club Members receive a 10% discount off all wines.
Served with Purbrick & Crawford Quince Paste, Dried Fruit & Nuts, Lavosh & Bread (GF on Request)	Wine Flights – 50ml pour of 3 chosen wines (excluding the ESP & limited releases)\$10
Boosey Blue	Whites (150ml)
Vintage Cheddar	Marsanne Wine Flight \$10 50ml pour of 3 chosen Marsanne
Gooey Camembert \$8 per cheese or 3 for \$22	2003 - Marsanne - Tahbilk 1927 Vines
Cakes (\$8.50ea) The Little Gourmet Food Company Cakes	2012 - Marsanne - Tahbilk
Gluten Free Options Available Please see display cabinet & ask staff about our cakes.	2011 - Savinno (Savagnin) - Dalfarras\$8/\$27
Beer & Cider Bridge Road Brewery Beers & Lucky Duck Cider.	2008 - Riesling - Tahbilk 'Museum' \$9.5/\$30 2011 - Chardonnay – Tahbilk \$8/\$27
Bling India Pale Ale (5.8%)	2012 - Sauvignon Blanc – Tahbilk\$8/\$27
	<b>Reds</b> (150ml)
Cold Drinks	Shiraz Wine Flight (excl. limited releases) \$10 50ml pour of 3 chosen Shiraz.
San Pellegrino Sparkling Miner Water 250ml\$3.5 500ml\$4.5	2007 - Shiraz - Tahbilk ESP Reserve Shiraz \$16/\$65 2009 - Shiraz - Tahbilk \$9.5/\$30
Phoenix Organic Juice & Soft Drinks (330ml) \$4.5 (Ginger Beer / Lemon Lime & Bitters / Lemonade Cola / Apple Juice / Apple & Guava Juice)	2010 - Shir Gren Mour - Dalfarras\$9/\$28 2009 - Cab Sauv - Tahbilk\$9.5/\$30
Charlie's Honest Squeezed Orange Juice (300ml) \$3.5	2012 - Cabernet Rosé - Tahbilk
Tea & Coffee	2011 - Tempranillo - Dalfarras\$8.5/\$28
Coffee Mio "Mio D'oro" Whole Beans Tea Drop Loose Leaf Tea	2011 - Mourvedre - Tahbilk \$8.5/\$28
•	2008 - Cabernet Sangiovese - Dalfarras \$8.5/\$28
Regular\$3.9 Mug\$4.2	2011 - Grenache - Tahbilk \$8.5/\$28
(Add 50c for double shot) (Cappuccino, Flat White, Café Latte, Macchiato, Moccha, Chai Latte, Affogato)	2011 - Merlot - Tahbilk \$8.5/\$28
Vanilla / Hazelnut / Caramel Syrup\$0.5	Sparklings (120ml)
Espresso, Short Black, Long Black\$3.5 (Add 50c for double shot)	2009 - Sparkling Marsanne - Tahbilk
Pot of Tea (2 Cups)\$3.9  Blends: Malabar Chai, Peppermint, English Breakfast, Supreme Earl Grey, China Jasmine.	<b>Fortified</b> (60ml)\$9/\$28
Coffee & Cake Special	2002 - LBV Port - Tahbilk
Any Regular Size Coffee or Tea & Slice of Cake for \$10!	NV - Muscat - Tahbilk

Add .50c for Mug Size.

**Wines**