



TALLAGANDRA HILL



MENU

#tallagandrahillwinery

www.tallagandrahill.com.au/our-wine

Our menu is designed to compliment our range of estate grown wines. Each platter serves 2 people, and can be enjoyed as a slow grazing style lunch or quick refuel on your journey around our amazing wine region. We hope you enjoy the experience!

White Tasting Experience (serves 2) \$35

Match with our Prodigal Daughter Vermentino or wine of your choice (inc. 2 glasses) - \$50

Soft triple cream brie, Forager d'Affinois, and Sheeps milk Spanish truffle cheese, served with fresh local sourdough baguette, crackers, fresh fruit, olives, and mixed nuts

Red Tasting Experience (serves 2) \$35

Match with either our Gundaroo Cabbie, Good Soilder Shiraz Cabernet or wine of your choice (inc. 2 glasses) - \$52

Maffra Cheddar, Aged Soft Cheddar balsamic glazed, and Creamy Blue cheeses, served with fresh local sourdough baguette, crackers, fresh fruit, olives, and mixed nuts

Red and White Tasting Experience (serve 2) \$50

Match with either the Prodigal Daughter Vermentino, Gundaroo Cabbie, Good Soldier Shiraz Cabernet, or wine of your choice (inc 2 glasses) - \$67

A combination of cheese from both the white and red platters, served with Jamon, pickles, artichoke hearts, fruit mince, fresh local sourdough baguette, crackers and dried fruit and nuts

Charcuterie Platter (serves 2) \$40

Match with either our Diplomat Viognier or Favourite Son Tempranillo or wine of your choice (inc 2 glasses) - \$57

A selection of Jamon, Truffle Salami, Bresaola, Baby Octopus, artichoke hearts, hummus, dried fruit, and fresh sourdough baguette

Something Sweet!

Check out the black board for our weekly dessert options.

Match with a glass of The Humble Diplomat Sparkling Viognier, the Eva Rosé, or the 2014 Aureate Rielsing sticky dessert wine.

Please note, the selections on our platters may vary at times, depending on the available produce.