



TOKAR
ESTATE

Set menu

A choice of two courses from our set menu	75
Additional course	15

Feed me

Chef's selection, four shared courses <i>Please speak to one of our friendly waitstaff about today's selection...</i>	90
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to start

Oysters shucked to order <i>Served natural or with horseradish dressing</i>	6
Tokar olives <i>Estate grown olives</i>	8
Smoked almonds	8.5
Local cheese <i>Selection of three Yarra Valley cheese, lavosh, oat biscuit, grapes, spiced nuts</i>	38
Charcuterie selection <i>Cured meats and salumi sliced to order, house made pickles and lavosh</i>	35

entree

Soused rainbow trout, crispy jalapeño, crème fraîche	
Slow cooked beef rib, pickled shallot	
Crispy eggplant, sesame creme, orange	
Roast pumpkin, miso caramel, pepita crumb	



Please speak to one of our waitstaff regarding any allergies or dietary requirements, whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

main

Pasta of the day

Pork loin, brandy mustard, kimchi

Market fish

Roast chicken, truffle cream, oyster mushroom

Grilled beef sirloin, beetroot remoulade, bordelaise sauce *(additional +\$15)*

additions

Chopped leaves, soft herbs, house dressing

10

Roast cauliflower, almond cream, toasted garlic

10

Fries, mustard mayonnaise

10

dessert

Chocolate gateaux, pistachio crème patisserie, vanilla sorbet

Strawberry, fennel sorbet, coconut shortbread, parsley

Rhubarb tart, puff pastry, vanilla crème, rhubarb compote

House made sorbet and ice-cream

4

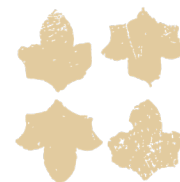
Vanilla bean / seasonal sorbet

Affogato

8

Vanilla ice cream and espresso

Baileys, Amaretto, Kahlua, Mr. Black Cold Brew, Frangelico (Additional +\$8)



Please note a 10% surcharge applies on Sundays, 15% surcharge applies to all public holidays, 0.5% surcharge on all debit & cheque payments and 1.5% surcharge on all credit card payments.



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ESTATE

Established 1995

The Tokar Estate property was purchased in 1995, with the vineyard planted in the late 1990s. Located in the heart of the Yarra Valley's 'golden mile', on Maddens Lane, this sought after area has produced many of the great wines the region is renowned for.

The Tokar family transformed the bare land that was covered in thistles, tussock grass and snakes into a high quality vineyard. Leon and Rita Tokar learnt from the established vignerons who were their neighbours, but they soon developed a reputation as trailblazers in the Yarra Valley.

In addition to planting traditional varieties (Pinot Noir, Cabernet Sauvignon, Shiraz, Chardonnay) they were the first in the Yarra Valley to plant the Spanish varietal Tempranillo. The vineyard lies on the gentle North-facing slope that runs from the Maroondah Highway to the foot of the Coldstream Hills, this subregion is known to be particularly suited to red varieties.

In 2003 the Tuscan inspired restaurant opened, with further redevelopment and a separate cellar door building recently completed in 2019.

In the beginning Rita and Leon would cook for guests and host themselves, these days Tokar has now grown to employ a team of hospitality professionals but the philosophy continues the same.

Tokar remains a family-owned business, with second generation son Daniel Tokar now overseeing the restaurant operations and management. Our family's love of sharing good food, wine and company continues each time you dine with us and we thank you for your support