

MITCHELTON

GROUP DINING

Group Dining menus apply to groups over 11 guests

\$50 FEASTING

TWO COURSE - SHARE STYLE

- First** House baked bread rolls, Chapman hill olive oil
Victorian charcuterie, olives, pickles
Crisp fried school prawns, fennel, liquorice
- Second** Dry aged grass fed beef, capers, wild herbs, merlot vinegar
Goulburn River rainbow trout, fennel, globe artichoke
Served with chefs selection of sides

\$65 FEASTING

FOUR COURSE - SHARE STYLE

- First** House baked bread rolls, Chapman hill olive oil
Victorian Charcuterie collection, olives, pickles
- Second** Crisp fried school prawns, fennel, liquorice
Oak smoked lamb ribs, cauliflower, pomegranate
Brussels sprouts, caramelized soy bean, sesame
- Third** Dry aged grass fed beef, capers, wild herbs, merlot vinegar
Roasted free range Cornish cross chook, heritage tomatoes, asparagus, tarragon
Served with chefs selection of sides
- Fourth** Whipped dark chocolate, raspberries, chocolate sable
Myer lemon cake, sour cream ice cream, blood orange



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GROUP DINING

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\$50pp CHOICE

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TWO COURSE CHOICE + SIDES

or

\$60pp CHOICE

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THREE COURSE CHOICE + SIDES

- First** Crisp fried school prawns, fennel, liquorice
Oak smoked lamb ribs, cauliflower, pomegranate
Spring vegetable tart, estate broad beans, asparagus, house made ricotta
- Second** Slow cooked Seven Hills goat with curry spices, sunchokes, chard
Dry aged grass fed beef, capers, wild herbs, merlot vinegar
Roasted free range Cornish cross chook, heritage tomatoes, asparagus, tarragon
- Served with chefs selection of sides
- Third** Whipped dark chocolate, raspberries, chocolate sable
Myer lemon cake, sour cream ice cream, blood orange
Nagambee honey parfait, mandarin and honey joys

