



# THE MUSE

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MITCHELTON



## BREAKFAST

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All hotel guests with breakfast included have a choice of one breakfast selection and one beverage from the drinks list.

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Higgins Bakery olive oil toast with Yarra Valley jams	8
Nutty granola, cold harvest fruits, coconut yogurt	14
Mitchelton's overnight bircher with poached Somerset rhubarb	15
Creamy chestnut and chia porridge, braised quince, orange	15
Crumpets, pinot poached pear, mascarpone, local honey	16

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Buckley's eggs on toast – your way	10
Bald Rock bacon and Buckley's eggs on toast	16
Folded eggs, fresh herbs, chilli and goat's curd	16
Poached eggs with house smoked trout and hollandaise	18
Crispy polenta, field mushrooms, kale and hazelnuts	18
Blackwood Park Benedict - poached eggs with belly bacon and hollandaise	18

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### Drinks

Freshly squeezed orange juice	6
Harcourt Apple Juice	5
Coffee by Niccolo	4.5
Tea by T2	5
English Breakfast, Earl Grey, Chamomile, Just Peppermint, Japanese GMC Sencha	

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Local, sustainable, ethical.

More than industry buzzwords, at Mitchelton these words form the foundation of our craft. For our team, a great menu begins with outstanding produce. In our search for sustainable, we seek out seasonal (and also forage our own), build friendships with farmers we trust and follow every footstep of our foodstuff in its journey to our kitchen.

The final page of this menu shines a spotlight on local.

However, what excites us most is sharing these seasonal stories with our guests. We hope that you will find joy in celebrating these as much as we do.

- Dan Hawkins, Executive Chef

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<b>Let's begin</b>	Lisadurne Hill olives	8
	Spring vegetable tart, estate broad beans, asparagus, housemade ricotta	16
	Crisp fried school prawns, fennel, liquorice aioli	14
	River fish and yabby dumplings, roasted shell, chilli sauce	16
	Oak smoked lamb ribs, cauliflower and pomegranate	18
	Sevens Creek Full blood wagyu salami, pickled mushroom, wattle seed lavosh	17
	Mr Canubi coppacolo, piquillo pepper, grissini	16
	Bald Rock pork and wild rabbit terrine, Dijon mustard, cornichon	16
	Sweetcorn kakiage fritter, corn aioli, parmesan, lime	15

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<b>Garden bed</b>	Somerset Farm organic leaves, pear, cucumber	10
	Charred organic zucchinis, tahini yogurt, mint, ginger	12
	Somerset heritage carrots, carrot top harissa, sesame	12
	Brussels sprouts, caramelized soy bean, sesame	12
	Cara Cara orange, fennel, radish and rocket	12
	Triple cooked chips, aioli, rosemary	9
	Turmeric roasted organic pumpkin and kohlrabi, chilli, coconut, coriander	28

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<b>Paddock, pasture &amp; river</b>	Goulburn River rainbow trout, globe artichoke, fennel	28
	Braised Bald Rock pork belly, heritage carrots, blood plum	32
	Dry aged grass fed beef, capers, wild herbs, Pinot vinegar - 200g Cape Grim hanger steak	34
	300g John Dee rump cap	36
	Sevens Creek 8+ wagyu, smoked onion puree, mustard leaf	MP
	Half or whole roasted free range Cornish Cross chicken, heritage tomatoes, asparagus, tarragon	
	Half – 32 / Whole – 62	
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<b>Kitchen signature series</b>	Slow cooked Seven Hills goat with curry spices, sunchoke, chard	32
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<b>Dessert</b>	Whipped dark chocolate, raspberries, chocolate sable	15
	Nagambee honey parfait, mandarin, honey joys	15
	Myer lemon cake, sour cream ice cream, blood orange	15
	House made petit fours (4pc)	10
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<b>Victorian cheese selection</b>	Camembert / Soft ripened / Cow / Boosey Creek – 40g	12
	Burramine Blue / Blue mould / Cow / Boosey Creek – 40g	12
	Tomme / Semi hard / Goats / Milawa – 50g	12
	Vintage cheddar / Hard / Cow / Warrnambool – 60g	10
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<b>Raise the steaks</b> Every Thursday night at The Muse	300g Grass fed Sirloin	25
	700g Ribeye on the bone	50
	All steaks come with house made béarnaise, chips and mustards	

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