

BREAKFAST

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

Higgins Bakery olive oil toast with Yarra Valley jams	8
Granola, goji berries, Schulz organic yoghurt	14
Mitchelton's overnight bircher with fresh stone fruit	15
Seasonal fruit plate with orange blossom syrup	14
Crumpets, caramelised apricots, Schulz organic cream, Nagabee honey	16

Local farmed free range eggs on toast - Your way	10
Free range eggs and bacon on toast	16
Three cheese omelette, salsa verde on olive oil toast	16
Poached eggs, hot smoked trout, hollandaise	18
Taurus smoked ham, poached eggs, hollandaise	18
Heritage tomatoes, red pepper, chickpea, goat's cheese on toast	18

Drinks

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

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 it's 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.

Mitchelton is a truly unique place. We are not a fine dining restaurant, but we are a restaurant that's on first name basis with our farmers and producers.

We do not have hats, but we do have pride in our country heritage. We are not an establishment of white linen tablecloths, but we are passionate, considered and committed to providing you with a fun and memorable experience.

We hope that you will find joy in celebrating these as much as we do.

- Dan Hawkins, Executive Chef

Let's begin	Lisadurne Hill olives	8
	Buffalo milk burrata, our tomatoes, tomato vinaigrette, basil	16
	Oak smoked Goulburn river trout, wild blackberries, walnut	16
	Pork and yabby dumplings, roasted shell and chilli sauce	16
	Sevens creek full blood wagyu salami, mushrooms, wattleseed lavosh	17
	Pork and wild rabbit terrine, dijon mustard, cornichon, charred sourdough	16
	Mr Canubi coppacolo, piquillo pepper, grissini	16
	Venison carpaccio, figs, blue cheese, lovage	18
	Mitchelton garden summer vegetables, Schulz organic yoghurt, almond dukkah	15

Garden bed	Somerset farm organic leaves, tomato, pickled red onion	10
	Raw organic zucchinis, mint, wild fennel and verjus	12
	Heritage carrots, carrot top harissa, sesame	12
	Charred broccoli, caramelized soy bean, pine nut	12
	Roasted beetroots, Meredith goat's cheese, beetroot vinaigrette	12
	Triple cooked chips, rosemary, garlic	9
	Turmeric roasted organic sweet potato, kohlrabi, chilli, coconut, coriander	28

THE MUSE

Paddock, pasture & river	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

Kitchen signature series	Slow cooked Sevens Hill goat, curry spices, beetroot, chard	32
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Dessert	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

Victorian cheese selection	Camembert / Soft ripened / Cow / Milawa – 40g	12
	Riverine Blue / Blue mould / Cow / Colac – 40g	12
	Tomme / Semi hard / Goats / Milawa – 50g	12
	Vintage cheddar / Hard / Cow / Warrnambool – 60g	10

Raise the steaks 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	
