

MITCHELTON

GROUP DINING

Group Dining menus apply to groups over 10 guests.
For all group bookings, please contact events@mitchelton.com.au
who will discuss our various menu options with you.

\$55 FEASTING

TWO COURSE - SHARE STYLE

- First** Sourdough bread, Rushworth olive oil
Victorian charcuterie, olives, pickles
Oak smoked Goulburn river trout, wild blackberries, walnut
- Second** Pasture fed Porterhouse, sauce Bordelaise, soft herbs, radish
Saltwater barramundi, capers, olives, romesco sauce
Chef's selection of sides

\$70 FEASTING

FOUR COURSE - SHARE STYLE

- First** Sourdough bread, Rushworth olive oil
Victorian Charcuterie collection, olives, pickle
- Second** Buffalo milk burrata, late season tomatoes, espelette pepper
Salad Nicoise of rare seared kingfish, green beans, new season potatoes,
soft boiled egg
- Third** Pasture fed Porterhouse, sauce Bordelaise, soft herbs and radish
Saltwater barramundi, capers, olives, romesco sauce
Chef's selection of sides
- Fourth** Vanilla mousse, port wine jelly, spiced plum, wild blackberries
Dark chocolate and armagnac parfait, citrus, almond



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\$55pp CHOICE

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TWO COURSE CHOICE + SIDES

or

\$70pp CHOICE

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THREE COURSE CHOICE + SIDES

- First** Buffalo milk burrata, late season tomatoes, espelette pepper
Oak smoked Goulburn river trout, wild blackberries, walnut
Sevens Creek wagyu bresaola, roquette salsa verde, grana padano
- Second** Pasture fed Porterhouse, sauce Bordelaise, soft herbs, radish
Saltwater barramundi, capers, olives, romesco sauce
Roasted half chook, wild mushrooms, bacon, croutons, jus gras
Served with chefs selection of sides
- Third** Buttermilk panna cotta, apple, walnut, caramel
Vanilla mousse, port wine jelly, spiced plum, wild blackberries
Dark chocolate and armagnac parfait, citrus, almond
Chef's selection of petit fours

