

BREAKFAST

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

Sweet	Higgins Bakery olive oil toast with Yarra Valley jams	8
	Granola, goji berries, Schulz organic yoghurt	14
	Mitchelton's overnight bircher with mixed berry compote	15
	Seasonal fruit plate with orange blossom syrup	14
	Crumpets, caramelised figs, Schulz organic cream, Nagambee honey	16
Savoury	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,	

MENU

Our menu at The Muse is truly regional in nature. We take immense pride in our country heritage, consciously sourcing and foraging the very best in produce from not only Mitchelton's own kitchen garden but the idyllic bushland that surrounds our property.

We strive to highlight produce at the peak of its season, taking special care when working closely with local farmers and producers to source the very best of Australian produce at its seasonal crescendo.

Plenty of thought goes into each heartwarming, uncomplicated dish returning each time to our The Muse ethos; local, seasonal, ethical.

- Dan Hawkins, Executive Chef

Entree	Sourdough bread, Rushworth olive oil	4
	Warm Lisadurne hill olives	8
	Buffalo milk burrata, late season tomatoes, espelette pepper	16
	Oak smoked Goulburn river trout, wild blackberries, walnut	16
	Wild venison carpaccio, fresh figs and blue cheese	16
	Salad Nicoise of rare seared kingfish, green beans, new season potatoes, soft boiled egg	18

Charcuterie & Victorian Cheese <i>Served with sourdough</i>	Pork and wild rabbit terrene, dijon mustard, cornichon	16
	Duck rillettes, madeira dried figs, chives	16
	Sevens Creek wagyu bresaola roquette salsa verde, grana padan	18
	Iberian style chorizo sausage / wild boar	16
	Italian style cured leg meat / Berkshire pig	16
	Italian style air dried ham / Duroc pig	18
	Charcuterie selection with piccalilli	36

	L'Artisan Brie / White mould	10
	L'Artisan Fermier / Semi hard	12
	Milliwa Blue / Blue mould	12
	Shaw River Buffalino / Semi hard	12
	Goat Savourine / White mould	14

Cheese served with roadside fruit chutney and walnut bread

MENU

Main	Saltwater barramundi, capers, olives and romesco sauce	34
	Fennel and chilli crumbed pork cutlet, bitter leaves, apple mustard	36
	Roasted half chook, mushrooms, bacon, croutons and jus gras	32
	Kangaroo backstrap, polenta and riberry	34
	Truffled mushroom and chestnut risotto, sage, pine nut	28
	250gr 150 day grain fed Scotch fillet	48
	250gr pasture fed Porterhouse	34
	300gr pasture fed Rump cap	36
	500gr pasture fed, 28 day dry aged ribeye, cooked on the bone	66
	<i>All steaks are served with sauce bordelaise, soft herbs and radish</i>	

Sides	Triple cooked chips, garlic and rosemary	10
	Truffled mash with spring onions	12
	Grilled field mushrooms, roasted garlic and goats curd	12
	Lettuce, kales and leafy greens with pomegranate vinaigrette	12
	Roasted Brussel sprouts, serrano ham buttermilk dressing	12

Dessert	Buttermilk panna cotta, apple, walnut, caramel	15
	Vanilla mousse, port wine jelly, spiced plum, wild blackberries	15
	Dark chocolate and armagnac parfait, citrus and almond	15
	Chef's selection of petit fours (4pc)	10

BY THE GLASS

Our wine list is a celebration of the very best in viticulture from Mitchelton, the greater Goulburn Valley region and beyond.

Designed to partner with the hyper-seasonal menu from Executive Chef Dan Hawkins, each wine earns its place on this list and none more so than the award-winning Mitchelton Print Series Shiraz.

Our Heathcote, Estate and Preece wines reinforce our commitment to the highest standards of production across all varietals and blends while respecting the history and authenticity of the winery.

- Andrew Santarossa, Chief Winemaker

GLASS

Sparkling	NV Preece Prosecco, King Valley	10
	NV Mitchelton Cuvée, Nagambie	10
	2018 The Bend Moscato, Swan Hill	9
Rosé	2018 Preece Grenache Rosé, Nagambie	10
White	2017 Blackwood Park Riesling, Nagambie	12
	2018 Preece Pinot Grigio, King Valley	10
	2017 The Bend Sauvignon Blanc, Nagambie	9
	2016 Mitchelton Heathcote Collection Vermentino	11
	2016 Mitchelton Heathcote Collection Fiano	11
	2016 Preece Chardonnay, Nagambie	10
	2017 Mitchelton Single Vineyard Chardonnay, Nagambie	12
	2016 Mitchelton Single Vineyard Marsanne, Nagambie	12
	2015 Mitchelton Airstrip - Marsanne, Roussane, Viognier, Nagambie	12
Red	2018 Preece Pinot Noir, Yarra Valley	10
	2017 Mitchelton Heathcote Collection Sangiovese	11
	2017 Mitchelton Heathcote Collection Nero d'Avola	11
	2016 Mitchelton Crescent - Shiraz, Mouvédre, Grenache, Nagambie	13
	2017 Preece Heathcote Shiraz, Heathcote	10
	2016 Mitchelton Single Vineyard Shiraz, Nagambie	12
	2016 Mitchelton Heathcote Shiraz	17
	2017 Preece Cabernet Sauvignon, Great Western	10
2016 Mitchelton Single Vineyard Cabernet Sauvignon, Nagambie	12	
Beer/Cider	Furphy Refreshing Ale, Geelong	9
	Holgate Mt Macedon Pale Ale, Woodend	10
	Brick Lane Lager, Dandenong	10
	Tooborac Amber Ale, Tooborac	10
	White Rabbit Dark Ale, Geelong	10
	Sample Gold Ale, Collingwood	10
	Grand Ridge Almighty Light, Gippsland	8
	Co-Op Cider, Goulburn Valley	10

BY THE BOTTLE

BOTTLE

Sparkling	NV Preece Prosecco, King Valley	45
	NV Mitchelton Cuvée, Nagambie	55
	2018 The Bend Moscato, Swan Hill	38
Rosé	2018 Preece Grenache Rosé, Nagambie	45
White	2017 Blackwood Park Riesling, Nagambie	50
	2012 Blackwood Park Museum Release, Nagambie	70
	2018 Preece Pinot Grigio, King Valley	45
	2017 The Bend Sauvignon Blanc, Nagambie	38
	2016 Mitchelton Heathcote Collection Vermentino	55
	2016 Mitchelton Heathcote Collection Fiano	55
	2016 Preece Chardonnay, Nagambie	45
	2017 Mitchelton Single Vineyard Chardonnay, Nagambie	60
	2016 Mitchelton Single Vineyard Marsanne, Nagambie	60
2015 Mitchelton Airstrip - Marsanne, Roussane, Viognier, Nagambie	60	
Red	2018 Preece Pinot Noir, Yarra Valley	50
	2017 Mitchelton Heathcote Collection Sangiovese	55
	2017 Mitchelton Heathcote Collection Nero d'Avola	55
	2016 Mitchelton Crescent - Shiraz, Mouvedre, Grenache, Nagambie	65
	2017 Preece Heathcote Shiraz, Heathcote	50
	2016 Mitchelton Single Vineyard Shiraz, Nagambie	55
	2016 Mitchelton Heathcote Shiraz	80
2017 Preece Cabernet Sauvignon, Great Western	50	
2016 Mitchelton Single Vineyard Cabernet Sauvignon, Nagambie	55	
Mitchelton Print Shiraz Collection	2013 Mitchelton Print Shiraz, Nagambie	140
	2010 Mitchelton Print Shiraz, Nagambie	160
	1997 Mitchelton Print Shiraz, Nagambie	180
	1995 Mitchelton Print Shiraz, Nagambie	180
	1991 Mitchelton Print Shiraz, Nagambie	180
1990 Mitchelton Print Shiraz 'Jimmy Watson Trophy', Nagambie	370	

OUR FRIENDS

		BOTTLE
Sparkling/Champagne	NV Little Vespa Prosecco, King Valley	52
	2016 Fairbank Ancestral Sparkling Rosé, Bendigo	60
	NV Moet et Chandon, Epernay France	120
	Laurent Perrier Cuvee Rose, Tours-sur-Marne France	275
	2009 Dom Perignon, Epernay France	345
Whites	2016 Pachamama Pinot Gris, Central Victoria	50
	2016 Quealy Amphora Friulano, Balnarring	65
	2015 Jasper Hill Georgia's Paddock Semillon, Heathcote	86
	2018 Billy Button "The Groovy" Gruner Veltliner, Alpine Valleys	65
Red	2011 Giaconda Nebbiolo, Beechworth	180
	2014 Chalmers Sagrantino, Heathcote	48
	2015 Buckshot 'The Square Peg' Zinfandel, Heathcote	70
	2014 Sam Miranda Tempranillo, King Valley	65
	2014 Castagna 'Un Segreto' Sangiovese, Syrah, Beechworth	160
2013 All Saints 'Family Cellar' Durif, Rutherglen	120	
Sweet	2017 Chalmers Malvasia Istriana, Heathcote 500ml	60
	NV Gembrook Hill Pineau, Yarra Valley 375ml	100

COCKTAILS

		GLASS
Bellini	Peach, Creme de Peche, Preece Prosecco	18
Aperol Spritz	Bitter sweet aperitif with soda, Preece Prosecco	18
Old Fashioned	Bourbon, Angostura bitters, sugar syrup	21
Negroni	Australian Bitter style aperitif, sweet vermouth, gin	22
Whisky Sour	Bourbon, lemon juice, Angostura bitters, sugar syrup	20
Espresso Martini	Australian Vodka, Espressocello, espresso	20

SPIRITS

		NIP
Fortified + Sherry	Chambers Muscat – Rutherglen, VIC	10
	2017 Blackwood Park Botrytis Riesling – Nagambie	11/55
	Cardenal Romate PX – Jerez, Spain	11/100
	Tahbilk Grand Tawny NV – Nagambie Lakes	12/120
	Campbells Liquid Gold Topaque – Rutherglen, VIC	14
Whisky – Scotch, Irish, Australian	Dewar’s White Label – Scotland	10
	Talisker 10 yo, Isle of Skye – Scotland	12
	Glenmorangie Nectar D’Or – Highland, Scotland	13
	Auchentoshan 3 Wood – Lowland, Scotland	14
	Starward Wine Cask – Port Melbourne, VIC	14
	Macallan 15 yo Fine Oak – Speyside, Scotland	15
	Redbreast 15 yo – Ireland	15
	Bunnahabhain 12 year old - Islay, Scotland	16
	Balvenie Doublewood 17 yo – Speyside, Scotland	22
American Whiskey	Buffalo Trace – Kentucky, USA	10
	Blantons Private reserve – Kentucky, USA	11
	Gentleman Jack – Tennessee, USA	12
	Jim Beam Signature Craft 12yo – Kentucky, USA	14
	Hudson Baby Bourbon – New York & Kentucky, USA	22
Rum	Havana club 3yo Anos - Cuba	10
	Adelaide Hills ‘Gunnery Australian spiced’ – Adelaide Hills, SA	11
	The Rum Diaries Spiced – Melbourne & Trinidad & Tobago	11
	English Harbour 5yo – Antigua	12
	Ron Zacapa XO – Guatemala	22
Vodka	Hippocampus – Melbourne & Perth	10
	Belvedere – Poland	11
	Hartshorn Sheep Whey - Tasmania	13
	Manly Spirits Marine Botanical – Manly, NSW	14

SPIRITS

		NIP
Gin	Bombay Sapphire – England	10
	Four Pillars Rare Gin Dry – Healesville, VIC	11
	Brookies Byron Dry – Byron Bay, NSW	12
	Never Never Southern Strength Gin - Adelaide, SA	14
Brandy	Hennessy VSOP – France	13
	Co-op Cider Brandy – Goulburn Valley, VIC	22
	Hennessy XO – France	22
Grappa Eau De Vie	Tenuta san Guido & jacop Poli Grappa Sassica 2009 – Tuscany, Italy	28
Aperitivo + Digestivo	Frangelico Hazelnut Liqueur – Italy	10
	Regal Rogue Lively White – Hunter Valley, SA	10
	Regal Rogue Bold Red – Hunter Valley, SA	10
	Kahlua Coffee Liqueur – Mexico	10
	Campari – Italy	10
	Pimm no 1 – UK	10
	Aperol – Italy	10
	Regal Wild Rose – Hunter Valley, SA	10
	Regal Rogue Daring Dry – Hunter Valley, SA	10
	Causes & Cures “Semi Dry” – Yarra Valley, VIC	10
	Montenegro – Italy	10
	Averna – Italy	11
	Maidenii Sweet Vermouth – Central VIC	11

PRODUCE

Our Food Ethos

At Mitchelton, we are committed to our responsibility to the land. We use ethical and sustainable farming practices and use suppliers, farmers and growers that share in this. Having low food miles is important to us, therefore we use the best possible local produce available. We aim to provide a true farm to table experience through direct supply from our farmers and growers and having transparent food traceability.

The closed season for river trout fishing is June 11th – August 31st. Our trout is sustainably farmed in Alexandra.

The kitchen team have a passion for foraged and found ingredients and are often found on the property sourcing food for our menu.

We have recently put down a 25m x 50m vegetable garden. This will contribute vegetables to our menu for years to come.

Our Local Producers

Murphy's Creek Pork	Murphy's Creek VIC
Sevens Creek Wagyu	Euroa VIC
Lisadurne Hill Olives	Rushworth VIC
Somerset Organic Vegetables	Seymour VIC
Goulburn River Trout	Alexandra VIC
Three Rivers Lamb	Echuca VIC
Chapman Hill Olive Oil	Glenaroua VIC
Mr Canubi Pork	Western Plains VIC
Higgins Bakery	Shepparton VIC
Harcourt Apple Juice	Harcourt, VIC

