



## WELCOME

A message from Mitchelton Managing Director Andrew Ryan.

A love of great food, wine, art and Australian hospitality has brought us to this special spot on the banks of the Goulburn River.

Mitchelton has established a reputation over its 45 year history of bringing people together. Our focus is to continue this legacy into the future as we provide experiences that create memories not only for our family but for countless friends, locals and visitors, from near and far.

Recently we have spread our wings a little further afield with the opening of Nagambie Brewery and Distillery on High Street, Nagambie. For a different perspective of the region and unparalleled views of Lake Nagambie make sure to pop in for a brew or two.



## BREAKFAST

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

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<b>Sweet</b>	Higgins Bakery olive oil toast with Yarra Valley jams	8
	Granola, goji berries, Schulz organic yoghurt	14
	Almond meal oats, Tahbilk quince, chia	15
	Seasonal fruit plate with orange blossom syrup	14
	French toast, caramelized banana, peanuts, maple syrup	18

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<b>Savoury</b>	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
	Avenel mushrooms on toast, poached egg, fresh herbs	18

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

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## MENU

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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

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<b>Entree</b>	Sourdough bread, Rushworth olive oil	4
	Warm Lisadurne hill olives	8
	Kitchen garden organic pumpkin and spiced chickpea soup	14
	Stracciatella, cauliflower, pecorino, sorrel	16
	Steamed Murray cod, kohlrabi, ginger, roasted bone broth	16
	Rare seared wild venison, beetroot, jus gras	18
	Salad Nicoise of rare seared kingfish, green beans, potatoes, soft boiled egg	18

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<b>Cured Meats &amp; Victorian Cheese</b>	Iberian style chorizo sausage / wild boar	16
	Italian style cured leg meat / berkshire pig	16
	Italian style air dried ham / duroc pig	18
	Sevens Creek wagyu bresaola / wagyu beef	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 selection with roadside fruit chutney	2/28 4/56
	A selection of cured meats and cheeses, pickled vegetables, olives and grissini	2/35 4/65

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# MENU

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<b>Main</b>	Darne of salmon, en papillote, shaved fennel, snowpea, paris butter	34
	Fennel and chilli crumbed pork cutlet, bitter leaves, apple mustard	36
	Navarin of lamb, roasted pearl onions, baby turnip	34
	Roasted half chook, mushrooms, bacon, croutons, jus gras	32
	Kangaroo backstrap, polenta, 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

*All steaks are served with sauce bordelaise, soft herbs and radish*

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<b>Sides</b>	Triple cooked chips, garlic, rosemary	10
	Truffled mash with spring onions	12
	Grilled field mushrooms, roasted garlic, goats curd	12
	Mitchelton garden winter leaves, pomegranate dressing	12
	Roasted Brussel sprouts, serrano ham, buttermilk dressing	12

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<b>Dessert</b>	Buttermilk panna cotta, apple, walnut, caramel	15
	Vanilla cheesecake, poached rhubarb, rosé	15
	Dark chocolate and armagnac parfait, citrus, almond	15
	Chef's selection of petit fours (4pc)	10

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## **Wood-Fired Roast Series**

Commencing June 10th, join us on all public holidays for our Wood-Fired Roast Series.

Lunch sitting from 12.00pm. Parties of two or more only, \$49pp. Bookings essential.

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