



WELCOME

A message from Mitchelton's 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.

Enjoy!



BREAKFAST

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

Sweet	Whipped ricotta, local honey, fruit toast	14
	Bircher muesli, apple raspberry, chia seed	15
	Honey toasted oats, organic yoghurt, kiwifruit, almonds	15
	Autumn berries, watermelon, berry sorbet, mint, moscato syrup	15
	French toast, caramelized banana, peanuts, maple syrup	18
Savoury	Local farmed free range eggs on toast - Your way	10
	Free range eggs and bacon on toast	16
	Spinach croquette, sautéed greens, poached egg	16
	Taurus smoked ham and cheese omelette on toast	18
	Smoked salmon, cream cheese, cucumber and dill on toast	18
	Avenel mushrooms on toast, poached egg, fresh herbs	18
Drinks	Harcourt Apple Juice	5
	Emma and Toms orange juice	6
	Coffee by Niccolo	4.5
	Tea by Love Tea	5
	<i>English Breakfast, French Earl Grey, Peppermint, Lemongrass and Ginger, Caffeine free chai, Green</i>	
Add on	Freshly squeezed orange juice	8
	Virgin Mary	12
	Bloody Mary	22

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
	Roasted pickled beetroots, coconut and garlic cream, walnut crumb	16
	Heirloom tomato, radicchio, basil, bocconcini	16
	Oak smoked Goulburn river trout, wild blackberries, macadamia	18
	Wild venison carpaccio, parsnip crisp, parmesan, horseradish	17
	Char grilled octopus, grapes, olives, sorrel	18

Cured Meats & Victorian Cheese	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	2/32 4/56
	A selection of cured meats, cheeses, pickled vegetables, olives, grissini	2/35 4/65

MENU

Main	Barramundi, clams, snow peas, garden herbs	35
	Fennel and chilli crumbed pork cutlet, bitter leaves, apple mustard	36
	Lemon and rosemary crusted lamb loin, celeriac puree, broccolini, shiraz sauce	34
	Roasted half chook, tomatoes, charred corn, tarragon, jus gras	32
	Kangaroo backstrap, warrigal greens, heirloom carrots, quandong	34
	Braised leek and gorgonzola risotto, pinenut, fried shallot	28
	Turmeric roasted garden vegetables, pickled ginger, chilli, coconut	28
	250gr 150 day grain fed Scotch fillet	48
	300gr pasture fed Porterhouse	38
	500gr pasture fed, 28 day dry aged ribeye, cooked on the bone	66

All steaks are served with watercress and semi dried tomato and herb salsa

Sides	Triple cooked chips, garlic, rosemary	10
	Truffled mash with spring onions	12
	Grilled field mushrooms, roasted garlic, goats curd	12
	Mitchelton garden salad, CW Batch pinot vinaigrette	12
	Charred greens, spring garlic and almond cream	12

Dessert	Poached peach melba, raspberry compote, almond praline	15
	White chocolate parfait, riesling poached strawberries, balsamic	15
	Gunnery spiced rum, lime mousse, dessert lime, ANZAC oats	15
	Petit fours (4pc)	10

What's on in Muse

Wood-Fired Roast Series

Every public holiday | Lunch from 12.00pm | \$49pp

Steak Night

Every Tuesday night | From 5:30pm | \$25 - \$55

Winemaker's Lunch

Monday - Friday | 11:30 - 3:00pm | 2 course lunch | \$39pp

Aperitivo Hour

7 days | 4:00 - 6:00pm
